

The Pie Cookbook

2053 Recipes

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Caramel Apple Crumble Pie

Ingredients

FOR THE CRUMBLE TOPPING

- 1 cup rolled oats
- 1/2 cup brown sugar
- 1/4 cup all-purpose flour
- 1/2 cup slivered almonds
- 1/4 teaspoon ground cinnamon
- 1/4 cup butter, cubed

FOR THE PIE

- 1 (9 inch) single pie crust
- 6 apples - peeled, cored, and thinly sliced
- 2 tablespoons lemon juice
- 1 tablespoon all-purpose flour
- 1/2 cup brown sugar
- 2 teaspoons ground cinnamon
- 1/2 cup caramel sauce

Directions

Preheat an oven to 350 degrees F (175 degrees C).

To make the topping, combine the oats, 1/2 cup brown sugar, 1/4 cup flour, slivered almonds, and 1/4 teaspoon cinnamon. Cut in the butter until the mixture resembles coarse crumbs; set aside.

Roll out the pie dough into a circle and transfer it to a 9-inch pie plate. Trim the pastry and crimp the edge. Toss the apples with the lemon juice in a bowl to prevent browning. Combine the 1 tablespoon flour, 1/2 cup brown sugar, and 2 teaspoons cinnamon; toss with the apples to coat. Drizzle 1/4 cup of caramel sauce over the bottom of the pie shell. Add the spiced apple mixture; drizzle with remaining 1/4 cup of caramel sauce. Sprinkle the crumble topping evenly over the apples.

Bake the pie in the preheated oven for 50-60 minutes, or until the apples are tender and the crust is browned.

Green Tomato Pie II

Ingredients

1 recipe pastry for a 9 inch double
crust pie
2 cups sliced green tomatoes
1 cup white sugar
1 tablespoon butter
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Mix sugar, flour, cinnamon, and nutmeg together. Sprinkle over sliced tomatoes, coating them. Pour into pastry lined dish. Dot with butter or margarine. Cover with second crust, fluting edges. Cut three or four slits in top to allow steam to escape.

Bake at 375 degree F (190 degrees C) for 35 to 40 minutes.

Auntie Willie's Dutch Apple Pie

Ingredients

1 cup butter, melted
1 cup superfine sugar
1 egg
2 cups cake flour
8 large tart apples - peeled, cored
and sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine butter, sugar, egg and flour. Stir with spoon for a few moments until mixture hangs together a bit. Then use hands to form dough. Pat a bit more than 1/2 of the dough on the bottom and sides of 9 inch pie dish.

Fill pie shell with apples and dust them with cinnamon. Crumble the rest of the dough over top of apples until they are more or less covered evenly. If desired, sprinkle a handful of sugar over the top for a sugary top crust. Bake in preheated oven for 45 minutes.

Single Crust Peach Pie

Ingredients

3/4 cup white sugar
2 tablespoons butter, softened
1/3 cup all-purpose flour
1/4 teaspoon ground nutmeg
6 fresh peaches - pitted, skinned,
and sliced
1 recipe pastry for a 9 inch single
crust pie

Directions

Cream sugar and butter or margarine together. Add flour and nutmeg; mix until mealy. Spread 1/2 of mixture in pie crust. Arrange peaches on top of crumb mixture. Sprinkle remaining crumb mixture on top of peaches.

Bake at 450 degrees F (230 degrees C) for ten minutes. Reduce heat to 350 degrees F (175 degrees C). Continue baking for 40 minutes, or until brown.

Key Lime Pie VII

Ingredients

1 (9 inch) prepared graham
cracker crust
3 cups sweetened condensed
milk
1/2 cup sour cream
3/4 cup key lime juice
1 tablespoon grated lime zest

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine condensed milk, sour cream, lime juice, and lime rind. Mix well and pour into graham cracker crust.

Bake in preheated oven for 5 to 8 minutes, until tiny pinhole bubbles burst on the surface of pie. DO NOT BROWN! Chill pie thoroughly before serving. Garnish with lime slices and whipped cream if desired.

Apple Butterscotch Crumb Pie

Ingredients

1/2 cup all-purpose flour
1/8 teaspoon salt
3 tablespoons shortening
4 teaspoons water

FILLING:

1 cup thinly sliced peeled apples
1/2 teaspoon lemon juice
2 tablespoons all-purpose flour
2 tablespoons sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon salt

TOPPING:

1/2 cup butterscotch chips
1 tablespoon butter or margarine
2 tablespoons all-purpose flour

Directions

In a bowl, combine the flour and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Cover and refrigerate for at least 30 minutes. Shape into two balls; roll into two 6-in. circles. Transfer to two 4-1/2-in. pie plates. Trim pastry 1/2 in. beyond edge; flute edges. Set aside.

Place apples in a bowl; sprinkle with the lemon juice, flour, sugar, cinnamon and salt. Toss to combine. Spoon into pastry shell. Bake at 375 degrees F for 15 minutes. Remove from the oven.

For topping, melt butterscotch chips and butter in a small saucepan over low heat, stirring constantly. Remove from the heat; stir in flour with a fork until crumbly. Sprinkle over top of apple mixture. Bake 15-20 minutes longer or until apples are tender.

Mom's Cranberry Pie

Ingredients

2 cups fresh or frozen cranberries
1 cup sugar
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
1/2 cup water
1 teaspoon grated orange peel
1 pastry for a 9 inch double crust pie

Directions

In a large bowl, combine first six ingredients. Pour filling into pie shell and top with a lattice crust. Bake at 350 degrees F for 1 hour or until crust is golden brown. Cool.

Apple Pie Bread

Ingredients

3 cups all-purpose flour
1 cup white sugar
4 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 1/2 cups milk
1 egg
2 tablespoons vegetable oil
1 1/2 cups diced apples

Directions

Preheat oven to 350 degrees F (175 degrees C) and lightly grease a 9x5 inch loaf pan.

In a large bowl, combine flour, sugar, baking powder, salt, cinnamon and cloves. In a separate bowl, mix together milk, egg and oil until well blended. Stir milk mixture into flour mixture. Fold in apple. Pour into prepared pan.

Bake in preheated oven for 1 hour 20 minutes, until loaf springs back when touched lightly in center. Cool in pan 10 minutes before removing to wire rack to cool completely.

Potato-Topped Meat Pie

Ingredients

1 pound ground beef
1 medium onion, chopped
3 garlic cloves, minced
1 egg
2 tablespoons Worcestershire sauce
1 cup dry bread crumbs
salt and pepper to taste
1 (10 ounce) package frozen corn, thawed
1 (10 ounce) package frozen peas, thawed
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup milk
3 cups mashed potatoes (prepared with milk and butter)

Directions

In a large skillet, cook the beef, onion and garlic over medium heat until meat is no longer pink; drain. Cool for 5 minutes. In a bowl, combine the egg, Worcestershire sauce, bread crumbs, salt and pepper. Stir in meat mixture.

Transfer to a greased 13-in x 9-in. x 2-in. baking dish. In a bowl, combine the corn, peas, soup and milk. Spread over meat mixture. Top with mashed potatoes. Bake, uncovered, at 375 degrees F for 35 minutes or until lightly browned.

Chocolate Cream Pie I

Ingredients

3/4 cup white sugar
1/3 cup all-purpose flour
2 cups milk
2 (1 ounce) squares unsweetened chocolate
3 egg yolks
2 tablespoons butter
1 teaspoon vanilla extract
1 (9 inch) pie shell, baked

Directions

Combine sugar, flour, milk, and chopped up chocolate in 2 quart saucepan. Stirring constantly, cook over medium heat until mixture begins to bubble. Continue stirring for 2 minutes.

Mix a little of the hot mixture into the egg yolks, beating rapidly to avoid cooking the yolks. Stir the warm yolk mixture into the remainder of the chocolate mixture, and cook for an additional 90 seconds. Remove from heat, and stir in butter or margarine and vanilla.

Pour filling into pie shell, and chill until set. Top with whipped topping, and a little grated chocolate.

Zippy Shepherd's Pie

Ingredients

1 pound potatoes, peeled and chopped
1 tablespoon canola oil
1 pound ground beef
1 large onion, finely chopped
1 red bell pepper, finely chopped
2 cloves garlic, finely chopped
1 (14 ounce) can beef broth
2 tablespoons ketchup
1 tablespoon soy sauce
1 tablespoon Worcestershire sauce
1 teaspoon mild curry powder
1 tablespoon cornstarch
2 tomatoes, coarsely chopped
1 (16 ounce) package frozen mixed peas and carrots
1/4 cup milk
1 tablespoon butter
1 cup shredded extra-sharp Cheddar cheese
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add potatoes, and cook until tender but still firm, about 15 minutes; drain, and return to pan.

While potatoes are boiling, heat oil in a large skillet. Cook ground beef with onion, red pepper, and garlic until beef is evenly brown. Stir in beef broth, ketchup, soy sauce, Worcestershire sauce, and curry powder. Bring to a boil, and simmer 3 to 4 minutes. Mix cornstarch with a little water to form a paste, then stir into skillet with tomatoes, peas and carrots. Cook until thickened; season with salt and pepper. Spoon into a casserole dish.

Preheat oven on broiler setting. Add milk and butter to cooked potatoes, and whip until smooth and creamy. Spoon over meat mixture. Sprinkle top with shredded cheese.

Place under broiler for 3 to 5 minutes, or until cheese is melted and speckled with brown.

Persimmon Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
2 eggs
1/2 teaspoon ground cinnamon
1/2 cup white sugar
1/4 teaspoon salt
2 cups half-and-half cream
1 cup persimmon pulp
2 tablespoons butter, melted
1 teaspoon lemon juice

Directions

Preheat oven to 450 degrees F (230 degrees C).

Combine eggs, cinnamon, sugar, and salt. Mix in cream, persimmon pulp, melted butter, and lemon juice. Pour into unbaked pie shell.

Bake for 10 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake an additional 30 minutes. Cool before slicing.

Fruit 'n' Nut Cherry Pie

Ingredients

1 (21 ounce) can cherry pie filling
1 (20 ounce) can crushed
pineapple, undrained
3/4 cup sugar
1 tablespoon cornstarch
1 teaspoon red food coloring
4 medium firm bananas, sliced
1/2 cup chopped pecans or
walnuts
2 (9 inch) pastry shells, baked
Whipped cream

Directions

In a saucepan, combine pie filling, pineapple, sugar, cornstarch and food coloring if desired; mix well. Bring to a boil over medium heat, stirring constantly. Cook and stir for 2 minutes. Cool. Fold in bananas and nuts. Pour into pie shells. Chill for 2-3 hours. Garnish with whipped cream. Store in the refrigerator.

Pina Colada Pie

Ingredients

1/2 cup shredded coconut
2 cups crushed vanilla wafers
1/3 cup butter, melted
2 (8 ounce) packages cream cheese, softened
1 cup cream of coconut
1 teaspoon rum flavored extract
1 (8 ounce) container frozen whipped topping, thawed
1 (8 ounce) can crushed pineapple, drained
1/2 cup maraschino cherries, chopped
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread coconut evenly onto a baking sheet and toast in preheated oven 5 minutes, until golden brown. Remove and set aside.

In a medium bowl, mix together vanilla wafer crumbs and melted butter or margarine. Press firmly into bottom and sides of a 9 inch pie pan.

In a large mixing bowl, beat together cream cheese and coconut cream until fluffy. Mix in rum extract. Fold in whipped topping, pineapple, cherries, and nuts. Spread mixture into crust. Sprinkle with toasted coconut. Chill several hours before serving.

Sunday's Apple Pie

Ingredients

2 prepared 8 inch pastry shells
6 tart apples - peeled, cored and sliced
1/2 cup white sugar
2 teaspoons ground cinnamon
2 tablespoons all-purpose flour
3 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sliced apples in a large bowl. In a small bowl combine sugar, cinnamon, and flour. Stir well and pour mixture over apples. Cut half of butter or margarine into small pieces and add to apples. Toss apples until thoroughly coated.

Pour apples into pastry-lined pie pan. Dot apples with the rest of butter or margarine. Place second pastry on top. Seal edges and cut steam vents in top crust.

Bake in preheated oven for 45 to 55 minutes, until crust is golden brown.

Always Delicious Cherry Pie

Ingredients

1 deep dish pastry for double crust
2 (16.5 ounce) cans pitted dark sweet cherries, drained with syrup reserved
1 (16 ounce) can pitted sour cherries, drained
3/4 cup white sugar
3 tablespoons arrowroot powder
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
1 tablespoon unsalted butter, melted
1 teaspoon lemon juice
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
1/8 teaspoon red food coloring

Directions

Preheat oven to 425 degrees F (220 degrees C). On a lightly floured surface, roll out one crust, and place in a 9 inch deep dish pie plate. Roll out top crust, and set aside.

Measure 1 1/2 cups reserved cherry syrup into a small saucepan over low heat. Mix together sugar, arrowroot powder, cinnamon, and salt. Stir into syrup until dissolved. Increase heat to high, and bring syrup to a boil. Cook for 1 to 2 minutes, or until thickened. Remove from heat, and stir in butter, lemon juice, vanilla, almond extract, and red food coloring.

In a large bowl, combine cherries and thickened syrup. Gently toss until evenly coated. Pour filling into pie crust. Cover with top crust, and crimp edges with fork. Make a few fork vents in top pie crust to allow steam to escape during baking.

Bake in preheated oven for 20 minutes, then reduce heat to 375 degrees F (190 degrees C). Continue to bake for 30 minutes. Allow to cool for 3 hours before serving.

Chocolate Supreme Pie

Ingredients

1 (9 inch) prepared graham cracker crust
25 large marshmallows
5 (1.5 ounce) bars milk chocolate candy
1/2 cup milk
1 (8 ounce) container frozen whipped topping, thawed

Directions

In a medium saucepan combine marshmallows, chocolate bars, and milk. Melt over low heat, stirring frequently, until mixture is smooth. Allow to cool for 30 minutes.

Fold whipped topping into chocolate mixture and pour mixture into pie shell. Chill for 24 hours before serving.

Traditional Style Vegan Shepherd's Pie

Ingredients

Mashed potato layer:

5 russet potatoes, peeled and cut into 1-inch cubes

1/2 cup vegan mayonnaise

1/2 cup soy milk

1/4 cup olive oil

3 tablespoons vegan cream

cheese substitute (such as Tofutti®)

2 teaspoons salt

Bottom layer:

1 tablespoon vegetable oil

1 large yellow onion, chopped

2 carrots, chopped

3 stalks celery, chopped

1/2 cup frozen peas

1 tomato, chopped

1 teaspoon Italian seasoning

1 clove garlic, minced, or more to taste

1 pinch ground black pepper to taste

1 (14 ounce) package vegetarian ground beef substitute

1/2 cup shredded Cheddar-style soy cheese

Directions

Place the potatoes in a pot, cover with cold water, and bring to a boil over medium-high heat. Turn the heat to medium-low, and boil the potatoes until tender, about 25 minutes; drain.

Stir the vegan mayonnaise, soy milk, olive oil, vegan cream cheese, and salt into the potatoes, and mash with a potato masher until smooth and fluffy. Set the potatoes aside.

Preheat oven to 400 degrees F (200 degrees C), and spray a 2-quart baking dish with cooking spray.

Heat the vegetable oil in a large skillet over medium heat, and cook and stir the onion, carrots, celery, frozen peas, and tomato until softened, about 10 minutes. Stir in the Italian seasoning, garlic, and pepper.

Reduce the heat to medium-low, and crumble the vegetarian ground beef substitute into the skillet with the vegetables. Cook and stir, breaking up the meat substitute, until the mixture is hot, about 5 minutes.

Spread the vegetarian meat substitute mixture into the bottom of the baking dish, and top with the mashed potatoes, smoothing them into an even layer. Sprinkle the potatoes with the shredded soy cheese.

Bake in the preheated oven until the cheese is melted and slightly browned and the casserole is hot, about 20 minutes.

Banana Cream Pie IV

Ingredients

1 (9 inch) prepared graham cracker crust
1 large banana, sliced
2 cups cold milk
2 (3.5 ounce) packages instant vanilla pudding mix
1/2 teaspoon ground cinnamon
1 (8 ounce) container frozen whipped topping, thawed
1/4 cup caramel ice cream topping

Directions

Place banana slices in bottom of pie crust.

In a large bowl, combine milk, pudding mixes and cinnamon. Beat with wire whisk for 1 minute.

Gently stir in whipped topping to pudding, then spoon mixture into pie crust.

Cover and refrigerate for 4 hours until pie is set up. When pie is ready serve with caramel topping.

Jeff Davis Pie II

Ingredients

1/2 cup butter
2 cups packed brown sugar
4 egg yolks
2 teaspoons all-purpose flour
1/2 cup chopped pecans
1 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1 cup light cream
1/2 cup dates, pitted and
chopped
1/2 cup raisins
1 (9 inch) pie shell

Directions

Cream butter or margarine, and add sugar; cream until light and fluffy. Mix in egg yolks. Combine flour and spices, and add to creamed mixture. Blend in cream. Stir in nuts, raisins, and dates. Pour filling into unbaked pie shell.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes, or until set. Cool.

Sweet Vidalia Onion Pie

Ingredients

1 1/2 cups crushed buttery round
crackers
1/3 cup butter, melted
2 tablespoons butter
2 cups sliced sweet onions
2 eggs
3/4 cup half-and-half
3/4 teaspoon salt
1/8 teaspoon ground white
pepper
1/4 cup shredded sharp Cheddar
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together crushed crackers and 1/3 cup melted butter. Press mixture firmly into a 9 inch pie pan and set aside.

Heat a medium skillet over medium heat. Melt 2 tablespoons butter in skillet and saute onions until translucent and tender but not brown. Spread into prepared crust.

In a medium bowl, whisk together eggs, half-and-half, salt, and white pepper. Pour mixture over onions then sprinkle top with shredded cheese.

Bake in preheated oven for 30 minutes, until center is set. Let stand 10 minutes before serving.

Swiss Apple Pie

Ingredients

1 egg
3/4 cup sugar
1/2 teaspoon vanilla extract
1/2 cup all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
1 cup chopped, peeled tart apple
1/2 cup chopped walnuts

Directions

In a bowl, combine the egg, sugar and vanilla. Combine the flour, baking powder and salt; stir onto egg mixture just until moistened. Fold in apples and walnuts. Transfer to a greased 9-in. pie plate. Bake at 350 degrees F for 30 minutes or until golden brown and a toothpick inserted near the center comes out clean. Cool on a wire rack.

Triple-Layer Mud Pie

Ingredients

3 (1 ounce) squares BAKER'S
Semi-Sweet Chocolate, melted
1/4 cup canned sweetened
condensed milk
1 OREO Pie Crust (6 oz.)
1/2 cup chopped PLANTERS
Pecans, toasted
2 cups cold 2% milk
2 (3.9 ounce) packages JELL-O
Chocolate Instant Pudding
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided

Directions

Mix chocolate and condensed milk; pour into crust. Sprinkle with nuts.

Beat 2% milk and pudding mixes with whisk 2 min.; spoon 1-1/2 cups over nuts. Stir 1/2 of the whipped topping into remaining pudding; spread over pudding layer in crust.

Top with remaining whipped topping. Refrigerate 3 hours.

Caramel Apple Pie II

Ingredients

1 recipe pastry for a 9 inch double
crust deep dish pie
1/2 cup packed brown sugar
1/4 cup butter, melted
1/3 cup all-purpose flour
5 cups thinly sliced apples
2/3 cup white sugar
3 tablespoons all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon lemon juice
20 caramels, halved
2 tablespoons milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

To Make Taffy: In a small bowl combine brown sugar, melted butter or margarine, and 1/3 cup flour. Mix well and set aside.

To Make Apple Filling: Place apples in a large bowl. Add white sugar, 3 tablespoons flour, cinnamon, and lemon juice. Toss until all ingredients are mixed well and apples are thoroughly coated.

Spoon half of apple filling into pastry-lined deep-dish pan. Top with half of caramels and half of taffy mixture. Repeat process with remaining apple filling, caramels and taffy mixture. Place top pastry over filling and seal well (this is very important--if edges are not sealed, caramel will leak out all over). Cut steam vents and brush top crust with milk or light cream.

Cover pie with foil and place on a baking sheet. Bake in preheated oven for 25 minutes. Remove foil from pie and bake for another 20 to 25 minutes, until crust is golden. Serve warm.

Ground Cherry Pie I

Ingredients

4 cups ground cherries, husked
1/2 cup white sugar
2 teaspoons tapioca
2 tablespoons all-purpose flour
1 lemon, juiced
2 tablespoons butter
1 recipe pastry for a 9 inch double
crust pie

Directions

Gently mix together the ground cherries, sugar, tapioca, flour and lemon juice. Let stand for 15 minutes.

Preheat the oven to 450 degrees F (230 degrees C). Line a 9 inch pie pan with half of the pastry.

Pour the fruit mixture into the pastry-lined pan, and dot the top with the butter. Cover with top crust or lattice.

Bake at 450 degrees F (230 degrees C) for 10 minutes, then reduce the heat to 350 degrees F (175 degrees C) and bake for another 40 minutes, or until golden brown.

Creamy Chocolate Almond Pie

Ingredients

1 1/4 cups reduced fat chocolate wafer crumbs

2 tablespoons sugar

2 tablespoons butter or stick margarine, melted

1 egg white

FILLING:

2/3 cup nonfat dry milk powder

1 1/3 cups cold water

1 (1.4 ounce) package sugar-free instant chocolate pudding mix

1 cup reduced-fat whipped topping, divided

1/4 cup chopped almonds

3/4 teaspoon coconut extract, divided

2 tablespoons flaked coconut, toasted

1 tablespoon miniature semisweet chocolate chips

Directions

In a food processor, combine wafer crumbs, sugar and butter; pulse until blended. Add egg white; pulse until moistened. Press mixture onto the bottom and up the sides of a 9-in. pie plate. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Cool completely before filling.

In a bowl, whisk milk powder and water until blended. Add pudding mix; whisk for 2 minutes or until slightly thickened. Fold in 1/4 cup whipped topping, almonds and 1/2 teaspoon extract. Pour into prepared crust; refrigerate for 15 minutes. Combine remaining whipped topping and extract; spread over filling. Sprinkle with coconut and chocolate chips; refrigerate until serving.

Strawberry Pie I

Ingredients

1 (9 inch) pie crust, baked
24 marshmallows
1 tablespoon milk
1 (10 ounce) package frozen strawberries, thawed and pureed
1 cup heavy whipping cream

Directions

In a saucepan, stir marshmallows with milk over low heat until marshmallows are dissolved.

Stir strawberries into the melted marshmallows. In a medium bowl, whip cream until soft peaks form. Fold whipped cream into the marshmallow mixture.

Spoon filling into pie shell, and refrigerate for 4 to 6 hours. Serve cold.

American Shepherd's Pie

Ingredients

1 pound lean ground beef
1/2 cup chopped onion
1/2 cup chopped celery
1 (10.5 ounce) can condensed vegetable soup
1/2 teaspoon dried thyme
3 cups mashed cooked potatoes
1 cup shredded Colby longhorn cheese

Directions

Preheat oven to 350 degrees F (175 degrees C) and lightly grease a 2 quart baking dish.

In a large skillet over medium-high heat, stir and cook ground beef, onion and celery until juices run clear. Drain. Pour mixture into baking dish with vegetable soup and thyme; stir well. Spread mashed potatoes on top.

Bake 20 minutes. Sprinkle shredded cheese on top and bake 5 minutes more, or until cheese has melted.

French Silk Chocolate Pie

Ingredients

1 Pillsbury® refrigerated pie crust, softened as directed on box
3 (1 ounce) squares Hershey®'s unsweetened chocolate, cut into pieces
1 cup LAND O LAKES® butter, softened (do not use margarine)
1 cup sugar
1/2 teaspoon vanilla
4 pasteurized eggs or equivalent fat-free cholesterol-free egg product
1/2 cup sweetened whipped cream
Chocolate curls (optional)

Directions

Heat oven to 450 degrees F. Make pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until light golden brown. Cool completely, about 30 minutes.

In 1-quart saucepan, melt chocolate over low heat; cool. In small bowl with electric mixer, beat butter on medium speed until fluffy. Gradually beat in sugar until light and fluffy. Beat in cooled chocolate and vanilla until well blended.

Add eggs 1 at a time, beating on high speed 2 minutes after each addition; beat until mixture is smooth and fluffy. Pour into cooled baked shell. Refrigerate at least 2 hours before serving. Garnish with whipped cream and chocolate curls. Store in refrigerator.

Fresh Pear Pie

Ingredients

3/4 cup sugar
3 tablespoons quick-cooking
tapioca
2 tablespoons lemon juice
2 tablespoons butter, cubed
1 teaspoon grated lemon peel
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
6 large ripe pears, peeled and
sliced
1 (15 ounce) package refrigerated
pie crust
1 tablespoon milk

Directions

In a large bowl, combine the first eight ingredients. Add pears; toss to coat. Line a 9-in. pie plate with bottom pastry; add pear filling.

Roll remaining pastry into a 12-in. circle. With a fluted pastry wheel, pizza cutter or sharp knife, cut into eight 1/2-in. strips. Twist strips and position over filling parallel to each other, about 1/2-in. to 3/4 in. apart. Trim strips even with pastry edge. Seal and flute edges. Brush pastry strips with milk.

Cover pie loosely with foil to prevent overbrowning. Bake at 400 degrees F for 50-60 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack.

Sugarless Pumpkin Pie

Ingredients

1 (15 ounce) can pumpkin puree
2 eggs
1/3 cup artificial sweetener
1/4 teaspoon salt
2 1/2 teaspoons pumpkin pie
spice
1 1/2 cups water
1/2 cup dry milk powder
1/4 teaspoon freshly grated
nutmeg
1 (9 inch) pastry for a 9 inch single
crust pie

Directions

Combine pumpkin puree, eggs, sugar substitute, salt, pumpkin pie spice, water, and instant milk; mix until smooth and creamy. Pour filling into a unbaked pie shell. Grate nutmeg over filling.

Bake at 425 degrees F (220 degrees) for 13 to 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and continue to cook another 40 to 45 minutes.

Pumpkin Pie Squares

Ingredients

1 cup all-purpose flour
1/2 cup rolled oats
1/2 cup packed brown sugar
1/2 cup butter

2 cups pumpkin puree
1 (12 fluid ounce) can evaporated milk
2 egg whites
3/4 cup white sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves

1/2 cup chopped walnuts
1/2 cup packed brown sugar
2 tablespoons butter
1 cup whipped cream (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray or grease one 9x13 inch pan.

Mix together the flour, oatmeal, brown sugar and butter or margarine. Press into pan; bake for 20 minutes or until golden brown.

In a large deep metal bowl, beat egg whites until soft peaks form.

Blend together the pumpkin, evaporated milk, egg whites, sugar, salt, cinnamon, ginger and clove. Pour custard into baked crust; bake for 30 minutes or until firm.

Mix together the chopped nuts, brown sugar and butter. Sprinkle topping on custard and bake additional 15 minutes. Remove from oven and allow to cool. Cut into squares and top with whipped cream if desired.

Beef 'n' Eggplant Pie

Ingredients

2 cups cubed eggplant
1/4 cup butter
3/4 pound ground beef
1/2 cup finely chopped onion
1 celery rib with leaves, chopped
1 clove garlic, minced
1 (8 ounce) can tomato sauce
1 tablespoon minced fresh parsley
1 tablespoon dried oregano
1 teaspoon salt
1/8 teaspoon pepper
1 (9 inch) unbaked pastry shell
1/2 cup shredded mozzarella cheese

Directions

In a small skillet, saute eggplant in butter until tender, about 5 minutes. In a large skillet, cook the beef, onion, celery and garlic over medium heat until meat is no longer pink; drain. Add the eggplant, tomato sauce, parsley, oregano, salt and pepper; bring to a boil. Remove from the heat.

Prick pastry shell with a fork. Add beef mixture. Bake at 375 degrees F for 20-25 minutes. Sprinkle with cheese. Bake 5-10 minutes longer or until cheese is melted. Let stand for 10 minutes before cutting.

American Apple Pie

Ingredients

1/3 cup packed light brown sugar
1/3 cup white sugar
1 tablespoon all-purpose flour
1 teaspoon lemon juice
1/3 teaspoon ground cinnamon
7 1/2 cups peeled, cored and sliced apples
1 cup raisins
1 recipe pastry for a 9 inch double crust pie
1 egg

Directions

Preheat oven 425 degrees F (220 degrees C). Spray deep dish pie plate with cooking spray

Combine white sugar, light brown sugar, flour, lemon, cinnamon, and mix well. Add apples and raisins to sugar mixture; stir until fruit is well coated.

Spoon apple mixture into pie crust. Place second piecrust on top of filling, and trim edges. Lightly glaze top of pie with a beaten egg, then sprinkled with a little sugar.

Bake till golden brown, about 35 to 40 minutes. Place on a wire rack, and cool 30 minutes.

Meat Pie

Ingredients

1 medium potato, peeled and cubed
1/2 pound ground beef
1/2 pound ground pork
1/3 clove garlic, chopped
1/2 cup chopped onion
1/4 cup water
1/2 teaspoon mustard powder
1/2 teaspoon dried thyme
1/4 teaspoon ground cloves
1 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon dried sage
1 (15 ounce) package refrigerated pie crusts

Directions

Preheat the oven to 425 degrees F (220 degrees C). Place the potato in a saucepan with enough water to cover. Bring to a boil, and cook until tender, about 5 minutes. Drain, mash, and set aside.

Meanwhile, crumble the ground beef and pork into a large saucepan, and add the garlic, onion and water. Season with mustard powder, thyme, cloves and salt. Cook over medium heat, stirring to crumble the meat and mix in the spices, until the meat is evenly browned. Remove from the heat, and mix in the mashed potato.

Place one of the pie crusts into a 9 inch pie plate. Fill with the meat mixture, then top with the other pie crust. Prick the top crust a few times with a knife to vent steam. Crimp around the edges using the tines of the fork, and remove any excess dough. Cover the edges of the pie crust with aluminum foil.

Bake for 25 minutes in the preheated oven, or until the crust has browned. Serve by itself, or with a beef gravy.

KraftB® NUTTER BUTTER Frozen Peanut Butter

Ingredients

24 NUTTER BUTTER Peanut Butter Sandwich Cookies, crushed
5 tablespoons butter, melted
1 (8 ounce) package PHILADELPHIA Cream Cheese, softened
1 cup creamy peanut butter
3/4 cup sugar
1 tablespoon vanilla
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed, divided

Directions

Mix cookie crumbs and butter. Press onto bottom and up side of 9-inch pie plate.

Beat cream cheese, peanut butter, sugar and vanilla with mixer until blended. Stir in 1-1/2 cups COOL WHIP; spoon into crust.

Freeze 4 hours or until firm. Remove from freezer 30 min. before serving. Let stand at room temperature to soften slightly. Top with remaining COOL WHIP.

Secret Fantasy Pie

Ingredients

1 (14 ounce) can sweetened condensed milk
1/2 cup Irish cream flavored non dairy creamer, liquid
1/3 cup hazelnut liqueur
1 (16 ounce) package extra creamy frozen whipped topping, thawed
2 prepared 8 inch pastry shells, baked and cooled
1/4 cup unsweetened cocoa

Directions

in a large bowl, mix together sweetened condensed milk, coffee creamer and hazelnut liqueur. Fold in whipped topping. Pour into pie crusts, and lightly sift cocoa on top. Freeze for 8 hours or overnight.

Shepherd's Pie Mexicana

Ingredients

5 potatoes, peeled and quartered
2 tablespoons butter
1/4 cup milk
1/2 teaspoon garlic powder
1/2 teaspoon salt
1 tablespoon olive oil
2 small onions, chopped
1 pound ground beef
3 cloves garlic, minced
1 teaspoon spicy seasoned salt
1 tablespoon taco seasoning
1 (10 ounce) package frozen peas
1 (10 ounce) package frozen corn

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 9 inch square baking dish with cooking spray.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender enough to pierce with a fork; drain. Mash by hand using a potato masher or sturdy whisk. Mix in butter, milk, garlic powder, and salt and pepper to taste. Set aside.

Heat oil in a large skillet over medium heat. Add onions; cook and stir until softened, 8 to 10 minutes. Add garlic and ground beef and cook until meat loses its pink color. Season with seasoned salt and taco seasoning. Add peas and corn and stir until blended.

Pour beef and vegetable mixture into prepared baking dish. Cover with mashed potatoes.

Bake in preheated oven until potatoes are golden and beef and vegetable mixture is hot and bubbly, 30 to 35 minutes.

Coconut Cream Pie I

Ingredients

1 (9 inch) pie shell, baked
1 (5 ounce) package instant vanilla pudding mix
1 1/2 cups milk
1 1/2 cups flaked coconut
1 (8 ounce) container frozen whipped topping, thawed

Directions

In a large bowl, combine the pudding mix and milk until the pudding mixture thickens. Fold 1 cup of coconut and half of the nondairy whipped topping into the pudding. Pour the combination into the prepared pie crust.

Spread the remainder of the nondairy whipped topping on top of the pie. Sprinkle with the remainder of the coconut. Refrigerate, and serve chilled.

Pumpkin Pie Spice I

Ingredients

4 tablespoons ground cinnamon
4 teaspoons ground nutmeg
4 teaspoons ground ginger
3 teaspoons ground allspice

Directions

In a small bowl, combine all ingredients and mix well. Store in air tight container.

Bean 'N' Beef Crescent Pie

Ingredients

1 1/4 pounds ground beef
1 (1.25 ounce) package taco seasoning
1/3 cup salsa
1 (8 ounce) package refrigerated crescent rolls
4 ounces cream cheese, softened
1/2 cup refried beans
1 cup shredded Mexican blend cheese or Cheddar cheese

Directions

In a large skillet, cook the beef over medium heat until no longer pink; drain. Add taco seasoning and salsa; simmer, uncovered, until thickened. Meanwhile, unroll crescent roll dough. Press onto the bottom and up the sides of an ungreased 13-in. x 9-in. x 2-in. baking dish; seal perforations. Spread cream cheese over the dough.

Stir the refried beans into beef mixture. Spoon over cream cheese layer. Bake, uncovered, at 375 degrees F for 20-25 minutes or until crust is golden brown. Sprinkle with cheese; bake 5 minutes longer or until the cheese is melted.

Easy Key Lime Pie I

Ingredients

5 egg yolks, beaten
1 (14 ounce) can sweetened condensed milk
1/2 cup key lime juice
1 (9 inch) prepared graham cracker crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the egg yolks, sweetened condensed milk and lime juice. Mix well. Pour into unbaked graham cracker shell.

Bake in preheated oven for 15 minutes. Allow to cool. Top with whipped topping and garnish with lime slices if desired.

Frozen Key Lime Pie

Ingredients

4 egg yolks
1 (5 ounce) can sweetened condensed milk
1/4 cup key lime juice
4 egg whites
1/4 cup white sugar
1/4 teaspoon cream of tartar
1 (9 inch) prepared graham cracker crust

Directions

In a large bowl, beat yolks until very light and fluffy. Add sweetened condensed milk and beat until double in volume. Blend in lime juice. Place in refrigerator while whipping whites.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add white sugar and cream of tartar, continuing to beat until stiff peaks form.

Gently fold whites into yolk mixture. Pour into crust and freeze. Serve frozen.

Cherry-Blueberry Pie

Ingredients

1 (15 ounce) package refrigerated pie crusts
1/2 cup white sugar
2 tablespoons cornstarch
1/4 teaspoon ground cinnamon
1 (21 ounce) can cherry pie filling
1 1/2 cups frozen blueberries

1 egg white
1 teaspoon water
2 teaspoons sugar

Directions

Preheat the oven to 425 degrees F (220 degrees C).

Press one of the pie crusts into a 9 inch pie plate. In a large bowl, stir together 1/2 cup of sugar, cornstarch and cinnamon. Stir in the cherry pie filling and blueberries. Spoon into the pie crust. Top with the second crust, and press the edges to seal. Flute edges, or press with the tines of a fork. In a cup, whisk together the egg white and water with a fork. Brush over the top of the pie, then sprinkle with 2 teaspoons of sugar.

Bake for 45 to 55 minutes in the preheated oven, or until crust is golden brown. Cover the edges of the crust with aluminum foil if they appear to be getting too dark. Cool for at least 2 hours to allow the filling to set before serving.

Pinto Bean Pie IV

Ingredients

1 teaspoon cornmeal
1 (9 inch) unbaked pie crust

2 eggs
1 1/2 cups white sugar
1/2 cup butter
1 teaspoon vanilla extract
1/2 cup pinto beans, drained
1/2 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C.) Sprinkle 1 teaspoon of cornmeal in pie crust and set aside.

Beat eggs in a large bowl. Beat in sugar, butter, vanilla and pinto beans. Pour filling into pie shell. Place pecans decoratively on top of pie.

Bake in the preheated oven for 60 minutes, or until golden brown and filling is set.

Rhubarb Custard Pie II

Ingredients

1 recipe pastry for a 9 inch double
crust pie
3 eggs
2 cups white sugar
1/4 cup all-purpose flour
1 teaspoon vanilla extract
3 tablespoons milk
1 tablespoon butter
4 cups diced rhubarb

Directions

Roll out pastry for bottom crust, and place in a pie dish. Place rhubarb in crust.

In a large bowl, beat the eggs slightly. Mix in sugar, flour, vanilla, milk, and butter or margarine. Pour mixture over rhubarb. Cover with top crust, and seal the edges.

Bake at 400 degrees F (205 degrees C) for 50 to 60 minutes.

Concord Grape Pie II

Ingredients

4 1/2 cups Concord grapes
1 cup white sugar
1/4 cup all-purpose flour
2 teaspoons lemon juice
1/8 teaspoon salt
1 (9 inch) pie shell

1/2 cup quick cooking oats
1/2 cup packed brown sugar
1/4 cup all-purpose flour
1/4 cup butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

Squeeze the end of each grape opposite the stem to separate skins from pulp. Set skins aside. Place pulp in a medium saucepan, bring to a boil, and cook, stirring, for 1 minute. Press through a strainer or food mill to remove seeds.

Combine pulp, skins, sugar, flour, lemon juice and salt. Pour into pastry shell.

Combine oats, brown sugar and flour; cut in butter until crumbly. Sprinkle over filling.

Cover edges of pastry with foil. Bake at 425 degrees F (220 degrees C) for 15 minutes. Remove foil, and bake 20 minutes more or until golden brown. Cool on a wire rack.

JELL-O® Easy Patriotic Pie

Ingredients

1 1/2 cups boiling water, divided
1 pkg. (4 serving size) JELL-O
Brand Berry Blue Flavor Gelatin
1 cup ice cubes, divided
1 (6 ounce) HONEY MAID Graham
Pie Crust
1 pkg. (4 serving size) JELL-O
Brand Strawberry Flavor Gelatin,
or any red flavor
1 cup thawed COOL WHIP
Whipped Topping

Directions

Stir 3/4 cup of the boiling water into dry blue gelatin at least 2 minutes or until completely dissolved. Add 1/2 cup of the ice cubes; stir until ice is completely melted. Pour into pie crust; refrigerate 5 to 10 minutes or until gelatin is set but not firm.

Meanwhile, stir remaining 3/4 cup boiling water into dry red gelatin in separate bowl at least 2 minutes or until completely dissolved. Add remaining 1/2 cup ice cubes; stir until ice is completely melted. Let stand at room temperature 5 minutes or until slightly thickened.

Spread whipped topping evenly over blue gelatin layer in crust; cover with layer of red gelatin. Refrigerate 2 hours or until set. Store leftover pie in refrigerator.

Pierogi III

Ingredients

2 slices bacon
1 (20 ounce) can sauerkraut,
drained and rinsed
1 teaspoon onion powder
3 tablespoons bacon grease

3 eggs
1/4 cup half-and-half cream
1/2 teaspoon salt
3/4 cup milk
1/4 cup butter, softened
5 1/2 cups all-purpose flour

1/4 cup butter, melted
1 egg, beaten

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving bacon grease, crumble and set aside.

In medium bowl, combine sauerkraut, onion powder, crumbled bacon and bacon grease. Stir well; set aside.

In large bowl, beat together 3 eggs, half-and-half, salt, milk and 1/4 cup butter with electric mixer. Stir in flour to form a soft dough. Cover and let rest 5 minutes in a warm place. Grease hands and dough with butter, and knead on a floured surface 10 minutes. Divide dough into 4 sections, and grease each with butter to prevent drying out.

Melt remaining 1/4 cup butter; beat remaining egg, combine egg and butter, and set aside. Roll out a section of dough to a thickness of 1/8 inch. Cut out 4 inch circles with round cutter or glass. Place one tablespoon sauerkraut filling in the center of each circle, brush the edges of the circle with the butter and egg mixture, fold in half and press edges together to seal. Repeat with remaining sections of dough.

Bring a large pot of water to a boil. Cook pierogi for 5 minutes, or until they float to the top.

Brandy Alexander Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (.25 ounce) package unflavored gelatin
1/2 cup cold water
2/3 cup white sugar
1/8 teaspoon salt
1/4 cup cognac
3 egg yolks
1/4 cup creme de cacao
3 egg whites
2 cups whipping cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Bake crust in oven for 10 minutes; set aside.

In a saucepan allow gelatin to soften in cold water. Add 1/3 cup sugar, salt, and beaten egg yolks; blend together. Heat over low heat stirring until gelatin dissolves and mixture coats spoon. Do not bring to a boil.

Remove from heat, stir in cognac and creme de cacao. Chill until mixture thickens.

In a mixing bowl, beat egg whites until stiff; while beating, slowly add rest of sugar. Fold egg white and sugar mixture into the thickened mixture.

Whip whipping cream and fold one cup of it into the cognac mixture. Pour into graham cracker crust; cover and refrigerate for an hour. Garnish with remaining whipped cream and chocolate curls.

Tamale Pie I

Ingredients

1 pound lean ground beef
1 yellow onion
2 cloves garlic, chopped
1 (14.5 ounce) can stewed tomatoes
1 (15 ounce) can creamed corn
1/2 cup milk
1 (6 ounce) can black olives, chopped
2 eggs
1 cup cornmeal
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, cook meat, onion and garlic until done. Drain fat.

Add tomatoes and creamed corn. Add milk, olives, eggs and cornmeal. Bring to a boil.

Pour into a greased 2 quart casserole dish. Bake at 350 degrees F (175 degrees C) for 25 minutes. Put the cheese on top for the last 5 minutes of baking.

New Mexico Oatmeal Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
3 eggs
2 tablespoons butter, melted
2/3 cup white sugar
1 cup packed brown sugar
2/3 cup quick cooking oats
1 teaspoon vanilla extract
1/2 cup chopped walnuts
1/3 cup raisins

Directions

Beat eggs with an electric mixture. With a wooden spoon, stir in butter, white sugar, brown sugar, oats, vanilla, chopped nuts and raisins.

Pour into pie shell and bake at 375 degrees F (190 degrees C) for 30 minutes.

Blueberry Pie

Ingredients

3/4 cup white sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
4 cups fresh blueberries
1 recipe pastry for a 9 inch double
crust pie
1 tablespoon butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

Mix sugar, cornstarch, salt, and cinnamon, and sprinkle over blueberries.

Line pie dish with one pie crust. Pour berry mixture into the crust, and dot with butter. Cut remaining pastry into 1/2 - 3/4 inch wide strips, and make lattice top. Crimp and flute edges.

Bake pie on lower shelf of oven for about 50 minutes, or until crust is golden brown.

Boston Cream Pie III

Ingredients

2 cups cake flour
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
3/4 cup milk
3 egg yolks

Filling

1 cup milk
3 egg yolks
1/2 cup granulated sugar
1/4 cup all-purpose flour
1 tablespoon butter
1 teaspoon vanilla extract

Chocolate Glaze

1 (1 ounce) square unsweetened chocolate
2 tablespoons butter or margarine
1/2 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 tablespoon hot water
confectioners' sugar for dusting

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour 2 - 8 inch round cake pans and line bottoms with rounds of parchment paper. Sift together the cake flour, baking powder and salt; set aside.

In a large bowl, cream together 1/2 cup butter and 1 cup sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in 1 teaspoon vanilla. Add the flour mixture alternately with 3/4 cup milk. Mix only enough to blend thoroughly; do not overmix.

Divide the batter between 2 - 8 inch pans. Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Pastry Cream Filling: In a small saucepan, heat 1 cup milk to the boiling point and remove from heat. In a heatproof mixing bowl, beat 3 egg yolks until smooth. Gradually add 1/2 cup sugar and continue beating until pale yellow. Beat in 1/4 cup flour. Pour the hot milk into the egg yolk mixture in steady stream, beating constantly. When all the milk has been added, place the bowl over a pan of boiling water so that the bowl is not touching the water, or pour the mixture into the top of a double boiler. Heat, stirring constantly, until thickened. Cook 2 minutes more, then remove from the heat. Stir in 1 tablespoon butter and 1 teaspoon vanilla. Let cool.

To make the Glaze: In the top of a double boiler, melt the chocolate with 2 tablespoons butter. When smooth, remove from the heat and beat in the confectioners sugar to make a thick paste. Add 1/2 teaspoon vanilla. Beat in a little of the hot water. If the glaze does not have a spreadable consistency, add more water 1 teaspoon at a time.

To assemble the cake, spread the cooled pastry cream over one of the cake layers. Place second cake layer over pastry cream and spread the chocolate glaze over the top using a metal spatula. Dust top with confectioners sugar. Refrigerate any leftover cake.

Beef Pot Pie I

Ingredients

1 (17.5 ounce) package frozen puff pastry, thawed
4 tablespoons olive oil
1 cup chopped onion
1 teaspoon minced garlic
1 cup raw porcini mushrooms
1 cup chopped carrots
1/2 cup chopped celery
1 potato, diced
1 pound beef tenderloin, cubed
1 bay leaf
1 teaspoon dried oregano
1 cup dry Marsala wine
2 tablespoons chopped fresh parsley
1 egg white

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, cook bay leaf, oregano, onions and mushrooms in olive oil until soft. Stir in garlic, carrots, celery, potatoes, and meat.

Cook and stir for 10 minutes, or until meat starts to brown. Pour in wine. Bring to a boil, and reduce heat to simmer. Simmer for 35 to 45 minutes.

Place in pie dish, sprinkle with parsley, and cover with pastry. Brush with egg whites.

Bake at 350 degrees F (175 degrees C) for 45 minutes to 1 hour.

Pistachio Cream Pie

Ingredients

1 1/2 cups all-purpose flour
1/4 cup chopped walnuts
3/4 cup butter, softened
1 (8 ounce) package cream cheese
1 teaspoon vanilla extract
1 cup confectioners' sugar
1 (16 ounce) package frozen whipped topping, thawed
2 (3 ounce) packages instant pistachio pudding mix
3 cups cold milk
1/4 cup maraschino cherries
1/8 cup chopped pistachio nuts

Directions

Mix flour, walnuts, and butter or margarine. Spread into the bottom of a 9 x 13 inch pan. Bake at 350 degrees F (175 degrees C) for 20 to 30 minutes. Cool.

Mix together cream cheese, vanilla, confectioners' sugar and 1 cup whipped topping. Beat well, and spread over cooled crust. Refrigerate for 1 hour.

Mix instant pudding with milk until thick. Spread over cream cheese layer. Top with remaining whipped topping, sprinkle with nuts, and decorate with maraschino cherries.

Brazilian Whole Banana Pie

Ingredients

3 tablespoons brown sugar
1/2 cup water
10 bananas, peeled and sliced lengthwise
2 cups whole wheat flour
2 cups toasted wheat germ
3 cups rolled oats
1 cup packed brown sugar
1 cup light margarine
1 tablespoon cinnamon

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Sprinkle 3 tablespoons of brown sugar over the bottom of a small saucepan or skillet. Cook over medium heat until melted. Stir in water until sugar is completely dissolved. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Pour the syrup into a round baking dish or deep dish pie plate and spread to coat the bottom.

Make a layer of bananas on top of the melted sugar. In a medium bowl, stir together the whole wheat flour, wheat germ, oats and 1 cup of brown sugar. Mix in the margarine using your hands, pinching it into small pieces to make a crumbly dough. Sprinkle half of this over the bananas in the dish and pat down. Top with the remaining bananas and sprinkle with about half of the cinnamon. Spread the rest of the dough over the bananas and pat the pie smooth. Sprinkle remaining cinnamon over the top.

Bake for 45 minutes in the preheated oven, until the pie topping is toasted and a toothpick inserted into the center comes out clean.

Transparent Pie

Ingredients

1/2 cup margarine, melted
1 1/2 cups white sugar
4 eggs
1 tablespoon distilled white vinegar
1 teaspoon vanilla extract
1 (9 inch) pie shell

Directions

In a medium bowl, beat eggs well. Mix in sugar and margarine. Blend in vinegar and vanilla extract. Pour filling into pie shell.

Bake at 450 degrees F (230 degrees C) until pie starts to brown. Reduce heat to 350 degrees F (175 degrees C), and continue to bake for about 25 minutes.

Fresh Strawberry Pie II

Ingredients

4 cups fresh strawberries
1 1/4 cups white sugar
1/2 cup water
1/2 teaspoon cream of tartar
3 egg whites
1/8 teaspoon salt
1 teaspoon almond extract
1 (9 inch) prepared graham cracker crust

Directions

Wash and hull strawberries, slice into quarters.

Place sugar, water, and cream of tartar in saucepan, bring to a boil over medium heat. Cook, uncovered, until a small amount of mixture forms a soft ball when placed in cold water.

Beat egg whites and salt until very stiff. Stir in almond extract. Pour hot syrup slowly into beaten egg whites, beating constantly until thick and glossy. Spoon over strawberries in shell. Chill and serve.

Shamrock Silk Pie

Ingredients

1 (15 ounce) package frozen prepared pie crusts, thawed
1 (3 ounce) package cream cheese, softened
1/4 cup white sugar
2 tablespoons all-purpose flour
1/2 cup semi-sweet chocolate chips
2 eggs
1/4 cup Irish Mist liqueur
1 (8 ounce) container frozen whipped topping, thawed
1 tablespoon Irish Mist liqueur
3 drops green food coloring

Directions

Preheat oven to 375 degrees F (190 degrees C). Prepare pie crust according to package directions for a filled one crust pie. In a microwave-safe bowl, microwave chocolate chips until melted. Stir occasionally until chocolate is smooth.

In a large bowl, combine cream cheese, sugar, and flour. Mix with an electric mixer at medium speed until well blended. Add melted chocolate, eggs, and 1/4 cup liqueur. Mix well. Fold in 1 cup whipped topping. Pour filling into the pie shell.

Bake for 30 to 35 minutes, or until knife inserted in center comes out clean. Cool.

Combine remaining whipped topping, 1 tablespoon liqueur, and the food coloring. Spread over pie.

Plum Pie

Ingredients

3 cups all-purpose flour
3/4 cup white sugar
2 1/2 teaspoons baking powder
1/8 teaspoon salt
2/3 cup butter
2 eggs
1 teaspoon vanilla extract
3 tablespoons milk
1/2 teaspoon lemon zest
1/2 cup all-purpose flour
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/3 cup chopped hazelnuts
1 teaspoon lemon zest
3 tablespoons butter
5 cups plums, pitted and sliced
1 cup white sugar
1/4 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 375 degrees F (190 degrees C).

To Make Crust: In a large bowl combine 3 cups flour, 3/4 cups white sugar, baking powder, and 1/8 teaspoon salt. Mix thoroughly, then cut in 2/3 cup butter or margarine with a pastry blender, until pieces are the size of small peas. Stir in eggs, vanilla extract, milk and lemon zest. Mix just until all ingredients are combined. Allow dough to rest in refrigerator.

To Make Streusel Topping: In a medium bowl mix 1/2 cup flour, brown sugar, 1/2 teaspoon cinnamon, 1/4 teaspoon salt, chopped nuts, and grated lemon zest. Work in butter or margarine with fingers until all ingredients are well combined. Set aside.

To Make Fruit Filling: Place pitted and sliced fruit in a large bowl. In a small bowl, mix remaining sugar, flour, cinnamon, and nutmeg until thoroughly combined. Pour over fruit and stir gently until all fruit is evenly coated.

Roll out pie crust and place in a 9 inch pie pan. Trim and flute edges, then pour in fruit filling. Evenly cover fruit with streusel topping and bake in preheated oven for 45 to 55 minutes. Serve warm, or at room temperature.

Frozen Pumpkin Pie

Ingredients

1 1/2 cups crushed gingersnap cookies
1 tablespoon white sugar
1/4 cup butter, melted
1 cup pumpkin puree
1 cup white sugar
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 cups frozen whipped topping, thawed
2 cups vanilla ice cream, softened

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a small bowl mix together 1 1/2 cups crushed gingersnaps and 1 tablespoon sugar. Stir in melted butter or margarine. Press mixture evenly into a 9 inch pie plate. Bake for 15 minutes. Allow to cool.

In a medium bowl, combine pumpkin, 1 cup sugar, salt, ginger, cinnamon, and nutmeg. Stir until thoroughly mixed. Fold in whipped topping.

Spread ice cream in an even layer in bottom of cooled gingersnap crust. Pour pumpkin mixture over ice cream. Freeze at least 2 hours before serving. Garnish with whipped topping and crushed gingersnaps if desired.

Southern Sweet Potato Pie

Ingredients

3 tablespoons all-purpose flour
1 2/3 cups sugar
1 cup mashed sweet potatoes
2 eggs
1/4 cup light corn syrup
1/4 teaspoon ground nutmeg
Pinch salt
1/2 cup butter or margarine
3/4 cup evaporated milk
1 (9 inch) unbaked pastry shell

Directions

In a large mixing bowl, combine the flour and sugar. Add potatoes, eggs, corn syrup, nutmeg, salt, butter and evaporated milk; beat well. Pour into pastry shell. Bake at 350 degrees F for 55-60 minutes.

Good Chocolate Pie

Ingredients

2 (9 inch) unbaked pie crusts
1/4 cup margarine, melted
3 eggs, beaten
2 1/2 cups white sugar
1 tablespoon vanilla extract
1 1/2 teaspoons all-purpose flour
1 teaspoon cornstarch
1/2 cup unsweetened cocoa powder
1 (12 fluid ounce) can evaporated milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place margarine in a small glass bowl and melt in microwave for 45 seconds, or until liquid. Set aside to cool. In a large mixing bowl, beat together eggs, sugar, cooled margarine, and vanilla extract.

In a small bowl, sift together flour, cornstarch, and cocoa powder. Stir into egg mixture until smooth. Mix in evaporated milk, stirring until all ingredients are thoroughly combined. Pour half of mixture into each pastry shell. Sprinkle each with 1 cup chopped walnuts.

Bake in preheated oven for 40 to 45 minutes, until set in center. Allow to cool. Chill at least 4 hours before serving.

Grandma Ople's Apple Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1/2 cup unsalted butter
3 tablespoons all-purpose flour
1/2 cup white sugar
1/2 cup packed brown sugar
1/4 cup water
8 Granny Smith apples - peeled, cored and sliced

Directions

Melt butter in a sauce pan. Stir in flour to form a paste. Add white sugar, brown sugar and water; bring to a boil. Reduce temperature, and simmer 5 minutes.

Meanwhile, place the bottom crust in your pan. Fill with apples, mounded slightly. Cover with a lattice work of crust. Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off.

Bake 15 minutes at 425 degrees F (220 degrees C). Reduce the temperature to 350 degrees F (175 degrees C), and continue baking for 35 to 45 minutes.

Millionaire Pie IV

Ingredients

2 prepared 8 inch pastry shells
1/2 cup butter, softened
2 cups confectioners' sugar
1 egg
1/4 teaspoon salt
1 teaspoon vanilla extract
1 cup heavy cream
1 cup drained crushed pineapple

Directions

In a medium mixing bowl, cream together butter and confectioners' sugar until light and fluffy. Beat in egg, salt, and vanilla extract. Pour half of mixture into each pastry shell and chill.

In a large bowl, beat cream until soft peaks form. Fold in pineapple and pecans. Evenly spread half of mixture into each pastry shell. Chill 2 hours before serving.

Old Fashioned Caramel Pie

Ingredients

1 (9 inch) pie shell, baked
1 cup white sugar
1/3 cup all-purpose flour
1/8 teaspoon salt
2 cups milk
4 egg yolks, beaten
1 cup white sugar

Directions

In a medium saucepan, mix together 1 cup sugar, flour, salt, milk, and egg yolks, stirring until smooth. Cook over medium heat until thick and bubbly, stirring constantly. Remove from heat and set aside.

Sprinkle remaining 1 cup sugar in a 10 inch cast iron skillet. Cook over medium heat, stirring constantly until sugar is caramelized. Remove from heat and carefully pour into warm cream mixture. Stir until smooth. Pour mixture into pastry. Chill completely and serve with whipped cream

Chicken in Every Pot Pie

Ingredients

4 cups cubed, cooked chicken meat
1 1/2 cups chicken broth
1 1/2 cups frozen green peas
4 carrots, sliced
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 teaspoon salt
1/4 teaspoon ground black pepper
2 cups baking mix
1 1/4 cups milk
1 teaspoon garlic powder
1/2 teaspoon celery seed
1/4 teaspoon paprika

Directions

In a saucepan combine chicken, broth, peas, carrots, soup, salt and pepper. Bring to a boil, stirring occasionally.

Meanwhile, combine biscuit mix, milk, garlic powder and celery seed (mixture will be thin).

Pour hot chicken mixture into 9x13 greased oven proof dish. Immediately spoon biscuit mixture evenly over the top of chicken mixture. Sprinkle with paprika.

Bake, uncovered at 350 degrees F (175 degrees C) for 30-35 minutes or until topping is golden brown.

Pecan Pie V

Ingredients

1 cup light brown sugar
1/4 cup white sugar
1/2 cup butter
2 eggs
1 tablespoon all-purpose flour
1 tablespoon milk
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat eggs until foamy, and stir in melted butter. Stir in the brown sugar, white sugar and the flour; mix well. Last add the milk, vanilla and nuts.

Pour into an unbaked 9-in pie shell. Bake in preheated oven for 10 minutes at 400 degrees, then reduce temperature to 350 degrees and bake for 30 to 40 minutes, or until done.

Strawberry Pie V

Ingredients

2 1/2 cups water
2 cups white sugar
5 tablespoons cornstarch
1 (3 ounce) package strawberry
flavored gelatin mix
2 quarts strawberries, hulled
2 (9 inch) pie shells, baked

Directions

In a saucepan, combine water, sugar and cornstarch. Cook over medium high heat, stirring constantly, until mixture boils and thickens. Remove from heat and stir in the strawberry gelatin. Allow to cool slightly.

Arrange strawberries in the pie crusts with the tips pointing up. Pour gelatin mixture over, covering the berries.

Burnt Caramel Pie

Ingredients

2 (9 inch) pie shells, baked
3 cups white sugar
3 cups water
4 eggs, separated
1 cup evaporated milk
1/2 cup light corn syrup
1/4 cup butter, melted
1/2 teaspoon vanilla extract
1/2 cup all-purpose flour
1/2 teaspoon cream of tartar

Directions

Beat together egg yolks, evaporated milk, syrup, melted butter or margarine, vanilla, 1/2 cup sugar, and flour.

Brown 2 cups sugar in an iron skillet until light brown. Remove from heat. Add water; and return to heat until sugar dissolves. Pour in egg yolk mixture. Cook until thickened, then simmer 5 minutes. Pour filling into 2 baked pie shells.

Beat egg whites until foamy. Add cream of tartar and 1/2 cup sugar; continue to beat until stiff peaks form. Spread meringue over pies, sealing the edges.

Bake at 325 degrees F (165 degrees C) for about 15 minutes.

Raspberry Pie III

Ingredients

1 recipe pastry for a 9 inch double crust pie
4 cups raspberries
1 cup white sugar
2 1/2 tablespoons tapioca
1 tablespoon lemon juice
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
4 teaspoons butter
1 tablespoon half-and-half cream

Directions

Mix together the raspberries, sugar, tapioca, lemon juice, cinnamon and salt until raspberries are well covered.

Pour into 9 or 10-inch pastry shell. Dot with butter, top with crust.

Make slits in the top crust and brush with cream. Bake in a preheated 425 degrees F (220 degrees C) oven for 15 minutes, then at 375 degrees F (190 degrees C) for 25 minutes.

Quick Crescent Taco Pie

Ingredients

1 (1.25 ounce) package taco seasoning mix
1 pound lean ground beef
1/2 cup water
1/3 cup black olives, pitted and sliced
1 (8 ounce) package refrigerated crescent rolls
2 cups crushed tortilla chips
1 cup sour cream
1 cup shredded Cheddar cheese

Directions

In a large fry pan, brown the ground chuck. Drain off the oil. Stir in seasoning mix, water, and olives. Simmer for 5 minutes.

Separate crescent dough into 8 triangles. Place triangles in an ungreased 10-inch pie pan, pressing to form a crust. Sprinkle 1 cup corn chips over the bottom of crust. Spoon meat mixture over crust and corn chips. Spread sour cream over meat mixture, and cover with cheese. Sprinkle remaining corn chips over the top.

Bake at 375 degrees F (190 degrees C) for 20 to 25 minutes, or until crust is golden brown.

Sweet Potato Pie II

Ingredients

2 cups mashed sweet potatoes
1/4 pound butter, softened
2 eggs, separated
1 cup packed brown sugar
1/4 teaspoon salt
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup evaporated milk
1/4 cup white sugar
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a mixing bowl, combine the sweet potatoes, butter, egg yolks, brown sugar, salt, ginger, cinnamon, nutmeg and evaporated milk. Mix together well.

Beat egg whites until stiff peaks form; add 1/4 cup sugar and fold into sweet potato mixture.

Pour into pie shell and bake at 400 degrees F (200 degrees C) for 10 minutes. Reduce heat and bake at 350 degrees F (175 degrees C) for 30 minutes or until firm.

Buttermilk Pie IV

Ingredients

1/2 cup margarine, softened
2 cups white sugar
3 tablespoons all-purpose flour
1/4 teaspoon salt
3 eggs
1 cup buttermilk
1 teaspoon vanilla extract
1 (9 inch) deep dish pie crust

Directions

Preheat oven to 400 degrees F (200 degrees C.)

In a large bowl, cream margarine and sugar. Beat in flour and salt. Blend in the eggs. Stir in the buttermilk and vanilla. Pour into pie shell.

Bake in the preheated oven for 15 minutes, then reduce temperature to 325 degrees F (165 degrees C) and bake 45 minutes, or until filling is set.

Black Friday Pie

Ingredients

1 cup mashed potatoes
1/2 cup cubed cooked turkey
1/2 cup cooked cut green beans
1/2 cup turkey gravy
1 cup prepared stuffing
2 tablespoons butter, melted

Directions

Preheat an oven to 375 degrees F (190 degrees C). Thoroughly grease a 9-inch glass pie plate.

Spread mashed potatoes onto the bottom and up the sides of the greased pie plate. Fill potato crust with the turkey, green beans, and gravy. Smooth stuffing on top of the turkey and gravy to create a top crust.

Brush top of pie with melted butter. Bake pie until stuffing is golden and crispy, about 40 minutes. Let stand 5 minutes before serving.

Chocolate Pecan Pie

Ingredients

3 eggs, lightly beaten
1 cup light or dark corn syrup
1/2 cup sugar
1/2 cup semisweet chocolate chips
2 tablespoons butter or margarine, melted
1 teaspoon vanilla extract
1 1/2 cups pecan halves
1 (9 inch) unbaked pastry shell

Directions

In a large bowl, combine eggs, corn syrup, sugar, chips, butter and vanilla until well blended. Stir in pecans. pour into pastry shell. bake at 350 degrees F for about 50 minutes or until knife inserted near center comes out clean.

Valentine's Pie

Ingredients

1 (8 ounce) package cream cheese
1 cup confectioners' sugar
1 teaspoon vanilla extract
1 (8 ounce) container frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
1 (16 ounce) can cherry pie filling

Directions

In an electric mixer, beat the cream cheese and the powdered sugar until combined. Add vanilla and beat 2 minutes. Gently fold in whipped topping.

Transfer mixture into the pie crust. Top the filling with the cherries. Refrigerate for at least one hour before serving.

Big Ray's Pork Pie

Ingredients

2 1/2 pounds lean ground pork
1/2 cup minced onion
1/2 cup water
1 cup fresh bread crumbs
2 teaspoons salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 pastry for a 9 inch double crust pie

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Crumble the ground pork into a skillet over medium-high heat. Add the onion and water. Cook, stirring frequently, until evenly browned. Remove from heat, and mix in the fresh bread crumbs. Season with salt, cinnamon, and cloves, and mix well.

Press one of the pie crusts into the bottom and up the sides of a pie plate. Fill with the pork mixture. Place the second crust over the top, and pinch the seams to seal. Poke a couple of holes in the top crust to vent steam.

Bake for 35 minutes in the preheated oven, or until crust is golden.

Apple Pie III

Ingredients

3 transparent apples - peeled, cored and sliced
3 Granny Smith apples - peeled, cored and sliced
1/3 cup white sugar
1/4 cup all-purpose flour
1/4 teaspoon ground cinnamon
2 cups all-purpose flour
1 teaspoon salt
2/3 cup shortening
3 tablespoons butter
1/4 cup cold water
1 tablespoon half-and-half
1 teaspoon white sugar

Directions

Place apple slices into a large bowl. In a small bowl, mix together 1/4 cup flour, 1/3 cup sugar, and cinnamon, and then sprinkle over apples. Cover, and let sit overnight in refrigerator.

When you are ready to make the pie, begin by making the pastry. In a large bowl, mix together 2 cups flour and salt. Cut in the shortening and 2 tablespoons butter until the mixture is the consistency of cornmeal. Make a well in the center of the mixture, and add cold water. Stir together to form a ball. Let rest 20 minutes.

Roll out dough, and place in pie pan. Spread apple mixture into the pastry lined pan, and dot with 1 tablespoon butter. Cover with top crust, and seal the edges. Cut a few slits in the top to allow steam to escape. Using a pastry brush, lightly brush half-and-half over the top crust. Sprinkle with 1 teaspoon sugar.

Bake in a preheated 400 degrees F (205 degrees C) for 10 minutes. Turn oven to 350 degrees F (175 degrees C). Continue cooking for 30 to 40 minutes, or until crust is golden brown.

Sweet Onion Pie

Ingredients

1 1/2 cups buttery round crackers, crumbled
6 tablespoons butter, softened
2 cups thinly sliced sweet onions
2 cloves garlic, minced
1 tablespoon minced fresh chives
3/4 cup whole milk
2 eggs
1/2 teaspoon salt
3/4 cup shredded Cheddar cheese
1 pinch paprika
1 tablespoon chopped fresh parsley

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine crackers and 4 tablespoons of butter in a bowl until well blended. Press into the bottom and 1 inch up the sides of 8 inch pie plate to form a shell. Refrigerate until needed.

Melt remaining 2 tablespoons butter in heavy skillet over medium heat. Saute onions and garlic slowly until tender, about 12 minutes. Arrange onions in the cracker crust.

Beat eggs, whole milk, chives, and salt in a bowl until blended. Pour the mixture over the onions. Sprinkle with cheese and paprika.

Bake in a preheated 350 degrees F (175 degrees C) oven for 35 minutes, or until a knife comes out clean. Garnish with the parsley. Serve hot or at room temperature.

Peanut Butter Pie VIII

Ingredients

1 (9 inch) pie shell, baked
1 cup confectioners' sugar
1/2 cup peanut butter
2 cups milk
2/3 cup white sugar
1/4 teaspoon salt
1/2 teaspoon vanilla extract
4 tablespoons cornstarch
3 eggs, separated
1/2 teaspoon cream of tartar
6 tablespoons white sugar

Directions

Mix confectioners' sugar and peanut butter until mixture has a crumbly texture. Sprinkle half over the bottom of the shell.

In the top of a double boiler, combine milk, 2/3 cup sugar, salt, vanilla, cornstarch, and egg yolks. Cook over medium-low heat until thick. Pour filling into crust.

Beat egg whites until foamy. Add cream of tartar, and continue beating. Gradually add 6 tablespoons sugar, and continue beating until stiff peaks form. Spread over the top of the pie. Sprinkle with remaining peanut butter mixture.

Bake at 325 degrees F (165 degrees C) for 30 minutes.

Milk Chocolate Pecan Pie

Ingredients

1 (9 inch) pie shell
3 eggs
1 cup light corn syrup
2/3 cup white sugar
1/3 cup butter, melted
1 cup chopped pecans
1/2 cup milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In medium mixing bowl beat eggs lightly with a rotary beater or fork. Stir in corn syrup, sugar, and butter; mix well. Stir in pecan and chocolate pieces.

To prevent overbrowning, cover edges of pie shell with aluminum foil. Place pie shell on oven rack and pour filling into it.

Bake in preheated oven for 25 minutes. Remove foil from crust edges and bake an additional 25 minutes, or until a knife inserted in center comes out clean. Chill before serving. May be served with whipped cream or vanilla ice cream.

Mock Apple Pie I

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 3/4 cups crushed buttery round crackers
2 teaspoons cream of tartar
2 tablespoons lemon juice
1 tablespoon lemon zest
2 cups water
2 tablespoons butter
2 cups white sugar
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C).

Roll out half of the pastry and line one 9 inch pie plate. Place the crackers in the prepared crust.

In a saucepan, over high heat, bring water, sugar and cream of tartar to a boil and then simmer for 15 minutes. Stir in lemon juice and rind then let cool.

Pour syrup over the crackers. Dot top with butter or margarine and sprinkle with cinnamon. Roll out remaining pastry and place over pie. Trim, seal and flute edges. Slit top crust to allow steam to escape.

Bake at 425 degrees F (220 degrees C) for 30 to 35 minutes or until crust is crisp and golden. Let pie cool completely before serving.

Oatmeal Pie I

Ingredients

2 eggs
3/4 cup white sugar
1 cup butter, melted
3/4 cup dark corn syrup
3/4 cup quick cooking oats
1 teaspoon vanilla extract
1/4 teaspoon salt
3/4 cup flaked coconut
1 recipe pastry for a 9 inch single crust pie

Directions

In a medium bowl, beat the eggs well. Stir in sugar, butter or margarine, corn syrup, oatmeal, vanilla, and salt. Pour mixture into the pie shell, and top with coconut.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Cool before serving.

Fruit Icebox Pie

Ingredients

1/2 cup butter, softened
1 cup sifted confectioners' sugar
2 eggs, beaten
1 teaspoon vanilla extract
1 (12 ounce) package vanilla wafers, crushed
1 cup heavy cream
1 cup crushed pineapple, drained
3 large bananas, sliced
1 cup chopped dates
1 cup toasted walnuts, chopped

Directions

In a medium bowl, cream together butter and confectioners sugar. mix in eggs and vanilla extract. Spread half of cookie crumbs into bottom of a 9 inch pie pan. Spread creamed mixture evenly over the crumbs.

Whip cream until soft peaks form. Gently fold in pineapple, bananas, dates, and nuts. Spread over butter mixture. Top with remaining cookie crumbs.

Cover tightly with plastic wrap. Chill 24 hours before serving.

No Crust Rice Pie

Ingredients

1 (3 ounce) package cook and serve vanilla pudding
2 cups milk
2 eggs
1 cup white sugar
1 teaspoon vanilla extract
2 cups cooked instant rice
1 (15 ounce) container ricotta cheese

Directions

Prepare the vanilla pudding according to package directions using the milk. Set aside to cool slightly.

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, beat the eggs, sugar and vanilla until light and fluffy. Stir in the cooked rice, vanilla pudding and ricotta cheese until smooth. Pour into a 9 inch deep dish pie plate or 10 inch pie plate.

Bake for 1 hour in the preheated oven, or until the center appears set when the pie is gently jiggled. Cool to room temperature, then refrigerate until chilled before slicing and serving.

Mulberry Rhubarb Pie

Ingredients

2 1/2 cups mulberries
1 1/2 cups finely chopped rhubarb
1 1/4 cups white sugar
1/4 cup all-purpose flour
1 tablespoon butter
1 recipe pastry for a 9 inch single crust pie

Directions

Mix together mulberries, rhubarb, sugar, and flour.

Pour into unbaked 9 inch pie shell. Dot filling with butter or margarine, and add top crust.

Bake at 400 degrees F (205 degrees C) for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C). Bake until pie is done, about 30 minutes.

Ground Cherry Pie II

Ingredients

2 1/2 cups ground cherries
1/2 cup packed brown sugar
1 tablespoon all-purpose flour
2 tablespoons water
1 (9 inch) pie shell

3 tablespoons all-purpose flour
3 tablespoons white sugar
2 tablespoons butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

Wash ground cherries and place in unbaked pie shell. Mix brown sugar and 1 tablespoon flour and sprinkle over cherries. Sprinkle water over top. Mix together 3 tablespoons flour and 3 tablespoons sugar. Cut butter in until crumbly. Top cherry mixture with crumbs.

Bake in the preheated oven for 15 minutes, reduce temperature to 375 degrees F (190 degrees C) and continue to bake for 25 minutes.

Exquisite Pie

Ingredients

2 (9 inch) pie shell
4 eggs, beaten
1 1/2 cups white sugar
1/2 cup butter, melted and cooled
1 tablespoon distilled white vinegar
1 tablespoon vanilla extract
1 teaspoon lemon juice
1 cup chopped pecans
1 cup shredded coconut
1 cup golden raisins

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large mixing bowl combine eggs, sugar, and butter. Beat until smooth. Add vinegar, vanilla, and lemon juice. Mix thoroughly. Fold in pecans, coconut, and raisins. Pour mixture into pie shells.

Bake in preheated oven for 40 minutes or until completely set in center.

Strawberry Cheese Pie

Ingredients

1 1/3 cups all-purpose flour
1/2 teaspoon salt
4 tablespoons shortening
2 tablespoons butter
3 tablespoons cold water
1 (8 ounce) package cream cheese, softened
3/4 cup confectioners' sugar
1 teaspoon vanilla extract
1 cup heavy whipping cream, whipped
1/2 teaspoon almond extract
1/4 cup chopped almonds
4 cups fresh strawberries, halved
1/4 cup currant jelly

Directions

Combine flour and salt in medium bowl. Cut in shortening and butter until all the flour is blended to form pea-sized crumbs. Sprinkle with water one tablespoon at a time. Toss lightly with a fork until dough forms a ball. Chill dough 15 to 30 minutes.

Roll dough between two sheets of wax paper into an 11 inch circle. Remove top sheet of wax paper and lay into 9 inch pie pan. Prick bottom and sides of pie shell thoroughly to prevent shrinkage.

Bake at 425 degrees F (220 degrees C) for 10 to 15 minutes or until lightly browned. Cool to room temperature.

Combine cream cheese and confectioner 's sugar in medium bowl. Beat with electric mixer at medium speed until smooth. Beat in vanilla and almond extracts. Fold in whipped cream and almonds by hand until well mixed. Pour into cooled crust. Refrigerate until firm.

Decorate pie with strawberries fully or just around the edge. Heat jelly in microwave oven just until soft and brush carefully over strawberries until glazed. Refrigerate until serving.

Lumpfish Caviar Pie

Ingredients

4 hard-cooked eggs, chopped
2 tablespoons mayonnaise
1 cup minced sweet onion
6 ounces cream cheese, softened
1/2 cup sour cream
3 1/2 pounds black lumpfish roe
2 lemons - cut into wedges, for garnish
3 sprigs parsley, for garnish

Directions

Grease an 8 inch springform pan and set aside. Stir together the hard-cooked eggs and mayonnaise. Evenly spread into the bottom of the springform pan, and sprinkle the minced onion overtop. Stir together cream cheese and sour cream until smooth, and spread over the onion layer. Cover and chill at least 3 hours in the refrigerator.

Once completely chilled, unwrap the pan, and spread the lumpfish roe overtop. Run a knife around the edge of the pie, then remove the side of the springform pan. Garnish with lemon wedges and parsley sprigs before serving.

Pumpkin Cheese Pie

Ingredients

1 (8 ounce) package cream cheese
2 cups pumpkin puree
14 ounces sweetened condensed milk
3 eggs
1 teaspoon pumpkin pie spice
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix cream cheese and condensed milk together until smooth. Stir in the pureed pumpkin, pumpkin pie spice and eggs. Mix until well combined. Pour batter into the pie shell.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until a knife inserted 1 inch from the edge comes out clean. Serve warm.

Chocolate Cream Pie

Ingredients

1 1/2 cups sugar
1/3 cup all-purpose flour
3 tablespoons baking cocoa
1/2 teaspoon salt
1 1/2 cups water
1 (12 ounce) can evaporated milk
5 egg yolks, beaten
1/2 cup butter or margarine
1 teaspoon vanilla extract
1 (9 inch) pastry shell, baked
whipped topping

Directions

In a large saucepan, combine the first six ingredients until smooth. Cook and stir over medium-high heat until thickened and bubbly, about 2 minutes. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. stir 1 cup hot mixture into egg yolks. Return all to the pan; bring to a gentle boil, stirring constantly. Remove from the heat; stir in butter and vanilla. Cool slightly. Pour warm filling into pastry shell. Cool for 1 hour. Refrigerate until set. Just before serving, garnish with whipped topping.

Freezer Caramel Drizzle Pie

Ingredients

2 (9 inch) prepared graham cracker crusts
6 tablespoons butter
1 (7 ounce) package shredded coconut
1 cup chopped pecans
1 (14 ounce) can sweetened condensed milk
1 (8 ounce) package cream cheese, softened
1 (16 ounce) container frozen whipped topping, thawed
1 (12 ounce) jar caramel ice cream topping

Directions

Place butter in a medium skillet and melt over medium heat. Add coconut and pecans, stirring to coat. Saute until coconut and pecans are lightly toasted, about 5 minutes. Set aside.

In a large mixing bowl, whip together condensed milk and cream cheese until fluffy. Fold in whipped topping. Spoon 1/4 of cream cheese mixture into each graham cracker crust. Drizzle each with 1/4 of caramel topping. Repeat layers with remaining cream cheese mixture and caramel. Top each pie with coconut and pecan mixture. Freeze overnight.

Coconut Chocolate Dream Pie

Ingredients

1/2 cup flaked coconut
1/2 cup rice milk
1 tablespoon frozen orange juice concentrate
1 cup semi-sweet chocolate chips
1 tablespoon maple syrup
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
1 (10 ounce) package silken tofu
1 (9 inch) prepared graham cracker crust

Directions

In heavy pan over medium-high heat, toast coconut until lightly browned. Remove 1 tablespoon of the coconut for garnish. Add rice milk and orange juice concentrate. Bring the mixture to a simmer, then stir in chocolate chips. Remove from heat, and continue stirring until the chips are melted and the mixture is smooth.

Pour maple syrup, vanilla extract, almond extract and tofu into an electric blender or food processor; blend until the mixture is creamy. Add chocolate mixture to the blender, and blend until the mixture is combined. Pour the filling into the pie crust. Cover, and chill for 2 or more hours. Garnish with the reserved coconut before serving.

Banana Cream Pie V

Ingredients

1 (9 inch) deep dish pie crust,
baked and cooled
2/3 cup white sugar
1/4 cup cornstarch
1/2 teaspoon salt
3 cups milk
4 egg yolks, beaten
2 tablespoons butter
1 large banana, sliced

4 egg whites
1/4 teaspoon cream of tartar
1/2 cup white sugar
1/4 teaspoon vanilla extract

Directions

In a large saucepan or double boiler combine sugar, cornstarch and salt. Mix well, then stir in milk and egg yolks. Whisk until all ingredients are thoroughly combined. Cook over medium heat, stirring constantly, until mixture is thickened. Remove from heat and stir in butter and 1 tablespoon vanilla.

Preheat oven to 400 degrees F (200 degrees C.) Pour half of custard into baked pie shell. Cover with sliced banana. Spread remaining custard over banana layer.

In a large glass or metal mixing bowl, beat egg whites and cream of tartar until foamy. Gradually add white sugar, continuing to beat until stiff peaks form. Spread meringue over pie, covering completely.

Bake in the preheated oven for 10 to 15 minutes, or until lightly browned.

Easy Peach Pie

Ingredients

1 (9 inch) deep dish graham cracker pie crust
5 fresh peaches - peeled, pitted and sliced
1 (18 ounce) jar peach glaze
1/4 cup white sugar
1 (12 ounce) container frozen whipped topping, thawed
2 (8 ounce) packages cream cheese

Directions

Combine peaches and glaze in a mixing bowl. Let stand for a couple of minutes.

Combine sugar and cream cheese. Mix with an electric mixer on high speed for one minute. Gradually add in the nondairy whipped topping, and mix on medium speed until you have a smooth consistency. Pour mixture into pie shell. Pour peach mixture on top. Cover, and chill for 1 hour.

Fluffy Pineapple Pie

Ingredients

2 (8 ounce) cans crushed pineapple
24 large marshmallows
2 cups whipped topping
1 (9 inch) graham cracker crust
maraschino cherries (optional)

Directions

Drain pineapple, reserving 1/2 cup juice (discard the remaining juice or save for another use). Set the pineapple aside.

In a large microwave-safe bowl, combine juice and marshmallows. Microwave on high for 1 minute; stir. Microwave 1 minute longer or until mixture is smooth. Refrigerate for 30 minutes or until slightly thickened and cooled, stirring occasionally.

Fold in whipped topping and pineapple. Pour into the crust. Cover and refrigerate for 2 hours or until firm. Garnish with cherries if desired.

Pie Snacking Cake

Ingredients

- 1 1/2 cups white sugar
- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 cup vegetable oil
- 3 eggs, beaten
- 1 3/4 cups apple pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 baking pan.

In large bowl, combine the sugar, flour, salt, baking soda and cinnamon. Make a well in the center and stir in the oil, eggs and pie filling. Stir until just combined. Spoon batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes or until cake tests done.

Rhubarb Pie

Ingredients

1 egg
1 1/2 cups white sugar
1 tablespoon all-purpose flour
1/4 teaspoon salt
3 cups chopped rhubarb
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir together the egg, white sugar, flour, salt and rhubarb in a mixing bowl.

Place one of the pie shells in the bottom of a 9 inch pie plate. Pour pie filling into shell; dot with butter. Put top crust over filling and cut slits into crust.

Bake in preheated oven for 30 to 45 minutes; or cook 7 minutes in a microwave and then about 10 minutes in the oven.

Legume My Shepherd's Pie

Ingredients

1 (16 ounce) package dried lima beans
1/4 cup milk
salt to taste
2 tablespoons olive oil
1 small onion, chopped
1 pound ground chicken
1 zucchini, chopped
1 large tomato, chopped
1 teaspoon ground cumin
1/4 teaspoon cayenne pepper
1 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Place the lima beans into a large container and cover with several inches of cool water; let stand 8 hours to overnight. Drain and rinse.

Preheat an oven to 400 degrees F (200 degrees C). Drain the soaked lima beans and cook according to package directions.

Blend the cooked lima beans and milk together in a blender until smooth; season with salt. Set aside.

Heat the olive oil in a large skillet over medium heat; cook the onion in the hot oil until soft, about 5 minutes. Add the chicken and cook until completely browned, 7 to 10 minutes more. Stir the zucchini, tomato, cumin, and cayenne pepper into the chicken; cook until the vegetables are slightly tender, about 7 minutes more. Spread the mixture into the bottom of an 11x7-inch baking dish; pour the lima bean mixture over the chicken and vegetables in a single, smooth layer. Top with mozzarella and Parmesan cheese.

Bake in the preheated oven until the top is browned and crisp, about 10 minutes.

Brown Sugar Pie I

Ingredients

6 tablespoons all-purpose flour
2 cups packed brown sugar
1 1/2 cups evaporated milk
4 tablespoons butter
1/2 teaspoon salt
1 teaspoon vanilla extract

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a saucepan, combine flour and sugar. Stir in milk, butter, salt and vanilla. Cook, stirring constantly, until mixture comes to a boil. Pour into an unbaked pie shell.

Bake at 400 degrees F (200 degrees C) for 5 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue baking for 25 minutes.

Easter Pie

Ingredients

2 recipes pastry for a 9 inch double crust pie
3/4 pound Italian sausage links
6 hard-cooked eggs, diced
1 cup diced Cheddar cheese
1/2 cup diced provolone cheese
1 1/2 cups whole milk ricotta cheese
1/2 bunch fresh parsley, chopped
salt and pepper to taste
1 egg
1/4 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Roll out pastry to fit a 9 inch pie plate. Place bottom crusts in 2 pie plates. Roll out top crusts and set aside.

Cut sausage into 1 inch pieces. Heat a skillet over medium heat and cook sausage until brown. Place sausage in a large bowl, and add hard cooked eggs, Cheddar cheese, Provolone cheese, Ricotta cheese, and parsley. Mix together and season to taste with salt and pepper.

Add one raw egg to mixture. Mix well and check consistency - it should not be loose or runny, but should hold together well. Add one more raw egg if necessary.

Spoon filling into 2 pastry-lined pie pans, and cover with other 2 pastry shells. Seal edges and cut steam vents in top. Brush top pastry with melted butter or margarine.

Bake in preheated oven for 35 minutes, until golden brown.

Oatmeal Pie II

Ingredients

1 recipe pastry for a 9 inch single crust pie

1/3 cup butter, melted

2/3 cup white sugar

1/2 teaspoon salt

3 eggs

1 cup corn syrup

1 cup quick cooking oats

Directions

Beat together the eggs, sugar, salt, butter, and syrup together. Stir in oats.

Pour into the unbaked pastry shell and bake in a preheated 350 degrees F (175 degrees C) oven until set, about 45 minutes to 1 hour. Let cool before cutting.

Sour Cream Apple Pie I

Ingredients

2 tablespoons all-purpose flour
1/4 teaspoon salt
3/4 cup white sugar
1/4 teaspoon ground nutmeg
1 egg
1 cup sour cream
1 teaspoon vanilla extract
3 cups apples, peeled and chopped
1 recipe pastry for a 9 inch single crust pie
1/3 cup white sugar
1/3 cup all-purpose flour
1 teaspoon ground cinnamon
2 tablespoons butter

Directions

Stir together 2 tablespoons flour, salt, 3/4 cup sugar and nutmeg in bowl. Combine egg, sour cream and vanilla in another bowl; mix well. Add egg mixture to dry ingredients; mix well. Stir in apples and spoon mixture into unbaked pie shell.

Bake in a preheated 400 degree F (205 degrees C) oven 15 minutes.

Reduce temperature to 350 degrees F (175 degrees C) and bake 30 minutes more. Remove pie from oven. Increase temperature to 400 degree F (205 degrees C).

Prepare cinnamon topping and sprinkle over pie. Return to oven and bake 10 minutes more. Cool on rack.

To Make Cinnamon Topping: Combine 1/3 cup sugar, 1/3 cup flour and 1 teaspoon ground cinnamon in bowl. Cut in 2 tablespoons butter or regular margarine until crumbly, using a pastry blender.

Peanut Butter Pie IX

Ingredients

1 (20 ounce) package chocolate sandwich cookies
1/2 cup butter, melted
2 (8 ounce) packages cream cheese, softened
2 cups white sugar
2 (16 ounce) jars crunchy peanut butter
1 (16 ounce) package frozen whipped topping, thawed
1/8 cup grated semisweet chocolate

Directions

In a food processor grind the cookies. Mix with the melted butter. Place into two pie pans and freeze.

Whip the cream cheese and slowly add sugar. Mix for 3 minutes on high speed. Add the peanut butter and mix. On low speed, mix in the whipped topping. Divide in two and place in pie pans lined with cookie crust.

Let set overnight in the freezer or in refrigerator. Garnish with whipped cream and shaved chocolate.

Club Pie

Ingredients

1/3 cup butter
1 cup sugar
2 eggs, separated
1/4 cup milk
1/2 cup chopped walnuts
1 cup raisins
1 (9 inch) unbaked pie crust
Whipped cream

Directions

In a mixing bowl, cream butter and sugar. Add egg yolks; beat well. Blend in milk. Stir in nuts and raisins; set aside. Beat egg whites until stiff peaks form; fold into the raisin mixture. Pour into pie shell.

Bake at 350 degrees F for 15 minutes. Reduce the temperature to 300 degrees F; bake 40 minutes longer or until lightly browned. Cool. Refrigerate. Serve pie chilled with whipped cream if desired.

Fruit Chiffon Pie

Ingredients

1 (9 inch) pie crust, baked
2/3 cup white sugar
1 (.25 ounce) package unflavored gelatin
1 cup mashed strawberries
3 egg whites
1/4 teaspoon cream of tartar
1/3 cup white sugar
1/2 cup heavy whipping cream

Directions

Blend 2/3 cup sugar, gelatin, and fruit in a saucepan. Cook to a full rolling boil, stirring constantly. Place pan in cold water; cool until mixture mounds slightly when dropped from a spoon.

Beat the whipping cream to soft peaks.

In a clean bowl, beat the egg whites until they are stiff. Gradually add cream of tartar and 1/3 cup sugar to make a meringue. Carefully fold in whipped cream. Fold in cooled fruit mixture. Pile into cooled baked pie shell. Chill several hours until set.

EZ Peanut Butter Pie II

Ingredients

1 (9 inch) prepared graham
cracker crust
1 (4.6 ounce) package non-instant
vanilla pudding mix
1 cup peanut butter

Directions

Prepare cook and serve pudding as directed on package. Stir in peanut butter. Bring mixture to a boil and pour into graham cracker crust. Allow to cool.

Strawberry Shortbread Pie

Ingredients

3/4 cup sugar
3 tablespoons cornstarch
1 1/2 cups water
1 (3 ounce) package strawberry gelatin
4 cups sliced fresh strawberries
1 (9 inch) shortbread pie crust

Directions

In a saucepan, combine the sugar, cornstarch and water until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in gelatin until dissolved. Transfer to a bowl. Chill until partially set.

Place strawberries in the crust; pour gelatin mixture over berries. Cover and refrigerate until set.

Carrot Spice and Walnut Pie

Ingredients

1 (9 inch) deep dish pastry shell,
partially baked
1 pound baby carrots
1/3 cup honey
2 eggs
5 tablespoons unsalted butter,
softened
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon vanilla extract
1/2 cup finely chopped walnuts
1/2 cup packed brown sugar
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Steam carrots until soft but not mushy. Cool slightly.

Place carrots in food processor and puree until smooth. Add honey, eggs, butter or margarine, salt, cinnamon, nutmeg, vanilla, and walnuts. Blend until smooth. Pour mixture into a large bowl.

In a separate bowl combine brown sugar and white sugar, mixing well to get all lumps out. Fold sugar mixture gradually into carrot mixture until well incorporated. Pour mixture into partially baked pie shell.

Bake in preheated oven for 60 to 70 minutes, until toothpick inserted in center comes out clean. Serve pie warm or cold. Refrigerate any leftovers.

Orange Meringue Pie

Ingredients

1 (9 inch) unbaked pie crust
3/4 cup sugar
1/3 cup cornstarch
1 pinch salt
1 cup orange juice
1/2 cup lemon juice
1/4 cup water
4 eggs, separated
4 tablespoons butter or margarine,
cut into pieces
2 teaspoons grated orange zest
1/2 cup diced orange segments
1/2 cup white sugar
1/4 teaspoon cream of tartar

Directions

Preheat oven to 400 degrees F (205 degrees C). Line pastry with aluminum foil and a layer of pie weights or dried beans. Bake in the preheated oven until edge of crust is golden, about 10 minutes. Carefully remove the foil and weights; bake about 5 minutes more.

In a small saucepan, stir together the 3/4 cup sugar, 1/3 cup cornstarch, and salt. Mix in the orange juice, lemon juice, and water. Whisk in the egg yolks. Cook over medium heat, stirring frequently, until thick and bubbly, about 5 minutes. Remove from heat, and stir in butter and orange zest. If desired; stir in diced orange segments. Pour into prepared pie crust, cover with plastic wrap, and set aside to cool.

When pie filling has cooled to room temperature, preheat oven and prepare meringue. Preheat oven to 350 degrees F (175 degrees C). In a large glass or metal bowl, beat egg whites until foamy. Gradually add 1/2 cup sugar and cream of tartar, continuing to beat until stiff peaks form. Lift your beater or whisk straight up: the egg whites should form a sharp peak that holds its shape. Spread over pie, making sure the meringue completely covers the filling and meets the edges of the pie crust.

Bake in preheated oven until meringue topping is golden brown, about 15 minutes.

Homemade Banana Pudding Pie

Ingredients

2 cups vanilla wafer crumbs
3 bananas, sliced into 1/4 inch slices
1 1/2 cups white sugar
1/4 cup all-purpose flour
2 cups milk
3 egg yolks
2 teaspoons butter
2 teaspoons vanilla extract
3 egg whites
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Line the bottom and sides of a 9 inch pie plate with a layer of alternating vanilla wafers and banana slices.

To Make Pudding: In a medium saucepan, combine 1 1/2 cups sugar with flour. Mix well, then stir in half the milk. Beat egg yolks and whisk into sugar mixture. Add remaining milk and butter or margarine.

Place mixture over low heat and cook until thickened, stirring frequently. Remove from heat and stir in vanilla extract. Pour half of pudding over vanilla wafer and banana layer while still hot.

Make another layer of alternating vanilla wafers and banana slices on top of pudding layer. Pour remaining pudding over second wafer and banana layer.

To Make Meringue: In a large glass or metal bowl, beat egg whites until foamy. Gradually add 1/4 cup sugar, continuing to beat until whites are stiff. Spread meringue into pie pan, making sure to completely cover pudding layer.

Bake in preheated oven for 15 minutes, just until meringue is browned. Chill before serving.

No Bake Cow Pies

Ingredients

2 cups milk chocolate chips
1 tablespoon shortening
1/2 cup raisins
1/2 cup blanched slivered
almonds

Directions

Melt the chocolate and shortening together over medium-low heat. Stir until smooth. Remove the mixture from heat and stir in raisins and nuts. Drop cookies by tablespoon onto waxed paper. Chill and serve.

Peaches and Cream Pie II

Ingredients

1 1/2 cups all-purpose flour
3/4 cup butter, softened
3/4 cup chopped pecans
1 tablespoon white sugar

1 (8 ounce) package cream cheese, softened
2 cups frozen whipped topping, thawed
1 cup confectioners' sugar
1 1/2 cups white sugar
4 tablespoons cornstarch
3 cups warm water
2 (3 ounce) packages peach flavored gelatin mix
5 fresh peaches - peeled, pitted and sliced
1 (12 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

In a medium bowl, mix together flour, butter, pecans and 1 tablespoon sugar. Press mixture into bottom of baking pan.

Bake in preheated oven for 15 minutes. Remove from oven and let cool.

In a large bowl, beat together cream cheese and confectioners' sugar until smooth. Gently stir in the 2 cups whipped topping. Spread over cooled crust. In a small bowl, stir together the 1 1/2 cups sugar and cornstarch. Pour the sugar mixture into a saucepan and stir in the 3 cups water. Cook over medium heat, stirring frequently until clear and thick. Stir in gelatin and remove from heat.

Combine the gelatin mixture with the peaches. Spread entire mixture over cream cheese layer. Top with 12 ounce container of whipped topping. Cover and refrigerate for an hour.

Mock Cheese Cake Pie

Ingredients

1 cup plain yogurt
1 (3.5 ounce) package instant
vanilla pudding mix
1 (16 ounce) can cherry pie filling
3 tablespoons white sugar
1 (9 inch) prepared graham
cracker crust

Directions

In a large bowl combine yogurt and instant vanilla pudding. Mix well. Stir in cherry pie filling. Pour filling into pie crust and chill for 30 to 60 minutes.

Candy-Coated Milk Chocolate Pieces Party

Ingredients

1 cup shortening
1 cup packed brown sugar
1/2 cup white sugar
2 teaspoons vanilla extract
2 eggs
2 1/4 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups candy-coated milk chocolate pieces

Directions

Preheat oven to 375 degrees F (190 degrees C).

Blend together shortening and sugars. Beat in vanilla and eggs. Sift dry ingredients together and add to mixture. Stir in candies.

Drop by teaspoon onto a ungreased cookie sheet. Bake for 10 to 12 minutes. Enjoy!!

Chocolate Oatmeal Pie

Ingredients

2 eggs
1 cup white sugar
1/4 teaspoon salt
1 cup light corn syrup
2 tablespoons butter, melted
1 teaspoon vanilla extract
1/2 cup flaked coconut
1/2 cup quick cooking oats
1/2 cup semisweet chocolate chips
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat eggs until thick and lemon colored (about 3 minutes). Continue beating while adding sugar, salt, corn syrup, butter or margarine, and vanilla. Stir in coconut, oats, and chocolate. Pour filling into pie shell.

Bake for 50 to 55 minutes. Cool completely before serving.

Mock Apple Pie III

Ingredients

2 (9 inch) pie shell
36 buttery round crackers
1 3/4 cups water
2 cups white sugar
1 1/2 teaspoons cream of tartar
2 tablespoons cider vinegar
2 tablespoons butter
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C).

Arrange crackers in pastry-lined pie pan and set aside.

In medium saucepan, combine water, sugar, and cream of tartar. Stir well and bring to a boil. Reduce heat and simmer for 15 minutes. Remove from heat. Stir in vinegar.

Cool sugar mixture, then pour over crackers. Dot crackers with butter and sprinkle with cinnamon. Cover with second pastry shell. Seal edges and cut steam vents in top.

Bake in preheated oven for 30 minutes or until crust is golden brown. Cool and serve with ice cream or whipped cream if desired.

English Pie Crusts

Ingredients

4 cups all-purpose flour
2 cups shortening
5 tablespoons cold water

Directions

Cut the shortening into cubes, and toss into flour. Take your hands and crumble it up into a fine, pebbly, grainy sort of dough.

Add water, enough to make a soft dough. Form into a ball, and chill for about an hour.

When chilled, knead it a couple of times on a floured surface. Roll it out, and proceed to fill with your choice of pie fillings.

Texas Pie

Ingredients

1/4 cup chopped onion
2 tablespoons butter or margarine
1 1/2 cups cubed cooked chicken
1 (4 ounce) can chopped green
chilies, drained
1 (4.5 ounce) jar sliced
mushrooms, drained
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1/2 cup sour cream
1/4 teaspoon hot pepper sauce
1 cup shredded mozzarella
cheese
1 (9 inch) pastry shell, baked
1/2 cup shredded Cheddar
cheese

Directions

In a saucepan, saute onion in butter until tender. Stir in chicken, chilies and mushrooms. In a small bowl, combine soup, sour cream and hot pepper sauce; add to pan. Cook and stir for 5 minutes. Sprinkle mozzarella cheese in the bottom of pie shell; add chicken mixture. Sprinkle with cheddar cheese. Bake at 350 degrees F for 25-30 minutes or until filling is bubbly and cheese is melted.

Raspberry Meringue Pie

Ingredients

1 cup all-purpose flour
1/3 cup sugar
1 teaspoon baking powder
1/4 teaspoon salt
2 tablespoons cold butter or margarine
1 egg, beaten
2 tablespoons milk
TOPPING:
2 egg whites
1/2 cup sugar
2 cups unsweetened raspberries

Directions

In a bowl, combine the flour, sugar, baking powder and salt; cut in butter. Combine egg and milk; stir into flour mixture (dough will be sticky). Press into the bottom and up the sides of a greased 9-in. pie plate; set aside.

In a mixing bowl, beat egg whites on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, until stiff peaks form. Fold in raspberries. Spoon over the crust. Bake at 350 degrees F for 30-35 minutes or until browned. Cool on a wire rack. Refrigerate leftovers.

Washington State Apple Pie

Ingredients

6 cups baking apples - peeled and cored
2 tablespoons water
1 tablespoon lemon juice
1/2 cup sugar
1/2 cup packed brown sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground ginger
1/8 teaspoon salt
1 Pastry for double-crust pie (9 inches)

Directions

In a saucepan, combine apples, water and lemon juice; cook over medium-low heat just until the apples are tender. Remove from the heat and cool (do not drain). In a large bowl, combine sugars, flour, cinnamon, nutmeg, ginger and salt; add apples and toss to coat. Place bottom pastry in pie plate; add apple mixture. Cover with top pastry; seal and flute edges. Cut slits in top crust. Bake at 450 degrees F for 10 minutes. Reduce heat to 350 degrees F; bake 35 to 45 minutes longer or until golden brown.

Orange Blueberry Pie

Ingredients

3 eggs
3 tablespoons orange juice
1 cup water
1/2 cup white sugar
1 pinch salt
1 cup water
1 (3 ounce) package orange
flavored gelatin mix
1 (9 inch) pie crust, baked
1 1/2 teaspoons orange zest
1 pint fresh blueberries
1 cup heavy cream

Directions

Slightly beat egg yolks. Combine yolks, 1 cup water, and 1/4 cup sugar in saucepan. Cook and stir over low heat until mixture is slightly thickened. Remove from heat. Add gelatin, and stir until dissolved. Add 1/2 cup water, orange rind, and orange juice. Chill until slightly thickened.

Beat egg whites and salt until foamy. Gradually beat in 1/4 cup sugar, and continue beating until stiff peaks are formed. Fold in thickened gelatin. Blend well. Fold in 1 1/2 cups blueberries. Spoon filling into pie shell. Chill until firm.

Beat whipping cream until soft peaks form. Top individual servings with whipped cream and remaining blueberries.

Raspberry Cherry Pie

Ingredients

1 1/2 cups sugar
3 tablespoons quick-cooking
tapioca
2 cups fresh raspberries or
thawed frozen unsweetened
raspberries
1 cup fresh, frozen or canned
pitted tart red cherries
1 teaspoon lemon juice

PASTRY:

3 cups all-purpose flour
2 teaspoons sugar
1 1/2 teaspoons salt
1/2 teaspoon baking powder
1 cup shortening
1 egg
5 tablespoons cold water
1 teaspoon white vinegar
1 tablespoon butter

Directions

For filling, in a bowl, combine sugar and tapioca. Add the raspberries, cherries and lemon juice; toss to coat. Let stand for 15 minutes. Meanwhile, in a bowl, combine the flour, sugar, salt and baking powder; cut in shortening until crumbly. Combine the egg, water and vinegar. Gradually add to flour mixture, tossing with a fork until dough forms a ball.

Divide the dough in half. On a lightly floured surface, roll out one portion to fit a 9-in. pie plate. Place pastry in plate; trim even with edge.

Spoon filling into pastry. Dot with butter. Roll out remaining pastry to fit top of pie; make decorative cutouts with water; place on top of pie. Cover edges loosely with foil. Bake at 350 degrees F for 60-70 minutes or until golden brown. Cool on a wire rack. Store in the refrigerator.

Double-Crust Creamy Raisin Pie

Ingredients

2 cups all-purpose flour
3/4 teaspoon salt
3/4 cup butter flavored shortening
1/4 cup cold water
FILLING:
1 1/2 cups water
1 cup raisins
3/4 cup sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1 1/2 cups heavy whipping cream
1 teaspoon vanilla extract

Directions

In a bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Divide dough in half. Roll out one portion to fit a 9-in. pie plate; place pastry in pie plate and trim even with edge of plate.

In a large saucepan, bring water and raisins to a boil. Reduce heat; simmer, uncovered, for 10 minutes. In a small bowl, combine the sugar, cornstarch and salt; stir in cream until smooth. Add to raisin mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in vanilla. Pour into pastry shell.

Roll out remaining pastry to fit top of pie. Place over filling; trim, seal and flute edges. Cut slits in top. Bake at 350 degrees F for 35-40 minutes or until crust is golden brown. Cool completely on a wire rack. Store in the refrigerator.

Coconut Custard Pie III

Ingredients

1 (9 inch) pie shell
4 eggs
3/4 cup white sugar
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 teaspoon vanilla extract
2 1/2 cups milk
1 cup shredded coconut

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl beat eggs then stir in sugar, salt, nutmeg or cinnamon, and vanilla extract.

Heat milk in a small saucepan then pour milk slowly into egg mixture, whisking constantly. Stir in coconut, then pour mixture into pastry shell.

Bake in preheated oven for 30 minutes, or until knife inserted in center comes out clean. Serve slightly warm or chilled. Store in refrigerator.

Sugar Pie IV

Ingredients

2 cups brown sugar
1 1/4 cups all-purpose flour
1/2 cup heavy cream
1 egg
1 tablespoon corn syrup
1 teaspoon vanilla extract
3/4 cup chopped pecans
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, mix together brown sugar and flour; set aside.

In a large bowl, whisk together the cream, egg, corn syrup and vanilla. Stir in brown sugar mixture until blended. Fold in the pecans.

Pour filling into pie crust. Bake in preheated oven for 30 to 40 minutes, or until golden brown.

Lite Chocolate Pecan Pie Bars

Ingredients

1 1/2 cups flour
1 1/2 cups sugar, divided
1/2 cup Argo® Corn Starch
3/4 cup butter OR margarine,
softened
1 1/4 cups Karo® Lite Syrup
4 eggs, lightly beaten
1/4 teaspoon salt
1 1/2 teaspoons Spice Islands®
Pure Vanilla Extract
6 ounces pecans, chopped
1 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F.

To Make Crust: Combine flour, 1/4 cup sugar and corn starch in a large bowl. Cut in butter until crumbly. Press into greased 13 x 9-inch pan.

Bake in a preheated 350 degrees F oven for 15 minutes until edges are lightly browned.

To Make Filling: Stir together syrup, remaining sugar, eggs, salt and vanilla in a large bowl until blended. Add pecans and chocolate chips.

Pour over crust and bake an additional 35 minutes until filling is firm around the edges and slightly soft in center.

Cool completely, about 2 hours, before cutting into bars.

Grasshopper Pie I

Ingredients

1 1/2 cups chocolate cookie crumbs
6 tablespoons butter, melted
3 cups miniature marshmallows
1/2 cup milk
1/4 cup creme de menthe liqueur
1 1/2 cups heavy whipping cream, whipped
1/4 cup creme de cacao
3 drops green food coloring

Directions

Mix together the chocolate wafer crumbs, and 6 tablespoons butter, melted. Press in to the bottom and sides of a 9 inch pie plate. Bake at 350 degrees F (175 degrees C) for 10 minutes. Let cool.

Melt marshmallows with milk over low heat. Chill, stirring occasionally, until mixture begins to set. Blend in creme de cacao and creme de menthe. Fold in whipped cream and tint with green food coloring. Pour into pie crust and sprinkle with grated semisweet chocolate. Chill 4 hours before serving.

Crumb Topping for Pies

Ingredients

1 cup brown sugar
1 cup all-purpose flour
1/4 cup butter, diced

Directions

In a medium bowl, mix together the sugar and flour. Mix in butter with a fork or stand mixer just until the topping is crumbly. Top your pie before baking.

Peanut Pie

Ingredients

2 eggs
1/3 cup creamy peanut butter
1/3 cup white sugar
1/3 cup light corn syrup
1/3 cup dark corn syrup
1/3 cup butter, melted
1 teaspoon vanilla extract
1 cup salted peanuts
1 (9 inch) pie shell

Directions

Preheat oven to 375 degrees (190 degrees C).

In a large bowl, beat eggs until light. Gradually add peanut butter, sugar, light and dark corn syrups, melted butter, and vanilla. Mix well. Fold in peanuts.

Pour into crust. Bake at 375 degrees F (190 degrees C) for 30 to 35 minutes or until set. Cool before serving.

Black Forest Freezer Pie

Ingredients

1 pint chocolate or vanilla ice cream, softened
1 (10 inch) graham cracker crust
4 ounces cream cheese, softened
1 cup confectioners' sugar
1 (8 ounce) carton frozen whipped topping, thawed
1 (21 ounce) can cherry pie filling, chilled
3 tablespoons chocolate syrup

Directions

Spoon ice cream into pie crust; cover and freeze for 15 minutes. In a mixing bowl, beat cream cheese and confectioners' sugar until smooth; fold in whipped topping. Spread over pie. Using the back of a spoon, make an 8-in. diameter well in the center of the pie for the pie filling. Cover and freeze for 3-4 hours or until firm. May be frozen for up to 2 months. Just before serving, spoon pie filling into the well; drizzle with chocolate syrup. Serve immediately.

Apple Crumb Pie

Ingredients

1 (9 inch) pie shell
6 cups thinly sliced apples
1 tablespoon lemon juice
(optional)
3/4 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/2 cup raisins (optional)
1/2 cup chopped walnuts
(optional)
1/2 cup all-purpose flour
1/2 cup packed brown sugar
3 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place sliced apples in a large bowl. Sprinkle with lemon juice if desired. In a small bowl, mix together white sugar, 2 tablespoons flour, cinnamon, and nutmeg. Sprinkle mixture over apples. Toss until apples are evenly coated. Stir in raisins and walnuts if desired. Spoon mixture into pastry shell.

In a small bowl mix together 1/2 cup flour and brown sugar. Cut in butter or margarine until mixture is crumbly. Sprinkle mixture over apple filling. Cover top loosely with aluminum foil.

Bake in preheated oven for 25 minutes. Remove foil and bake an additional 25 to 30 minutes, until top is golden brown. Cool on a wire rack.

White Potato Pie

Ingredients

2 potatoes - peeled, boiled and
mashed
2/3 cup butter
1 cup white sugar
1/2 teaspoon baking powder
1/8 teaspoon salt
1/2 cup heavy whipping cream
1/2 cup milk
2 teaspoons lemon zest
2 tablespoons lemon juice
1 teaspoon vanilla extract
1/4 teaspoon nutmeg
4 eggs, beaten
2 (9 inch) pie shell

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl mix sugar, baking powder, and salt, then add potatoes and butter or margarine; mix well. Gradually add whipping cream and milk, stirring until well blended. Stir in lemon rind, juice, vanilla, and nutmeg. Add beaten eggs and mix well.

Pour mixture into pie shells and put in preheated oven. Bake for 55 minutes or until knife inserted in center comes out clean. Best when served cold.

Mini Apple Pie

Ingredients

1/4 cup golden raisins
1/3 cup apple juice
2 large Golden Delicious apples,
peeled and sliced
2 tablespoons sugar
2 tablespoons brown sugar
1 tablespoon all-purpose flour
1/4 teaspoon ground cinnamon
Pastry for a single-crust 9-inch pie

Directions

In a saucepan over medium heat, cook raisins in apple juice for 5 minutes. Add apples; cook, uncovered, for 8-10 minutes or until tender. remove from the heat; cool. Combine the sugars, flour and cinnamon; add to apple mixture. On a floured surface, roll out half of the pastry to fit a 20-oz. baking dish. Place pastry in dish; trim to edge of dish. Add filling.

Roll out the remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in pastry. Bake at 400 degrees F for 35-40 minutes or until golden brown and bubbly. Cool on a wire rack.

Easy-as-Pie Lemon 'Meringue'

Ingredients

35 NILLA Wafers, finely crushed
2 tablespoons sugar
1/4 cup butter or margarine,
melted
1/4 cup sugar
2 tablespoons cornstarch
2 1/2 cups water
2 pkg. (4 serving size) JELL-O
Brand Lemon Flavor Gelatin
1 1/2 teaspoons grated lemon
peel
4 cups JET-PUFFED Miniature
Marshmallows
1/4 cup milk
2 cups thawed COOL WHIP
Whipped Topping

Directions

Preheat oven to 350 degrees F. Mix wafer crumbs, 2 Tbsp. sugar and the butter until well blended. Press firmly onto bottom and up side of 9-inch pie plate. Bake 5 min.; set aside.

Mix 1/4 cup sugar and the cornstarch in medium saucepan. Gradually add water, stirring until well blended. Bring to boil on medium heat. Boil 8 min., stirring constantly. Remove from heat. Add dry gelatin mixes and lemon peel; stir until gelatin is completely dissolved. Refrigerate 1 hour or until slightly thickened, stirring occasionally. Pour into crust.

Microwave marshmallows and milk in large microwaveable bowl on HIGH 1-1/2 min. or until marshmallows are completely melted, stirring after 1 min. Stir until mixture is well blended. Refrigerate 15 min. or until completely cooled. Gently stir in whipped topping; spread over gelatin mixture. Refrigerate at least 3 hours or until firm. Store leftover pie in refrigerator.

Fresh Raspberry Pie

Ingredients

4 cups fresh raspberries, divided
1/3 cup water
3/4 cup sugar
7 1/2 teaspoons cornstarch
Dash salt
1 (9 inch) pastry shell, baked
Whipped cream

Directions

In a saucepan, crush 1 cup of berries. Add water; simmer for 3 minutes. Strain, reserving juice; discard pulp and seeds. Add enough water to juice to measure 1 cup liquid. In a saucepan, combine sugar, cornstarch and salt. Slowly stir in raspberry liquid. bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; cool slightly.

Place remaining raspberries in pastry shell; pour glaze over top. Refrigerate for 2-3 hours or until set. Serve with whipped cream if desired.

Sugarfree Pumpkin Pie

Ingredients

1 (9 inch) pie crust, baked
1 (.25 ounce) envelope unflavored gelatin
2 tablespoons cornstarch
1 1/4 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/2 teaspoon ground ginger
1/4 teaspoon salt
1 (15 ounce) can pumpkin puree
1 (12 fluid ounce) can evaporated milk
2 eggs, beaten
16 packets aspartame artificial sweetener

Directions

In a large saucepan, combine gelatin, cornstarch, spices and salt. Stir in pumpkin and evaporated milk. Let stand for 5 minutes to soften gelatin. Cook and stir over medium heat until mixture bubbles; cook and stir for 2 minutes after bubbling. Remove from heat.

In a medium bowl, gradually stir about 1 cup of cooked mixture into beaten eggs. Return to remaining mixture in saucepan and cook over low heat for 2 minutes; do not boil. Remove from heat and stir in artificial sweetener after filling has cooled to 140 degrees F (60 degrees C).

Pour mixture into pie crust; cover and chill for 6 hours or overnight. Serve with whipped cream if desired.

Ricotta Pie

Ingredients

3 cups all-purpose flour
1 cup shortening
2 eggs, beaten
1/2 cup milk
1 teaspoon vanilla extract
3 pounds ricotta cheese
1 1/2 cups white sugar
1/2 teaspoon salt
10 eggs, beaten
1 (1.5 ounce) bar chocolate candy bar, grated

Directions

Preheat oven to 325 degrees F (165 degrees C).

To Make Crust: Place flour in a large bowl. Cut shortening into flour until mixture resembles coarse meal. Mix in 2 beaten eggs, milk, and vanilla extract, stirring just until all ingredients are combined and dough forms a ball. Divide dough into 3 equal pieces.

Roll out 2 pieces of dough into 12 inch circles. Fit into two 9 inch pie pans. Roll out remaining dough into a rectangle 10 inches wide; cut into 12 strips and reserve for tops of pies.

To Make Filling: In a large bowl, mix together ricotta, sugar, salt, 10 beaten eggs, and grated chocolate bar until ingredients are thoroughly combined. Spoon half of mixture into each pastry shell. Use reserved pastry strips to form a lattice on top of each pie.

Bake in preheated oven for 90 minutes, until a knife inserted in filling comes out clean. Cool before serving. Keep refrigerated.

Pecan Pie Bars II

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
1/2 cup butter
1/2 cup margarine
5 eggs
1 cup dark corn syrup
3/4 cup white sugar
1 pinch salt
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (180 degrees C).

Combine flour and brown sugar. Cut in butter and margarine until mixture resembles coarse crumbs.

Press into a 9 x 13 inch pan and bake for 10 minutes.

Combine remaining ingredients except pecans and blend well. Stir in pecans. Pour over baked crust.

Reduce oven temperature to 275 degrees F (140 degrees C). Bake 50 minutes or until set. Cool in pan on wire rack. Cut into bars.

Orange Ice Cream Pie

Ingredients

1/2 cup sweetened orange soft
drink mix
1/2 cup warm water
2 cups vanilla ice cream, softened
1 (8 ounce) carton frozen whipped
topping, thawed
1 (8 inch) graham cracker crust

Directions

In a large bowl, stir drink mix and water until dissolved. Add ice cream; mix well. Fold in whipped topping. Pour into the crust. freeze until firm. May be frozen for up to 2 months.

Strawberry Daiquiri Pie

Ingredients

1 (10 ounce) can frozen strawberry daiquiri mixer
1 cup sweetened condensed milk
1 (8 ounce) container frozen whipped topping, thawed
1 (10 ounce) package frozen strawberries, thawed
2 (9 inch) prepared graham cracker crusts

Directions

In a large bowl, combine daiquiri mix, sweetened condensed milk, and whipped topping. Mix until smooth and creamy.

Add thawed strawberries and blend into mixture.

Fill pie crusts and refrigerate for approximately 4 hours or freeze until set.

Blushing Apple Cream Pie

Ingredients

3/4 cup heavy cream
2 tablespoons cinnamon red hot candies
1/2 teaspoon ground cinnamon
1 cup sugar
1/4 cup all-purpose flour
2 tablespoons vinegar
4 1/2 cups thinly sliced peeled baking apples
1 Pastry for double-crust pie (9 inches)

Directions

In a mixing bowl, combine first six ingredients; mix well. Add apples and stir gently to mix. Pour into a pastry-lined pie plate. Roll out remaining pastry to fit top of pie. Cut slits in top crust; place over apples. Seal and flute edges. Bake at 400 degrees F for 50 minutes or until pastry is golden and apples are tender.

Easy Pie Crust

Ingredients

1 1/2 cups all-purpose flour
2 teaspoons white sugar
1 teaspoon salt
1/2 cup vegetable oil
2 tablespoons milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place all ingredients in 9 inch pie pan. Stir together with fork. Pat mixture into bottom and up the sides of the pan. Poke holes in bottom and side of crust.

Bake for 15 minutes in the preheated oven, or until light brown. Use as directed in favorite pie recipe.

Mock Cherry Pie

Ingredients

1/4 cup raisins
3/4 cup water
2 cups cranberries
3/4 cup white sugar
1 (15 ounce) package double crust
ready-to-use pie crust

Directions

Preheat oven to 425 degrees F (220 degrees C).

Place raisins and water in a saucepan, and allow to soak for 20 minutes. Stir in the cranberries and sugar; bring to a simmer. Cook until the cranberries are soft, about 10 minutes. Pour into prepared pie shell, and cover with top piece of pastry. Seal the edges and flute if desired. Cut a few small holes in the top to vent steam.

Bake in preheated oven until golden brown, about 35 to 45 minutes. Allow to cool completely before serving.

Bumbleberry Pie I

Ingredients

2 (9 inch) unbaked pie crusts
1 1/3 cups white sugar
1/3 cup all-purpose flour
2 cups thinly sliced apples
1 cup raspberries
1 cup fresh blackberries
1 cup fresh rhubarb, cut into 1
inch pieces

Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir sugar and flour together in large bowl. Add apples, raspberries, blackberries, and rhubarb. Toss together, and turn into pie shell. Cover with pastry top. Trim and seal edges. Cut vents in top.

Bake at 350 degree F (175 degrees C) for approximately 45 minutes, until crust is brown and apple is cooked.

No Fail Pie Crust I

Ingredients

2 1/2 cups all-purpose flour
1 cup shortening
1/4 teaspoon salt
1 egg
1/4 cup cold water
1 tablespoon distilled white vinegar

Directions

In a large bowl, combine flour and salt. Cut in shortening until it resembles coarse crumbs.

Mix egg, water and vinegar together. Pour into flour all at once and blend with a fork until dough forms a ball.

Wrap with plastic and chill in refrigerator.

Emily's Famous Apple Pie

Ingredients

2/3 cup white sugar
1/3 cup all-purpose flour
1 tablespoon ground cinnamon
1/4 teaspoon ground cloves
1 recipe pastry for a 9 inch double crust pie
8 Granny Smith apple - peeled, cored and sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl stir together the sugar, flour, cinnamon and cloves.

Place one of the pie shells into a 10 inch pie pan. Put 1/2 of the sliced apples into the shell and sprinkle half of the sugar mixture over them. Top with the remaining apples and the remaining sugar mixture.

Cover apples with the top crust. Press edges with the tines of a fork to seal and poke holes in the top with a knife. Bake in preheated oven for 45 minutes.

Apple Pie II

Ingredients

1/2 cup apple juice
1/2 cup white sugar
1/2 cup butter
6 Golden Delicious apples -
peeled, cored and sliced
1/2 cup white sugar
2 tablespoons cornstarch
2 (9 inch) unbaked pie crusts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the apple juice, 1/2 cup white sugar and the butter in a sauce pan and heat until melted. Add the apples and cook until fruit is tender.

Combine 1/2 cup of the sugar with the cornstarch. Stir into the fruit mixture, then cook until thickened. Cool then pour into the pie shell. Cover with the top crust and seal.

Bake at 350 degrees F (175 degrees C) until golden brown.

Easy Cranberry Pie

Ingredients

2 (16 ounce) cans whole berry
cranberry sauce
1/4 cup packed brown sugar
2 tablespoons butter or margarine,
softened
1 Pastry for double-crust pie (9
inches)

Directions

In a bowl, combine cranberry sauce, brown sugar and butter. Line
pie plate with bottom pastry; add filling. Top with a lattice crust.
Bake at 350 degrees F for 50-60 minutes or until the crust is lightly
browned.

Cornmeal Pie

Ingredients

1 cup butter (no substitutes),
softened
1 1/2 cups sugar
3 eggs
1 1/2 cups light corn syrup
1/2 cup milk
1 teaspoon vanilla extract
1/2 cup cornmeal
3 tablespoons all-purpose flour
2 (9 inch) unbaked pastry shells
Whipped cream

Directions

In a large mixing bowl, cream the butter and sugar. Beat in eggs one at a time. Add corn syrup, milk and vanilla; mix well. Fold in cornmeal and flour. Pour into pastry shells. Bake at 350 degrees F for 25 minutes. Reduce heat to 300 degrees F; bake 20-25 minutes longer or until pies test done. Cool. Garnish with whipped cream if desired.

Spiced Walnut Apple Pie

Ingredients

1 cup corn syrup
1 cup chopped walnuts
1/3 cup white sugar
1 teaspoon ground cinnamon
1 (20 ounce) can apple pie filling
2 (9 inch) unbaked deep dish pie crusts
1 tablespoon cinnamon sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Pour the corn syrup into a small saucepan, and set over medium heat. Bring to a boil, and cook for about 10 minutes, or until it starts to turn golden. Stir in the walnuts, sugar and cinnamon until walnuts are well coated.

Place one of the pie crusts into a 9 inch deep dish pie plate. Pour the walnut mixture into the bottom of the crust. Top with apple pie filling, and then place the other crust over that. Crimp the edges to seal, and trim off any excess crust. Cut a few holes in the top for vents. Sprinkle some cinnamon sugar on top.

Bake for 30 minutes in the preheated oven, until the crust is crisp, and edges are browned.

Chocolate Chip Pecan Pie

Ingredients

3 eggs
1 1/2 cups white sugar
1/2 cup all-purpose flour
6 tablespoons butter, melted
1/2 teaspoon salt
1/2 teaspoon lemon juice
1/2 cup corn syrup
1 1/2 cups semisweet chocolate chips
1 1/2 cups chopped pecans
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl beat eggs until light and fluffy. Add sugar, flour, melted butter or margarine, salt, lemon juice, and corn syrup. Mix thoroughly, then stir in chocolate chips and pecans. Pour mixture into pie shell.

Bake in preheated oven for 45 minutes or until set and golden.

Pecan Pie Cookies

Ingredients

1/4 cup butter
1/2 cup confectioners' sugar
3 tablespoons light corn syrup
3/4 cup finely chopped pecans

2 cups all-purpose flour
1 teaspoon baking powder
1 cup brown sugar, packed
3/4 cup butter, softened
1 egg
1 teaspoon vanilla extract

Directions

Melt 1/4 cup of butter in a saucepan, and stir in the confectioners' sugar and corn syrup until the sugar is dissolved. Bring to a boil over medium heat, stirring often, and stir in the pecans until well combined. Refrigerate the mixture for 30 minutes to chill.

Preheat oven to 350 degrees F (175 degrees C). Sift the flour and baking powder together in a bowl, and set aside.

Beat brown sugar, 3/4 cup butter, egg, and vanilla extract in a large bowl with an electric mixer on medium speed until the mixture is creamy, about 2 minutes. Gradually beat in the flour mixture until well mixed. Pinch off about 1 tablespoon of dough, and roll it into a ball. Press the dough into the bottom of an ungreased cupcake pan cup, and use your thumb to press the dough into a small piecrust shape, with 1/4-inch walls up the sides of the cupcake cup. Repeat with the rest of the dough. Fill each little crust with about 1 teaspoon of the prepared pecan filling.

Bake in the preheated oven until the cookie shells are lightly browned, 10 to 13 minutes. Watch closely after 10 minutes. Let the cookies cool in the cupcake pans for 5 minutes before removing to wire rack to finish cooling.

Favorite Bourbon Pecan Pie

Ingredients

1/2 cup white sugar
1/2 cup brown sugar
3 tablespoons butter, melted
1/2 cup light corn syrup
3 eggs, beaten
2 tablespoons bourbon
2 cups pecan halves
1 (9 inch) unbaked deep-dish pie crust

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Mix the white sugar, brown sugar, and butter together in a bowl. Stir in the corn syrup, eggs, and bourbon; fold in the pecans. Pour the mixture into the pie crust.

Bake in the preheated oven for 10 minutes; reduce heat to 350 degrees F (175 degrees C); continue to bake until the pie is set, about 25 minutes more. Allow to cool completely on a wire rack before serving.

Sour Cream Pudding Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 pint sour cream
1 (3.5 ounce) package instant vanilla pudding mix
1 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling

Directions

In a small bowl, mix together sour cream, pudding mix, and vanilla extract. Spread mixture into crust and chill until set, about 30 minutes. Top with pie filling immediately before serving.

Chess Pie I

Ingredients

4 eggs
2 cups white sugar
4 tablespoons butter
2 tablespoons cream
1 teaspoon vanilla extract
1 recipe pastry for a 9 inch single crust pie

Directions

Cream sugar and butter or margarine.

Add eggs one at a time, and mix well.

Add cream and vanilla to this mixture, and blend well.

Pour mixture into 9 inch pie shell. Bake at 350 degrees F (175 degrees C) for 45 minutes, or until set and brown on top.

Medieval Chicken Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 1/2 pounds chicken
1 egg
3 tablespoons white wine
1/8 cup dates, pitted and chopped
1/2 cup ground almonds
1/2 cup shredded Cheddar cheese
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon ground white pepper
1/4 teaspoon ground cloves
1/2 teaspoon ground ginger
1/2 teaspoon ground mace
1 teaspoon ground cinnamon
1 cup chicken broth

Directions

Cut chicken into bite-sized pieces. In a saucepan, boil chicken with chicken broth, over low heat, for about 1 hour or until done. Add water, if necessary, to cover chicken while cooking. Drain and reserve the broth, and place cooked chicken in a large bowl.

Preheat oven to 375 degrees F (190 degrees C).

Add egg, white wine and 1 cup of chicken stock to the cooked chicken. Add dates, ground almonds and cheese, then toss to mix. Add salt, black and white pepper, cloves, ginger, mace and cinnamon. Mix spices in. Don't worry if the filling seems wet, it will thicken as it cooks.

Pour filling into pie shell. Cover with top shell and crimp to seal edges.

Bake at 375 degrees F (190 degrees C) for 45 minutes to an hour.

Run For The Roses Pie III

Ingredients

1/2 cup butter, melted
3/4 cup white sugar
1/2 cup all-purpose flour
2 eggs
1 tablespoon bourbon
3/4 cup semisweet chocolate chips
1 cup chopped walnuts
1 prepared 8 inch pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C.) Spread chocolate chips and nuts in bottom of pie shell.

In a mixing bowl, cream butter or margarine and sugar together. Mix in flour. Beat the eggs slightly, and mix into the creamed mixture. Stir in bourbon. Pour filling into pie shell (over chips and nuts).

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes.

Millionaire Pie I

Ingredients

2 eggs
1/2 cup butter, softened
3 ounces cream cheese, softened
2 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup heavy whipping cream
1 (8 ounce) can crushed
pineapple, drained
1 cup chopped pecans
1 (9 inch) pie crust, baked

Directions

Beat eggs until lemon colored. This may take 5 to 10 minutes and is important to the consistency of the pie.

In a separate large bowl, cream butter and cream cheese. Add powdered sugar and beaten eggs, and combine. Add vanilla, mix until smooth, and pour into pie shell.

Whip cream until stiff, then fold in pineapple and pecans. Spread on top of filling.

Refrigerate and serve cold.

Creamy Cheese Pie

Ingredients

10 graham crackers, crushed
1/4 cup butter, melted
4 (3 ounce) packages cream cheese, softened
3/4 cup white sugar
2 eggs, beaten
2 teaspoons vanilla extract
1/2 teaspoon lemon juice
1 cup sour cream
3 1/2 tablespoons white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a small bowl, mix together crushed graham crackers and melted butter or margarine. Press mixture into bottom and sides of a 9 inch pie pan.

To Make Filling: In a medium mixing bowl whip cream cheese until fluffy. Beat in 3/4 cup sugar, then add eggs, 2 teaspoons vanilla extract, and lemon juice. Mix until smooth. Pour into crust.

Bake in preheated oven for 15 to 20 minutes, until set around edges. Remove and cool 5 minutes.

To Make Topping: Mix together sour cream, 3 1/2 tablespoons sugar, and 1 teaspoon vanilla. Spread over top of pie and return to oven for 10 minutes. Chill at least 5 hours before serving.

Mincemeat and Pumpkin Layer Pie

Ingredients

1 1/2 cups prepared, meatless mincemeat
1 egg, beaten
1 cup pumpkin puree
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
1 recipe pastry for a 9 inch single crust pie
1 cup whipped cream

Directions

Preheat oven to 425 degrees F (220 degrees C).

Beat together egg, pumpkin, sugar, spices, and salt with rotary beater.

Spread mincemeat into the bottom of the pastry shell. Pour pumpkin mixture over mincemeat.

Bake for 35 to 40 minutes. Serve with whipped cream, slightly warm or cool, but not cold.

Sour Cream Raisin Pie I

Ingredients

1 (9 inch) pie crust, baked
3/4 cup white sugar
2 tablespoons cornstarch
1/4 teaspoon salt
2 eggs
2 cups sour cream
1 cup raisins
2 tablespoons lemon juice

Directions

In a large saucepan, combine sugar, cornstarch, and salt. Beat eggs, and add with 1 1/2 cups sour cream, raisins, and lemon juice to the saucepan. Cook over low heat, stirring constantly, until thickened. Pour custard into pie shell. Cool.

Spread remaining 1/2 cup sour cream over cooled filling. Refrigerate several hours, until thoroughly chilled.

Orange Meringue Pie

Ingredients

1 prepared 8 inch pastry shell,
baked and cooled
3 1/2 tablespoons cornstarch
3/4 cup white sugar
1 pinch salt
1 1/4 cups boiling water
2 tablespoons butter
2 egg yolks, beaten
6 tablespoons frozen orange juice
concentrate, thawed
4 teaspoons orange zest
2 egg whites
1/2 teaspoon vanilla extract
1/4 teaspoon cream of tartar
4 tablespoons white sugar

Directions

Blend cornstarch, 3/4 cup sugar, and salt in a saucepan. Gradually stir in the hot water. Cook over medium heat, stirring constantly until thickened. Reduce heat to low. Cook and stir 5 minutes longer. Remove from heat.

Mix butter or margarine, egg yolks, orange juice, and orange rind into the cornstarch mixture. Cook one minute more. Cover entire surface with clear plastic. Let cool just slightly, and pour into the cooled pastry shell. Cool to room temperature.

In a clean glass bowl, beat the egg whites with vanilla extract and cream of tartar until foamy. Beat in 4 tablespoons sugar gradually, and continue beating until meringue forms stiff and glossy peaks. Spread meringue in swirls over the filling; be sure to seal to the edge of the pastry.

Bake at 375 degrees F (190 degrees C) for 10 to 15 minutes, or till the meringue is tipped golden brown. Cool to room temperature.

Caramel Pie

Ingredients

1 (14 ounce) can sweetened condensed milk
1 (9 inch) prepared graham cracker crust
1 (12 ounce) container frozen whipped topping, thawed

Directions

In a large pot, place the can of sweetened condensed milk with the label taken off, in the pot and cover with water. Cook on high until water comes to a boil, then turn on medium/high for 4 hours, only adding water to keep the can covered.

Carefully open can and pour into pie shell. Cool pie in refrigerator. When completely cooled, top with frozen whipped topping. Serve.

Jalapeno Pie Mini Tarts

Ingredients

1 (16 ounce) jar sliced jalapeno peppers
1 (8 ounce) package shredded Monterey Jack cheese
6 eggs, beaten
1 tablespoon dried parsley

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease mini tart pans.

Placed desired amount of jalapenos in tart pans. Cover with Monterey Jack cheese. Fill almost to the top with egg. Sprinkle with parsley.

Bake in the preheated oven 10 minutes, or until firm and lightly browned. Cool 1 to 2 minutes before removing from tart pans.

Peanut Butter Pie XVI

Ingredients

1 (9 inch) pie crust, baked
1 (3.9 ounce) package instant
chocolate pudding mix
3/4 cup peanut butter
3 cups whipped cream

Directions

Prepare pudding according to package directions. Mix in peanut butter until evenly distributed but not completely combined with pudding. Pour mixture into pastry shell. Top with whipped cream. Chill before serving.

Swiss Mushroom Pie

Ingredients

1 (15 ounce) package refrigerated pie crust
1 pound fresh mushrooms, sliced
1 teaspoon chopped onion
1 tablespoon butter or margarine
1 pound Swiss cheese, sliced

Directions

Line a 9-in. pie plate with bottom pastry; trim even with edge. In a skillet, saute the mushrooms and onion in butter; drain. Arrange half of the cheese slices in the crust. Top with half of the mushroom mixture; repeat layers.

Place remaining pastry over filling; trim, seal and flute edges. Cut slits in the top. Bake at 350 degrees F for 45-50 minutes or until golden brown. Let stand for 10 minutes. Cut into wedges.

Apple Pie in a Brown Paper Bag

Ingredients

Bottom Crust:

1 cup all-purpose flour
1 1/2 teaspoons white sugar
6 tablespoons unsalted butter
2 1/2 tablespoons cold water, or
more as needed

Pie Filling:

5 pounds Granny Smith apples -
peeled, cored and thinly sliced
1/2 cup brown sugar
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 pinch ground ginger
2 tablespoons lemon juice
2 tablespoons graham cracker
crumbs

Topping:

1/2 cup all-purpose flour
1/2 cup softened butter
1/2 cup superfine sugar

2 12x30-inch pieces of parchment
paper

Directions

To make the bottom crust, stir the flour and white sugar together in a bowl until well-combined. Rub the unsalted butter into the flour until the mixture resembles coarse crumbs; sprinkle with cold water, a couple of tablespoons at a time, mixing the dough together lightly with a fork until it barely holds together.

Form the dough into a ball and roll it out to a circle about 1/8-inch thick. Gently ease the dough into an 8-inch pie dish. Cut off any excess pastry with a knife. Finish the edge of the crust by gently pressing the tines of a fork into the dough all the way around the edge of the pie dish. Set the crust aside.

To make the pie filling, stir the apples, brown sugar, 2 tablespoons of flour, the cinnamon, nutmeg, ginger, and lemon juice together in a large bowl; set aside.

To make the topping, mix 1/2 cup of flour, 1/2 cup of softened butter, and the superfine sugar together in a bowl until you have a sticky, moist dough.

To assemble the pie, cover the bottom of the pie crust with a light, even layer of graham cracker crumbs. Fill the pie with the apple mixture, piling it up in a mound shape. Pinch off pieces of the topping mixture, flatten them a little with your fingers, and dot them at random all over the top of the filling, covering as much of the filling as possible.

Preheat oven to 425 degrees F (220 degrees C).

Tear off 2 30-inch-long pieces of parchment paper and place them in a cross shape on a work surface. Place the filled pie in the center of the two pieces of parchment, bring the paper ends up over the pie and fold and staple the parchment paper over the pie to completely enclose and seal in the pie. The paper should not touch the top or sides of the pie. Place the parchment-wrapped pie on a baking sheet to catch any drips.

Bake in the preheated oven for 1 hour. Don't peek inside the parchment paper while baking. Remove from the oven, carefully tear the parchment paper away from the pie, and let cool; serve warm. Store leftovers in refrigerator.

Grasshopper Cream Cheese Pie

Ingredients

12 ounces cream cheese,
softened
2/3 cup white sugar
2 eggs
1/4 cup creme de menthe liqueur
2 teaspoons white creme de
cacao
1 (9 inch) prepared chocolate
cookie crumb crust

4 ounces semisweet chocolate
chips
1/2 cup sour cream, room
temperature

Directions

Preheat oven to 300 degrees F (150 degrees C.)

In a large bowl, beat cream cheese until smooth. Blend in sugar, eggs, creme de menthe, and white creme de cacao. Pour into crust.

Bake in the preheated oven for 40 minutes. Cool completely.

In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Blend in sour cream. Spread over surface of cooled cheese cake. Refrigerate 5 hours, or until firm before serving.

Vinegar Pie IV

Ingredients

3 egg yolks
1 cup white sugar
1/4 cup butter, melted
1/4 cup all-purpose flour
4 teaspoons lemon juice
1 1/2 cups water
6 teaspoons distilled white vinegar
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, beat the egg yolks and sugar. Stir in the melted butter and flour. Add the lemon juice, water, and vinegar; mix together until filling is smooth. Pour into pie shell.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until knife inserted in the center comes out clean.

Impossible Pumpkin Pie

Ingredients

3/4 cup white sugar
3 tablespoons butter, softened
2 eggs, beaten
1 (15 ounce) can pumpkin puree
1 (12 fluid ounce) can evaporated milk
2 teaspoons vanilla extract
1/2 cup all-purpose flour
3/4 teaspoon baking powder
1/8 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 inch pie pan, and set aside.

Sift together the flour, baking powder, salt, cinnamon, allspice, ginger and nutmeg.

In a large bowl, beat together the sugar, butter and eggs. Mix in the pumpkin, milk and vanilla. Add the sifted ingredients, and beat until smooth. Pour into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes, or until a toothpick inserted in center comes out clean.

Southern Pecan Pie II

Ingredients

1 1/2 cups all-purpose flour
3 tablespoons white sugar
1/2 teaspoon salt
1/2 cup butter, chilled and diced
1 egg yolk
3 tablespoons ice water

1 1/2 cups pecan halves
3 eggs
1 cup light corn syrup
3/4 cup white sugar
2 tablespoons all-purpose flour
3 tablespoons milk
3 tablespoons butter, melted
1 teaspoon vanilla extract

Directions

In a large bowl, combine 1 1/2 cups flour, 3 tablespoons sugar and salt. Cut in butter until mixture resembles coarse crumbs. Mix yolk with water and stir in until mixture forms a ball. Wrap in plastic and refrigerate for 1 hour or overnight. Roll out and place in a 9 inch pie plate.

Preheat oven to 450 degrees F (230 degrees C.)

Place pecans in the bottom of pie crust. In a large bowl, Stir together 3/4 cup of sugar and flour. Mix in the eggs, corn syrup, milk, melted butter and vanilla. Blend well and pour over pecans in crust.

Bake in the preheated oven for 10 minutes. Reduce temperature to 350 degrees F (175 degrees C) and bake for 40 to 50 minutes, or until golden brown and filling is set.

Sour Cream Custard Pie

Ingredients

1 (9 inch) pie shell
3 egg yolks, beaten
1 1/2 cups sour cream
1 cup white sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1 cup raisins

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large mixing bowl combine egg yolks, sour cream, sugar, cinnamon, cloves, and nutmeg. Mix thoroughly. Stir in raisins. Pour mixture into pie shell.

Bake in preheated oven for 30 to 40 minutes or until toothpick inserted halfway between center and edge of filling comes out clean. Chill before serving.

Beef-Spinach Lattice Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
2 cups cooked long-grain rice
1/2 pound ground beef, cooked and drained
1 cup grated Parmesan cheese
3 eggs, beaten
1/2 cup dry bread crumbs
1/3 cup olive or vegetable oil
1/4 teaspoon ground nutmeg
salt and pepper to taste

Directions

On a floured surface, roll out half of pastry to fit the bottom and two-thirds up the sides of a 13-in. x 9-in. x 2-in. baking dish. Line ungreased dish with pastry. In a bowl, combine remaining ingredients. Spoon over crust. Roll out remaining pastry into a 15-in. x 10-in. rectangle; cut lengthwise into 3/4-in. strips. Place strips over the filling, forming a lattice crust. Press edges with a fork to seal. Bake at 350 degrees F for 50-60 minutes or until golden brown.

Mini Orange Mince Pies

Ingredients

1 3/4 cups all-purpose flour
1/4 cup confectioners' sugar
2 teaspoons ground cinnamon
2/3 cup butter, softened
2 tablespoons grated orange zest
1/4 cup ice water
3/4 cup prepared mincemeat pie filling
1 egg, beaten
1/4 cup confectioners' sugar for dusting

Directions

Preheat oven to 400 degrees F (200 degrees C).

Sift together the flour, 1/4 cup confectioners' sugar, and cinnamon. Use a pastry cutter or two forks to mix in the butter until mixture resembles fine bread crumbs. Stir in the orange zest. Sprinkle with ice water, and gather dough into a ball. Roll out on a lightly floured surface to 1/4 inch thick. Cut out approximately 18 (3 inch) diameter circles, and 18 (2 inch) circles, rerolling dough as needed.

Line muffin cups or tart tins using the 3 inch pastry circles. Fill each pastry cup with about 1 tablespoon of mincemeat filling. Top with 2 inch pastry circles, pinching circles together to seal the edges. Brush the top of each pie with egg.

Bake pies in preheated oven until tops are golden brown, 15 to 20 minutes. Cool slightly on wire racks. Dust with 1/4 cup confectioners' sugar just before serving.

Caramel Pie II

Ingredients

1 (9 inch) prepared graham cracker crust
2 (14 ounce) cans sweetened condensed milk
1 (16 ounce) package frozen whipped topping, thawed

Directions

Pour the condensed milk into a heatproof bowl. Set over a pan or pot of simmering water. Cook, stirring occasionally for about 2 hours, replacing water as needed. (It is extremely important not to let the water run out!) When ready, the milk should be deep golden brown and thick.

Pour the caramelized milk into graham cracker crust and allow to cool. Top with whipped topping before serving.

Fudgy Chocolate Cream Pie

Ingredients

1 (9 inch) pie crust, baked
1 1/4 cups white sugar
2 tablespoons all-purpose flour
2 tablespoons cornstarch
1/4 teaspoon salt
1 1/2 cups milk
4 egg yolks
2 (1 ounce) squares unsweetened chocolate
1 tablespoon butter
1 teaspoon vanilla extract

Directions

In medium saucepan, combine sugar, flour, cornstarch and salt. In a medium bowl, beat milk and egg yolks until smooth. Gradually stir into sugar mixture. Stir constantly over medium heat until mixture thickens and comes to a full boil. Boil and stir for one minute.

Remove from heat and stir in chocolate, butter and vanilla. Stir until melted.

Pour into pie shell. Place plastic wrap over filling to prevent skin from forming and chill for several hours. Top with meringue or whipped cream and chocolate curls if so desired.

Old-Time Buttermilk Pie

Ingredients

CRUST:

1 1/2 cups all-purpose flour
1 teaspoon salt
1/2 cup shortening
1/4 cup cold milk
1 egg, beaten

FILLING:

1/2 cup butter or margarine
2 cups sugar
3 tablespoons all-purpose flour
3 eggs
1 cup buttermilk
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1/4 cup lemon juice

Directions

In a bowl, mix flour and salt. Cut in shortening until smooth. Gradually add milk and egg; blend well. On a floured surface, roll dough out very thin. Place in a 10-in. pie pan; set aside. For filling, cream butter and sugar in a mixing bowl. Add flour. Add eggs, one at a time, beating well after each addition. Stir in remaining ingredients and mix well. Pour into crust. Bake at 350 degrees F for 45 minutes. Cool completely before serving.

Deep-Dish Peach Custard Pie

Ingredients

1 (9 inch) unbaked deep-dish pie shell, 4 cup volume
1 (14 ounce) can NESTLE® CARNATION® Sweetened Condensed Milk
2 large eggs
1/4 cup butter or margarine, melted
1 teaspoon lemon juice
1/2 teaspoon ground cinnamon
1 pinch ground nutmeg
3 1/2 cups peeled, pitted and sliced peaches
1 recipe streussel topping, recipe follows
1/3 cup packed brown sugar
1/3 cup all-purpose flour
1/3 cup chopped walnuts
2 tablespoons butter or margarine, chilled

Directions

PREHEAT oven to 425 degrees F.

ARRANGE peaches in pie shell. Combine sweetened condensed milk, eggs, butter, lemon juice, cinnamon and nutmeg in large mixer bowl; beat until smooth. Pour over peaches.

BAKE for 10 minutes. Sprinkle with Streusel Topping. Reduce temperature to 350 degrees F; bake for additional 55 to 60 minutes or until knife inserted near center comes out clean. Cool on wire rack.

FOR STREUSEL TOPPING COMBINE brown sugar, flour and walnuts in medium bowl. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs.

Date Sour Cream Pie

Ingredients

1 1/2 cups sour cream
3/4 cup white sugar
3 tablespoons cornstarch
3 egg yolks
1 teaspoon ground cinnamon
1 cup chopped dates
1/2 teaspoon vanilla extract
1/2 cup walnuts
1 (9 inch) pie shell, baked
3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Filling: Combine sour cream, 3/4 cup sugar, cornstarch, yolks and cinnamon in a heavy saucepan; cook until thick, stirring continuously. Stir in dates, then remove from heat and let stand for 15 minutes, or until dates are softened. Add vanilla and walnuts to mixture; pour into pie shell.

To Make Meringue: In a large glass or metal mixing bowl, beat egg whites and cream of tartar until foamy. Gradually add remaining sugar, continuing to beat until whites form stiff peaks. Spread meringue over pie, covering completely. Bake in preheated oven for 10 minutes, or until meringue is lightly browned.

Coconut Pie

Ingredients

1 cup white sugar
2 tablespoons all-purpose flour
1/2 cup butter
3 eggs
1 teaspoon vanilla extract
1 cup milk
1 cup flaked coconut
1 recipe pastry for a 9 inch single crust pie

Directions

Mix flour with sugar. Cream in butter and eggs. Mix in vanilla and milk until well combined. Fold in coconut. Pour into prepared pie crust.

Bake at 300 degrees F (150 degrees C) for one hour. Cool completely before cutting.

Apple Pie Coffee Cake

Ingredients

1 (18.25 ounce) package spice cake mix
1 (21 ounce) can apple pie filling
3 eggs
3/4 cup fat-free sour cream
1/4 cup water
2 tablespoons canola oil
1 teaspoon almond extract
2 tablespoons brown sugar
1 1/2 teaspoons ground cinnamon
GLAZE:
2/3 cup confectioners' sugar
2 teaspoons fat free milk

Directions

Set aside 1 tablespoon cake mix. Set aside 1-1/2 cups pie filling. In a mixing bowl, combine eggs, sour cream, water, oil, extract and remaining cake mix and pie filling. Beat on medium speed for 2 minutes. Pour half into a 10-in. fluted tube pan coated with nonstick cooking spray.

Combine the brown sugar, cinnamon and reserved cake mix; sprinkle over batter. Spoon reserved pie filling over batter to within 3/4 in. of edges; top with remaining batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

In a small bowl, combine glaze ingredients. drizzle over cooled cake.

Tomato Pie I

Ingredients

1 (9 inch) deep dish pie crust
4 large tomatoes, peeled and sliced
1/2 cup chopped fresh basil
3 green onions, thinly sliced
1/2 pound bacon - cooked, drained, and chopped
1/2 teaspoon garlic powder
1 teaspoon dried oregano
1/2 teaspoon crushed red pepper
2 cups shredded Cheddar cheese
1/4 cup mayonnaise

Directions

Preheat oven to 375 degrees F (190 degrees C).

In alternating layers, fill pastry shell with tomatoes, basil, scallions, bacon, garlic powder, oregano, and red pepper. In a small bowl, mix cheese with mayonnaise. Spread mixture over top of pie. Cover loosely with aluminum foil.

Bake in preheated oven for 30 minutes. Remove foil from top of pie and bake an additional 30 minutes. Serve warm or cold.

Royal Hawaiian Pie

Ingredients

2 (9 inch) pie shell
4 cups sliced bananas
1/2 cup unsweetened pineapple juice
1/2 cup white sugar
1 teaspoon ground cinnamon
2 tablespoons butter

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place sliced bananas in a medium bowl and cover with pineapple juice. Toss gently until slices are coated. Let soak for 30 minutes, then drain. Place bananas in pie shell.

In a small bowl mix sugar and cinnamon. Sift over top of bananas. Dot with slices of butter or margarine. Put on top crust and seal, slashing 2 to 3 vents near center. Bake in preheated oven until crust is golden brown, about 30 minutes. Pie can be served hot or cold.

Perfect Cherry Pie

Ingredients

2 1/4 cups all-purpose flour
2 tablespoons sugar
1/2 teaspoon salt
8 tablespoons butter, cut into 1/2-inch cubes and frozen
4 tablespoons vegetable shortening, in small pieces, frozen
8 tablespoons very cold cream cheese, in small pieces
1/3 cup ice-cold water
3 (16 ounce) cans water-packed red, tart, pitted cherries, drained and juice reserved
1 cup sugar
1/4 cup potato starch
1/2 teaspoon almond extract
1 tablespoon butter, in small pieces
1 egg white, lightly beaten
1 1/2 tablespoons sugar

Directions

Mix flour, 2 Tbs. sugar and salt in a food processor. Add 8 Tbs. frozen butter and pulse 4 times, 1 long second each time. Drop shortening and cream cheese into flour mixture; pulse another 4 or 5 times, 1 long second each, until fats are the size of peas and fine gravel.

Dump mixture into a medium bowl; rub through clean fingertips to blend. Stir in water with a rubber spatula until dough clumps form. Press dough with your palm to form a ball, then divide in half. Wrap each half in plastic wrap, pressing to form thick disks. Refrigerate at least 1 hour.

Adjust oven rack to lowest position and place a pizza stone or four 9-inch quarry tiles (from a hardware store) on rack to form an 18-inch square. Preheat to 400 degrees.

In a large saucepan, cook 1 cup cherry juice, 1 cup sugar, potato starch and a pinch of salt over medium-low heat; stir with a rubber spatula until a very thick paste forms. Scrape paste into cherries in a bowl. Add almond extract; stir to combine.

Set a dough disk on a floured work surface. Roll into a 14-inch circle. Fold in half and quickly lift into a 9-inch Pyrex pie plate (not deep-dish). Unfold. Fit dough into pie plate so it is not stretched in any way. Refrigerate.

Roll remaining dough disk into a 12-inch circle. Remove pie shell from refrigerator, add fruit filling, and dot with 1 Tb. butter. Fold dough circle in half; quickly lift onto filling and unfold. Trim all around to 1/2-inch beyond lip of pie plate. Roll overhanging dough under with fingertips; flute.

Set an 18-inch square of heavy-duty foil on tiles or pizza stone. Set pie on foil and bake until crust just starts to color, about 20 minutes. Remove from oven, brush with egg white, and sprinkle with 1 1/2 Tbs. sugar. Bake until golden brown, about 20 minutes longer. Bring foil up around pie to loosely cover edges. Bake until filling bubbles, 15 to 20 minutes longer. Cool on a wire rack.

Pineapple Mango Pie

Ingredients

4 1/2 cups mangos, peeled and sliced
1 (8 ounce) can crushed pineapple, drained
1 1/4 cups white sugar
1/4 cup packed light brown sugar
2 tablespoons apple juice
5 tablespoons instant tapioca
1 tablespoon butter, softened
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 400 degrees F (205 degrees C).

Mix the mangos, drained crushed pineapple, white sugar, brown sugar, apple juice, and tapioca. Let stand in a bowl for 20 minutes.

Pour filling into the unbaked pie shell, and dot with butter or margarine. Cover with top crust, and seal edges. Cut slits in top of outer crust.

Bake at 400 degrees F (205 degrees C) for 1 hour, or until bubbles burst slowly and crust is a nice golden brown color. Let pie cool, and serve at room temperature.

Chicken Pot Pie VI

Ingredients

1 recipe pastry for a 9 inch double crust pie
4 boneless, skinless chicken breast halves
1/2 cup chopped onion
1 teaspoon poultry seasoning
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup shredded Cheddar cheese
1 cup shredded mozzarella cheese
2 cups frozen mixed vegetables, thawed
1 cup sliced fresh mushrooms
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour a 2 quart casserole dish.

Place chicken breasts, onion, and poultry seasoning in a medium saucepan and add enough water to cover. Simmer over medium heat for 8 to 10 minutes, until chicken is cooked through. Drain and dice chicken.

In a large bowl, combine chicken, onions, cream of chicken soup, cream of mushroom soup, Cheddar cheese, mozzarella cheese, mixed vegetables, mushrooms, and salt and pepper. Mix thoroughly.

Lay one sheet of pastry in bottom of greased and floured pan. Pour chicken mixture over pastry. Cover with second sheet of pastry. Seal edges of top and bottom pastries. Cut steam vents in top.

Bake in preheated oven for 50 minutes, until pastry is golden brown.

Spinach Pie I

Ingredients

6 slices bacon
3 cups spinach, rinsed and chopped
3 eggs
2 teaspoons white sugar
1 teaspoon salt
1/2 teaspoon onion powder
1/8 teaspoon ground black pepper
1/2 cup minced onion
1 clove garlic, minced
1 cup shredded Monterey Jack cheese
2 cups scalded milk
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 400 degrees F (200 degrees C).

Arrange bacon slices in a medium skillet. Fry over medium-high heat until browned and slightly crisp. Drain on paper towels, then crumble into bottom of pie shell. Cover with spinach.

In a medium bowl, beat together eggs, sugar, salt, onion powder, minced onion, garlic, and pepper. Slowly add scalded milk. Pour mixture over spinach in shell. Top with shredded Jack Cheese.

Bake in preheated oven for 20 to 30 minutes, or until knife inserted in the center comes out clean.

Apple Pie Bread

Ingredients

1 1/2 teaspoons active dry yeast
1 1/2 teaspoons ground cinnamon
3 1/4 cups bread flour
1 1/2 teaspoons salt
3 tablespoons powdered
buttermilk
1 1/4 cups apple pie filling
1 1/2 tablespoons butter, softened
1/2 cup water

Directions

Place all ingredients into the pan of the bread machine in the order suggested by the manufacturer. Press Start.

Peanut Butter Pie XIV

Ingredients

2 (9 inch) prepared graham cracker crusts
1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
1 cup crunchy peanut butter
1 (7 ounce) jar marshmallow creme
1 (16 ounce) package frozen whipped topping, thawed
1 (12 ounce) jar hot fudge topping
1/4 cup chopped walnuts

Directions

In a large mixing bowl, combine condensed milk, lemon juice, peanut butter, and marshmallow creme. Beat until smooth. Fold in whipped topping.

Spoon 1/4 of peanut butter mixture into each graham cracker crust. Spread half of fudge topping over each peanut butter layer. Spoon half of remaining peanut butter mixture over each fudge layer.

Garnish with chopped nuts. Freeze until firm, then serve.

Lemon Chess Pie II

Ingredients

1 (9 inch) deep dish pie crust
3 egg whites
1 1/4 cups white sugar
1 tablespoon butter, melted
2 eggs
1 cup skim milk
1 tablespoon cornmeal
1 tablespoon all-purpose flour
1/4 cup fresh lemon juice
1 teaspoon lemon zest

Directions

Bake pie shell at 350 degrees F (175 degrees C) for 10 minutes. Cool slightly.

Beat egg whites until stiff.

In a large bowl, beat together sugar and butter or margarine. Beat in eggs and milk. Stir in cornmeal, flour, lemon juice, and rind. Fold in egg whites. Scrape filling into pie shell.

Place pie in lower third of oven. Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until golden on top. Pie will firm up as it cools.

Sara's Pumpkin Pie

Ingredients

1 cup white sugar
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
1 1/2 cups pumpkin puree
1 2/3 cups evaporated milk
2 eggs
1 (10 inch) unbaked pie crust

Directions

Preheat oven to 425 degrees F (220 degrees C).

Combine the sugar, salt, cinnamon, nutmeg, ginger, allspice, cloves, pumpkin puree, evaporated milk and eggs; blending until smooth. Pour batter into the prepared unbaked pie shell.

Bake at 425 degrees F (220 degrees C) for 15 minutes then lower oven temperature to 350 degrees F (175 degrees C). Continue to bake for about another 40 minutes or until pie is firm.

Shaker Lemon Pie

Ingredients

2 lemons, thinly sliced
2 cups white sugar
4 eggs, beaten
1 recipe pastry for a 9 inch double
crust pie

Directions

Slice the lemons and combine in a large bowl with the 2 cups sugar. Let stand for at least 4 hours, preferably overnight.

Add the beaten eggs and mix well. Pour into an unbaked 9 inch piecrust and cover with a top crust.

Brush the top with milk and sprinkle granulated sugar on top.

Bake at 450 degrees F (230 degrees C) for 15 minutes, then reduce heat to 375 degrees F (190 degrees C) and bake for an additional 20 to 25 minutes, or until a knife inserted into the pie comes out clean.

No Sugar Apple Pie

Ingredients

3 tablespoons cornstarch
1 tablespoon ground cinnamon
12 ounces unsweetened apple
juice concentrate
6 cups thinly sliced apples
1 recipe pastry for a 9 inch double
crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

Whisk together the cornstarch, cinnamon and 1/4 of the apple juice.

In a saucepan over medium heat, simmer the apples in the remaining apple juice until tender. Add the cornstarch mixture and stir until thickened.

Pour into bottom crust and cover with top crust. Bake for 45 minutes.

Pineapple Pie V

Ingredients

1 cup white sugar
3 tablespoons all-purpose flour
1/2 teaspoon salt
2 egg yolks
1/4 cup water
1 (8 ounce) can crushed pineapple
1 tablespoon butter
3 tablespoons fresh lemon juice
1 tablespoon grated lemon zest
1 (9 inch) pie shell, baked

Directions

In a medium bowl, mix together sugar, flour, salt and egg yolks.

Bring water and pineapple to a boil in a medium saucepan. Stir in sugar mixture and mix well. Cook over medium heat until thickened; stir constantly.

Stir in butter, lemon juice and lemon zest to saucepan. Then spoon entire mixture into pie shell. Cover and refrigerate pie until ready to be served.

Green Tomato Pie IV

Ingredients

1 recipe pastry for a 9 inch double crust pie
4 cups sliced green tomatoes
1 1/4 cups white sugar
1 teaspoon lemon juice
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1 pinch ground nutmeg
1 pinch salt
2 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Roll pastry and line a 9 inch deep-dish pie plate.

In a large bowl, combine sliced tomatoes, sugar, lemon juice, flour, cinnamon, nutmeg and salt. Toss lightly to mix. Pour into pastry lined deep-dish pie plate.

Put little dabs of butter in about 4 or 5 places around the top of pie then cover with pastry. Make slits wherever you please.

Bake at 375 degrees F (190 degrees C) for 10 minutes then reduce heat to 350 degrees F (175 degrees C) and continue baking until golden and bubbly.

Reese Cup Pie II

Ingredients

1 (9 inch) prepared graham cracker crust
1 (3.9 ounce) package instant chocolate pudding mix
2 cups milk
1 (8 ounce) container frozen whipped topping, thawed
10 peanut butter cups, cut into 1/2 inch pieces

Directions

In a medium-size mixing bowl, combine pudding mix and milk. Whisk until smooth. Allow pudding to set up 5 minutes, then fold in whipped topping and peanut butter cups. Pour mixture into crust. Chill at least 1 hour before serving.

Vidalia Onion Pie

Ingredients

6 Vidalia onions, thinly sliced
4 eggs, beaten
1 cup sour cream
salt and pepper to taste
1/2 cup unsalted butter
1/4 cup grated Parmesan cheese
1 pinch paprika
2 tablespoons hot sauce
2 (9 inch) pie shells, baked
1/2 cup grated Parmesan cheese
for topping

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium skillet, cook onions in butter for about 10 minutes, or until clear and soft; stir often. Reserve juices.

In a large bowl, mix onions with eggs and sour cream. Stir in onion juices, butter and cheese. Add salt and pepper and hot sauce to taste. Make sure all ingredients are well blended and then pour into the 2 pie shells.

Sprinkle grated cheese and paprika on top of pies. Bake in preheated oven for 20 minutes. Lower temperature to 350 degrees F (175 degrees C) and bake for an additional 30 to 40 minutes, or until lightly browned on top. Let cool for a few minutes to settle before slicing.

Chocolate Mint Whoopie Pies

Ingredients

1/2 cup sugar
3 tablespoons canola oil
1 egg
1 cup all-purpose flour
1/4 cup baking cocoa
1/2 teaspoon baking soda
1/4 teaspoon salt
4 tablespoons fat-free milk,
divided
2 tablespoons butter or stick
margarine, softened
1 1/3 cups confectioners' sugar
1/8 teaspoon mint extract
4 drops green food coloring

Directions

In a bowl, beat sugar and oil until crumbly. Add egg; beat for 1 minute. Combine flour, cocoa, baking soda and salt. Gradually beat into sugar mixture. Add 2 tablespoons milk; mix well. With lightly floured hands, roll dough into 36 balls.

Place 2 in. apart on baking sheets coated with nonstick cooking spray. Flatten slightly with a glass coated with cooking spray. Bake at 425 degrees F for 5-6 minutes or until edges are set and tops are cracked. Cool for 2 minutes before removing to wire racks to cool. In a mixing bowl, combine butter and confectioners' sugar until crumbly. Beat in extract, food coloring in desired and remaining milk. Spread on the bottom of half of the cookies; top with remaining cookies.

Christmas Cherry Pie

Ingredients

1 (14.5 ounce) can pitted tart cherries
1 cup sugar
1/4 cup all-purpose flour
1 (8 ounce) can crushed pineapple, undrained
1 (3 ounce) package cherry gelatin
10 drops red food coloring (optional)
3 medium firm bananas, sliced
1/2 cup chopped pecans
1 (9 inch) pastry shell, baked
whipped topping

Directions

Drain cherries, reserving 2 tablespoons juice (discard remaining juice or save for another use). In a large saucepan, combine sugar and flour. Stir in the pineapple, cherries and reserved juice. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Add gelatin powder; stir until dissolved. Stir in food coloring if desired. Cool until partially set.

Stir in bananas and pecans. Pour into the pie shell. Refrigerate for at least 3 hours before serving. Garnish with whipped topping.

Mystery Pie

Ingredients

3 egg whites
1 cup white sugar
1 teaspoon baking powder
1 1/2 teaspoons vanilla extract
18 buttery round crackers,
crushed
2/3 cup chopped pecans
1 cup frozen whipped topping,
thawed
1 1/2 cups fresh strawberries,
sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a 9 inch pie pan.

In a large glass or metal bowl, beat egg whites until foamy. Mix together sugar and baking powder, then slowly add mixture to egg whites, continuing to beat until stiff peaks form. Beat in vanilla extract. Fold in crushed crackers and pecans. Spread mixture evenly into pie pan.

Place pie in preheated oven and reduce temperature to 325 degrees F (165 degrees C). Bake for 30 minutes. Cool thoroughly. Top with whipped topping and fresh fruit.

Old Fashioned Chicken Pot Pie

Ingredients

2 pounds cooked chicken,
chopped
1 (15 ounce) can mixed
vegetables
1 (10.75 ounce) can condensed
cream of potato soup
1/4 cup milk
1/4 teaspoon black pepper
1/4 teaspoon dried thyme
1/4 teaspoon dried parsley
salt to taste
1 recipe pastry for a 9 inch double
crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C.) Roll one ball out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.

In a large bowl, combine chicken, vegetables, potato soup and milk. Season with pepper, thyme, parsley and salt to taste. Pour filling into pie shell. Cover with top crust. Seal edges and cut several slits in the top to allow steam to escape.

Bake in the preheated oven for 25 to 30 minutes, or until golden brown.

Amy's Lemon Orange Creamy Pie

Ingredients

1 1/2 cups white sugar
7 tablespoons cornstarch
2 cups water
3 egg yolks
1/2 teaspoon salt
1/4 cup orange juice
4 tablespoons butter, softened
1 teaspoon lemonade-flavored
drink mix powder
3 egg whites
1/4 cup white sugar

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl combine 1 1/2 cups sugar, cornstarch, water, egg yolks and salt. Cook mixture in a saucepan over medium heat for 6 minutes, stirring constantly until it reaches a thick and creamy consistency; remove from heat.

Add to mixture the orange juice, butter and lemonade-flavored drink mix. Pour into a 9 inch pie dish. In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add sugar, continuing to beat until whites form stiff peaks. Spread meringue over pie, covering completely.

Bake in a preheated 375 degrees F (190 degrees C) oven for 8 minutes. Remove from oven; cover and chill for one hour.

Butternut Pie Crust

Ingredients

3 cups all-purpose flour
1 egg
1 cup mashed, cooked butternut squash

Directions

Place the flour, egg and squash into the container of a food processor. Pulse until mixed into a doughy ball. You may need to add a little extra flour. Divide into two equal parts. Use in your favorite pie recipe.

Pasta Pizza Pie

Ingredients

1 tablespoon vegetable oil
1 large onion, chopped
1 cup sliced mushrooms
Vegetable cooking spray
1 egg, beaten
1/4 cup milk
3 1/2 cups cooked tri-color or
plain corkscrew-shaped pasta
1 cup shredded part-skim
mozzarella cheese
1 1/2 cups Prego® Traditional
Italian Sauce or Prego® Tomato,
Basil & Garlic Italian Sauce

Directions

Heat oil in large skillet over medium heat. Add onion and mushrooms and cook until tender and almost all liquid is evaporated. Remove from heat. Spray 12-inch pizza pan with cooking spray.

Mix egg, milk, pasta and 1/2 cup cheese. Spread pasta mixture in an even layer on prepared pan.

Bake at 350 degrees F for 20 minutes.

Spread pasta sauce over pasta crust. Top with onion mixture. Sprinkle with remaining cheese. Bake for 18 minutes or until cheese is melted and sauce is hot. Let stand 5 minutes.

Chicken Pot Pie II

Ingredients

1 1/2 pounds skinless, boneless chicken breast meat
1 cup chicken broth
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 1/2 cups milk
3 tablespoons butter
1 onion, chopped
1 cup chopped celery
1/3 cup all-purpose flour
2 cups frozen mixed vegetables, thawed
1 tablespoon chopped fresh parsley
1/2 teaspoon dried thyme
1 (9 inch) pastry for a 9 inch single crust pie
1 egg, lightly beaten

Directions

In a large saucepan over medium high heat, combine the chicken meat, chicken broth, salt and pepper. Bring to a boil and reduce heat to low. Cover and let simmer for 30 minutes, or until chicken is no longer pink in the center and the juices run clear.

Remove the chicken and let cool. Pour the remaining chicken broth mixture into a measuring cup. Let stand; spoon off fat. Add enough milk to the broth mixture to equal 2 1/2 cups. Cut chicken into 1/2 inch pieces.

In the same pan, melt butter or margarine over medium heat. Add the onion and celery. Saute, stirring, for 3 minutes. Stir in flour until well blended. Gradually stir in broth mixture. Simmer, stirring constantly, until the sauce thickens and boils. Add the chicken, vegetables, parsley and thyme. Pour mixture into a 1 1/2 quart deep casserole dish.

Preheat oven to 400 degrees F (200 degrees C).

Roll out pastry 1 inch larger than the diameter of the casserole dish on a lightly floured surface. Cut slits in the pastry for venting air. Place pastry on top of casserole. Roll edges and cut away extra pastry; flute edges by pinching together. Reroll scraps to cut into decorative designs. Place on top of pastry. Brush pastry with beaten egg and bake in the preheated oven for 30 minutes or until the crust is golden brown and the filling is bubbling. Let cool for 10 minutes and serve.

Festive Fruit Pie

Ingredients

1 cup sugar
1/4 cup all-purpose flour
1 (21 ounce) can cherry pie filling
1 (14 ounce) can pineapple tidbits, drained
1 (3 ounce) package orange gelatin
3 medium firm bananas, sliced
1 cup chopped pecans
2 (9 inch) pastry shells, baked
whipped topping

Directions

In a saucepan, combine sugar and flour. Stir in pie filling and pineapple. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in gelatin. Cool. Stir in the bananas and pecans. Pour into pie shells. Refrigerate for 3 hours. Garnish with whipped topping if desired.

Sweet Potato Pie III

Ingredients

6 sweet potatoes
1 1/2 cups butter
1 1/2 cups white sugar
3 eggs
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1/4 teaspoon salt
2 (9 inch) unbaked pie crusts

Directions

Boil (or microwave) sweet potatoes in their jackets until cooked (a thin knife should be able to go through easily).

Beat the eggs.

Put butter and sugar in a large bowl.

Peel hot potatoes--with knife, cut top and peel down, removing any stringiness from the potato with the skin, cut bottoms. Place hot, peeled potatoes on the butter in the bowl with sugar, crush together. Add beaten eggs. Stir in spices (to taste). Pour into 2 unbaked pie crusts. Should be the consistency of pumpkin pie mix.

Bake at 350 degrees F (175 degrees C), for 45-55 minutes, until brown.

Cheesy Broccoli Pie

Ingredients

2 (10 ounce) packages frozen
chopped broccoli, thawed
3 cups shredded Cheddar cheese,
divided
2/3 cup chopped onion
3 eggs
1 1/3 cups milk
3/4 cup biscuit baking mix
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

In a large bowl, combine broccoli, 2 cups cheese and onion. In another bowl, combine eggs, milk, biscuit mix, salt and pepper; mix well. Pour over broccoli mixture; toss gently. Pour into two greased 9-in. pie plates. Bake at 400 degrees F for 25-30 minutes or until a knife inserted near the center comes out clean. Sprinkle with remaining cheese; return to the oven for 1-2 minutes or until melted. Let stand 5-10 minutes before cutting.

Sky-High Strawberry Pie

Ingredients

3 quarts fresh strawberries,
divided
1 1/2 cups sugar
6 tablespoons cornstarch
2/3 cup water
red food coloring
1 (10 inch) deep-dish pastry shell,
baked
1 cup heavy cream
1 1/2 tablespoons instant vanilla
pudding mix

Directions

In a large bowl, mash enough berries to equal 3 cups. In a saucepan, combine the sugar and cornstarch. Stir in the mashed berries and water; mix well. Bring to a boil over medium heat, stirring constantly. Cook and stir for 2 minutes. Remove from the heat; add food coloring if desired. Pour into a large bowl. Chill for 20 minutes, stirring occasionally, until mixture is just slightly warm. Fold in the remaining berries. Pile into pie shell. chill for 2-3 hours. In a small mixing bowl, whip cream until soft peaks form. Sprinkle pudding mix over cream and whip until stiff. Pipe around edge of pie or dollop on individual slices.

Ibby's Grasshopper Pie

Ingredients

16 chocolate wafer cookies,
crushed
4 tablespoons butter
3/4 cup hot milk
24 large marshmallows
1/4 cup creme de menthe liqueur
2 tablespoons white creme de
cacao
1 cup whipping cream, whipped

Directions

Mix chocolate cookies and butter or margarine. Pat into bottom and sides of 9-10 inch pie dish. Refrigerate at least one hour.

In saucepan, melt marshmallows in milk over medium heat. Remove from heat and cool. Add creme de menthe and creme de cacao, and mix well. Fold in whipped cream. Pour into chilled pie shell. Freeze.

Slice to serve--may add additional dollop of whipped cream for serving.

Candy-Coated Milk Chocolate Pieces Cookies II

Ingredients

3/4 cup butter
1 cup packed brown sugar
1/2 cup white sugar
1 teaspoon vanilla extract
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 cups candy-coated milk
chocolate pieces

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together butter or margarine, brown sugar, vanilla, and sugar until fluffy. Add 2 beaten eggs.

Combine flour, baking soda, and salt. Add to cream mixture. Stir in candies.

Drop by teaspoon on baking sheets about 2 inches apart. Bake for 8 - 10 minutes.

Grandma's Butterscotch Pie

Ingredients

1 cup packed light brown sugar
4 tablespoons cornstarch
1/2 teaspoon salt
2 cups milk
2 egg yolks, beaten
1 tablespoon butter
1 teaspoon vanilla extract
1 (9 inch) pie crust, baked

Directions

In top of double boiler, combine brown sugar, cornstarch, salt and milk. Stir and keep stirring until it thickens.

Mix in egg yolks, stir and keep cooking until it thickens.

Remove from heat, and add butter or margarine and vanilla. Keep stirring.

Pour into cooked pie crust. Bake at 400 degrees F (205 degrees C) for 5 minutes or until brown.

Tante's Apple Pie

Ingredients

1 1/4 cups all-purpose flour
2 teaspoons white sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup butter
1/4 cup lard
1 egg yolk
2 tablespoons milk

8 apples - peeled, cored and cut into thin wedges

1/2 cup white sugar
1/4 cup brown sugar
1/2 teaspoon ground cinnamon
1 1/2 tablespoons all-purpose flour
2 tablespoons butter, softened

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine flour, 2 teaspoons white sugar, baking powder and salt. Cut in 1/4 cup butter and lard until mixture resembles coarse crumbs. Blend egg yolk and milk, add to flour mixture and stir until mixture forms a ball. Pat onto the bottom and about 1 inch up the sides of an 8x12 inch baking pan. Arrange apple wedges in rows lengthwise on top of dough. Cover with streusel.

To make the streusel: In a medium bowl, combine 1/2 cup white sugar, 1/4 cup brown sugar, cinnamon and 1 1/2 tablespoons flour. Cut in butter and blend into coarse meal.

Bake in the preheated oven for 60 minutes. Cover with foil the last 25 minutes to prevent over browning.

Irresistible Pecan Pie

Ingredients

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 2 tablespoons white sugar
- 1/2 cup butter, chilled
- 4 tablespoons ice water
- 3 eggs, beaten
- 3/4 cup light corn syrup
- 2 tablespoons dark corn syrup
- 3/4 cup light brown sugar
- 3 tablespoons butter, melted
- 1 pinch salt
- 1/2 cup pecans, finely crushed
- 1 cup pecans, quartered
- 1 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl, combine flour, salt and white sugar. Cut butter into flour mixture until it resembles coarse crumbs. Gradually sprinkle the water over the dry mixture, stirring until dough comes together enough to form a ball.

On a floured surface flatten dough ball with rolling pin. Roll out into a circle that is one inch larger than pie dish. Place pie shell into dish and refrigerate until pie filling is complete.

To Make Pie Filling: In a medium bowl, mix together eggs, light and dark corn syrups, brown sugar, butter, salt and finely crushed pecans. Spread quartered pecans over bottom of refrigerated pie crust. Pour syrup mixture over top of pecans, then arrange pecan halves on top of pie.

Bake in a preheated 350 degrees F (175 degrees C) oven for one hour or until firm; let cool for one hour before serving.

Cephalonian Meat Pie

Ingredients

8 cups all-purpose flour
1/3 cup olive oil
1/2 cup dry white wine
2 cups water
1/2 teaspoon salt

1/4 cup olive oil
1 onion, finely chopped
2 cloves garlic, minced
1 pound boneless lamb shoulder, cut into 1-inch cubes
1 pound boneless pork shoulder, cut into 1-inch cubes
1/4 cup tomato paste
1/4 cup dry white wine
3/4 cup water
1 cup grated Greek Kefalotiri or Parmesan cheese
1 potato, peeled and cut into 1/2-inch cubes
1/2 cup long grain rice
1 teaspoon minced parsley
1 teaspoon chopped fresh mint or spearmint
1/2 teaspoon dried marjoram
salt and pepper to taste
1 egg, beaten

Directions

Prepare the dough placing flour in a large bowl. Make a well in the center and pour in 1/3 cup olive oil, white wine, water, and salt. Mix together with your hands for a few minutes to form a smooth dough. Cover with plastic wrap and refrigerate while proceeding with recipe.

Heat olive oil in a large saucepan over medium heat. Stir in onion and garlic, and cook for a few minutes until the onion softens and turns translucent. Stir in the lamb and pork; increase heat to medium-high and continue cooking until the onion begins to brown, about 5 minutes.

Stir in tomato paste until the meat is covered. Stir in white wine, and simmer for 1 minute. Pour in water and bring to a simmer. Reduce heat to medium-low, cover, and simmer until tender, about 45 minutes.

When the meat is done, remove from the heat and allow to cool while preparing crust.

Preheat oven to 450 degrees F (230 degrees C). Lightly brush a 9x13-inch glass baking dish with olive oil.

Divide the dough into two pieces, with one piece larger than the other. Roll out the large piece on a floured surface until it is large enough to fit the bottom of the baking dish and come up the sides of the pan; press into the baking dish. Roll out the smaller piece of dough into a rectangle to use as the top crust; set aside.

Stir Kefalotiri cheese, potato, and rice into meat mixture. Season with parsley, mint, marjoram, salt, and pepper. Add egg and mix until well combined. Pour this mixture into the baking dish and top with remaining piece of dough. Brush the top with a little water and olive oil.

Bake pie in preheated oven for 1 hour until deep golden brown.

Chicken Pot Pie IX

Ingredients

1 pound skinless, boneless
chicken breast halves - cubed
1 cup sliced carrots
1 cup frozen green peas
1/2 cup sliced celery
1/3 cup butter
1/3 cup chopped onion
1/3 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon celery seed
1 3/4 cups chicken broth
2/3 cup milk

2 (9 inch) unbaked pie crusts

Directions

Preheat oven to 425 degrees F (220 degrees C.)

In a saucepan, combine chicken, carrots, peas, and celery. Add water to cover and boil for 15 minutes. Remove from heat, drain and set aside.

In the saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt, pepper, and celery seed. Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Remove from heat and set aside.

Place the chicken mixture in bottom pie crust. Pour hot liquid mixture over. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.

Bake in the preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.

Southern Turkey Cornbread Pot Pie

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
1/8 teaspoon ground black pepper
2 cups cubed cooked turkey
1 (8 ounce) can whole kernel corn, drained
1 (11 ounce) package refrigerated cornbread twists

Directions

Heat the oven to 425 degrees F.

Heat the soup, black pepper, turkey and corn in a 2-quart saucepan over medium heat until the mixture is hot and bubbling. Pour the turkey mixture into a 9-inch pie plate.

Separate the cornbread into 8 pieces along perforations. (Do not unroll dough.) Place over the hot turkey mixture. Bake for 15 minutes or until the bread is golden.

Lemon Whipped Pie

Ingredients

2 (9 inch) prepared graham cracker crusts
1 (3 ounce) package lemon flavored gelatin
1 cup boiling water
1 (12 fluid ounce) can evaporated milk, chilled
1 cup white sugar
6 tablespoons lemon juice
1 cup crushed pineapple, drained
2 tablespoons maraschino cherries, chopped (optional)

Directions

Dissolve gelatin in boiling water. Set aside to cool.

In a large mixing bowl, whip the chilled evaporated milk. Mix in sugar and lemon juice. Add cooled gelatin mixture and whip until all ingredients are thoroughly combined. Stir in crushed pineapple.

Pour half of mixture into each crust. Chill before serving. Garnish with chopped maraschino cherries if desired.

Ham Mushroom Pie

Ingredients

1 pound ham steak
1 (9 inch) pastry shell, baked
2/3 cup condensed cream of mushroom soup, undiluted
2/3 cup sour cream
3 eggs, lightly beaten
2 tablespoons minced chives
Dash pepper

Directions

Cut ham to fit the bottom of pastry shell; place in shell. In a bowl, combine the remaining ingredients; mix well. Pour over ham. Cover edges loosely with foil. Bake at 425 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean.

Best Cherry Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 (20 ounce) can pitted sour cherries
1 cup white sugar
1/3 cup all-purpose flour
1/8 teaspoon salt
2 tablespoons butter
1/4 teaspoon almond extract
1/4 teaspoon red food coloring (optional)
1 egg yolk

Directions

Preheat oven to 425 degrees F (220 C). Make pastry and refrigerate.

Drain cherries, reserving 1 cup liquid. In a saucepan combine sugar, flour and salt. Stir in cherry liquid and bring to a boil, stirring often. Reduce heat and simmer for 5 minutes. Mixture will thicken.

When mixture is thickened, add butter, almond extract, food coloring and cherries. Cover and refrigerate.

On lightly covered surface, roll out half of the pastry into an 11 inch circle. Put into 9 inch pie dish. Roll other half of pastry into another 11 inch circle. With a knife or pastry wheel, cut eight 1/2 inch strips.

Pour cooled cherry filling into pie dish. Place pastry strips horizontally, then vertically, across the top of the pie and lightly brush with egg yolk. Bake 30 to 35 minutes, and cool before serving.

Golden Coconut Peach Pie

Ingredients

4 cups sliced fresh peaches
1/2 cup sugar
3 tablespoons all-purpose flour
1/4 teaspoon ground nutmeg
1/8 teaspoon salt
1/4 cup orange juice
1 (9 inch) unbaked pie shell
2 tablespoons butter
2 cups flaked coconut
1 (5 ounce) can evaporated milk
1 egg, beaten
1/4 cup sugar
1/4 teaspoon almond extract

Directions

In a medium bowl, combine peaches, sugar, flour, nutmeg, salt and juice. Pour into pie shell; dot with butter. Bake at 450 degrees F for 15 minutes. Meanwhile, combine remaining ingredients. Pour over hot filling. Reduce heat to 350 degrees F and bake until coconut is toasted, about 40 minutes. Serve warm or chilled. Store in the refrigerator.

Pumpkin Cheesecake Pie

Ingredients

1 cup graham cracker crumbs
1/2 cup ground pecans
2 tablespoons white sugar
1/8 teaspoon ground ginger
1/4 cup butter, melted
1 (8 ounce) package cream cheese, softened
3/4 cup packed brown sugar
3 eggs, beaten
1 (15 ounce) can solid pack pumpkin puree
1/2 cup heavy whipping cream
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl combine graham cracker crumbs, ground pecans, white sugar, and 1/8 teaspoon ground ginger. Mix well, then pour in melted butter. Stir until butter is evenly distributed. Press mixture into a 9-inch pie plate. Set aside.

To Make Filling: In a large mixing bowl combine cream cheese and brown sugar. Beat until smooth, then add eggs, pumpkin, and cream. Mix well. Stir in cinnamon, ginger, nutmeg, cloves, and salt. Pour mixture into pie shell.

Bake in preheated oven for 35 to 40 minutes, until set in center. Chill before serving. Garnish with whipped cream and pecan halves if desired.

Chocolate Chess Pie III

Ingredients

1 3/4 cups white sugar
1/3 cup unsweetened cocoa powder
1 1/4 cups melted butter
4 eggs, beaten
1/4 cup evaporated milk
1 teaspoon vanilla extract
2 (9 inch) unbaked pie crusts

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine sugar, cocoa and melted butter. Beat until smooth. Beat in eggs, milk and vanilla. Pour filling into pie shells.

Bake in the preheated oven for 35 to 40 minutes, or until golden brown and filling is set.

Quick & Easy Ricotta Pie

Ingredients

1 (32 ounce) container ricotta cheese
2 eggs
6 tablespoons white sugar
1 (1.5 fluid ounce) jigger whiskey
1 pastry for a 9 inch double crust pie

Directions

Preheat oven to 375 degrees F (190 degrees C). On a lightly floured surface, roll out one crust, and place in a 9 inch pie plate. Roll out top crust, and cut into lattice strips; set aside.

In a large bowl, blend ricotta, eggs, sugar, and whiskey. Pour into pie crust. Top with lattice strips in a woven pattern. Seal and crimp edge.

Bake in preheated oven for 1 hour, or until crust is golden brown and filling is set.

Vanilla Bavarian Cream Pie

Ingredients

1 1/2 (.25 ounce) packages
unflavored gelatin
8 tablespoons ice water
9 tablespoons white sugar
2 1/4 tablespoons cornstarch
2 eggs
1 1/2 cups milk
3/4 cup vanilla ice cream
1 teaspoon vanilla extract

Directions

Soften gelatin in cold water. In bowl, mix together sugar and cornstarch. Add eggs and mix thoroughly. Add milk and softened gelatin, stirring constantly.

Cook in double boiler over hot water until custard thickens and coats spoon. Remove from heat. Add ice cream while custard is hot. Cool thoroughly.

Stir in the vanilla. Fold in 1 1/2 cups whipped cream. Pour filling into pie shell and garnish with remaining whipped cream. Optional: Serve with sliced strawberries.

Black Bottom Pie I

Ingredients

1 (9 inch) pie crust, baked
1 (.25 ounce) package unflavored gelatin
1 tablespoon cornstarch
1 1/4 cups white sugar
1 3/4 cups milk
1 teaspoon vanilla extract
4 egg yolks
1 1/3 cups semisweet chocolate chips
1/2 cup rum
4 egg whites
1/4 cup cold water

Directions

Dissolve gelatin in cold water, and set aside.

In a small saucepan, mix cornstarch, 3/4 cup sugar, milk, and egg yolks. Cook, stirring, until bubbly and thick. Remove from heat, and add vanilla. Divide mixture in half. Add chocolate chips to one half, and stir until melted and smooth. Pour into pastry shell. Chill.

Stir gelatin mixture into the other half of the hot egg yolk mixture. Stir in rum. Chill until slightly thick.

Beat egg whites until soft peaks form. Gradually add remaining 1/2 cup sugar, and beat to stiff peaks. Fold into partially set gelatin/rum mixture. Chill until mix will mound, then spoon into pie shell on top of chocolate layer. Chill overnight.

My Grandmother's Best Berry Pie

Ingredients

1 3/4 cups all-purpose flour
3/8 cup butter
3 teaspoons baking powder
1 teaspoon vanilla extract
3/8 cup white sugar
1 egg
2 1/2 cups fresh blueberries

Directions

To Make Crust: Blend the flour and the butter or margarine thoroughly. Add baking powder, vanilla, sugar, and egg; mix thoroughly. Let the dough rest for about 25 minutes.

Lay enough dough to cover the pie dish in the center of the pan, and spread the dough evenly over the bottom and sides of the pan. There will be dough left over for the top of the pie. Take a fork, and make holes with it here and there along the bottom of the pie dough. Let the pie dough rest again for another 25 minutes.

Put the berries inside the pie dish, and then spread the remaining crumb dough over it.

Bake at 400 degrees F (205 degrees C) for 25 to 30 minutes.

Harvest Pie

Ingredients

2 (8 ounce) cans crushed pineapple
1 (12 ounce) package fresh or frozen cranberries, chopped
1 cup packed brown sugar
1/2 cup sugar
3 tablespoons all-purpose flour
2 tablespoons butter or margarine
3/4 cup chopped walnuts or pecans
1/2 teaspoon almond extract
1/4 teaspoon salt
1 Pastry for double-crust pie (9 inches)

Directions

Drain pineapple, reserving 1/4 cup juice. Set pineapple aside. In a saucepan, combine the cranberries, sugars and pineapple juice. Bring to a boil; cook and stir for 5 minutes. Combine flour and pineapple; add to cranberry mixture. Cook and stir over medium heat until mixture comes to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in the butter, nuts, almond extract if desired and salt. Cool. Line a 9-in. pie plate with bottom pastry; trim to 1 in. beyond edge of pie plate. Add filling. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in top. Bake at 400 degrees F for 40-45 minutes or until golden brown. Cool on a wire rack.

Candy Bar Pie I

Ingredients

3 tablespoons butter
1 1/2 cups ground walnuts
2 tablespoons white sugar
6 (1.45 ounce) bars milk chocolate with almonds candy
15 large marshmallows
1/2 cup milk
1 cup heavy whipping cream
1/2 teaspoon vanilla extract
1/2 cup frozen whipped topping, thawed
1 (1.55 ounce) bar milk chocolate with almonds, coarsely chopped

Directions

Melt the 3 tablespoons of butter or margarine. In a medium mixing bowl, combine walnuts, butter or margarine, and sugar. Press this nut mixture firmly into bottom and sides of a 9 inch pie plate. Bake at 325 degrees F (165 degrees C) for about 10 minutes, or until the edge is golden brown. Cool.

Chop the candy bars up into small pieces. In a medium saucepan, combine the chopped bars of chocolate, marshmallows, and milk; heat and stir over medium heat till melted. Remove from heat; cool to room temperature.

Chill a large mixing bowl and beaters. In the chilled bowl, beat whipping cream and vanilla with electric mixer on medium speed till soft peaks form (tips curl). Fold whipped cream into cooled chocolate mixture.

Spoon chocolate mixture into the pie crust. Freeze about 5 hours or until firm. Remove pie from the freezer about 10 minutes before serving. If desired, garnish with additional whipped cream and chopped chocolate bars.

Double Chocolate Pie

Ingredients

1 (9 inch) pie crust, baked
1 1/2 cups white sugar
1/3 cup cornstarch
1/2 teaspoon salt
3 cups milk
3/4 cup semisweet chocolate chips
2 (1 ounce) squares unsweetened chocolate, chopped
4 egg yolks, beaten
1 tablespoon vanilla extract

Directions

Combine sugar, cornstarch, and salt in a 2-quart saucepan. Stir in milk gradually. Add chocolate chips and unsweetened chocolate. Place over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute.

Place egg yolks in a medium heatproof bowl. Gradually pour half of chocolate mixture into egg yolks, whisking constantly.

Whisk egg yolk mixture back into mixture in saucepan. Place over medium heat and bring back to a boil, stirring constantly. Boil and stir 1 minute. Remove from heat; stir in vanilla extract.

Pour mixture into baked pie shell. Press a layer of plastic wrap onto filling. Refrigerate at least 4 hours but no longer than 48 hours. Remove plastic wrap before serving and top with whipped topping.

Red Currant Pie

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 cup butter, softened
1/2 cup white sugar
2 egg yolks
1 1/2 teaspoons grated lemon
zest
2 egg whites
1/2 cup white sugar
2 teaspoons cornstarch
2 1/4 cups red currants

Directions

To Make Dough: In a medium bowl, sift together flour and baking powder. Mix in butter, sugar, egg yolks and lemon zest until mixture forms dough. Let rest in cool place for 30 minutes.

Preheat oven to 325 degrees F (165 degrees C). Roll out dough and put into a springform pan.

Bake in oven for 25 minutes, or until golden yellow.

To Make Filling: In a medium bowl, beat egg whites until stiff. Gradually stir in sugar and cornstarch; beat for 5 minutes. Fold currants into mixture and pour into pie crust.

Bake in oven for 10 minutes, or until top is lightly browned.

Nutty Sour Cream Apple Pie

Ingredients

3 tablespoons all-purpose flour
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 egg
1/2 cup sour cream
1/3 cup honey
1/2 teaspoon vanilla extract
4 large tart apples, peeled and sliced
1 (9 inch) unbaked pastry shell

TOPPING:

1/2 cup coarsely chopped pecans
3 tablespoons brown sugar
1 teaspoon ground cinnamon

Directions

In a large bowl, combine the flour, salt and nutmeg. In another bowl, combine the egg, sour cream, honey and vanilla until smooth. Stir into dry ingredients. Fold in the apples. Spoon into pastry shell. Combine the topping ingredients; sprinkle over filling.

Bake at 425 degrees F for 25 minutes. Reduce heat to 325 degrees F; bake 25-30 minutes longer or until the apples are tender (cover pie edges loosely with foil if necessary to prevent overbrowning). Cool on a wire rack. Store in the refrigerator.

Pumpkin Pecan Pie

Ingredients

3/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup canned or cooked pumpkin
3 eggs, lightly beaten
1/2 cup dark corn syrup
1 teaspoon vanilla extract
1 (9 inch) unbaked pastry shell
3/4 cup coarsely chopped pecans
20 pecan halves
Whipped cream

Directions

In a large mixing bowl, combine brown sugar, cinnamon and salt. Add pumpkin, eggs, corn syrup and vanilla; beat well. Pour into the pastry shell. Sprinkle with chopped pecans. Place pecan halves around the outer edge of filling. Bake at 425 degrees F for 15 minutes. Reduce the heat to 350 degrees F; bake 25 more minutes or until a knife inserted near the center comes out clean. Cool. Serve with whipped cream if desired.

Pierced Fuzzy Navel

Ingredients

1 fluid ounce peach schnapps
1 fluid ounce vodka
3 fluid ounces orange juice
1 dash grenadine (optional)
ice cubes

Directions

Pour the peach schnapps, vodka, orange juice into a shaker with ice. Shake, then strain into a glass. Top with a splash of grenadine if you like.

Buttermilk Pie II

Ingredients

1 (9 inch) unbaked pie crust
2 eggs, beaten
1 cup white sugar
3/4 cup melted butter
1/4 teaspoon salt
1 tablespoon all-purpose flour
1 cup buttermilk
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place beaten eggs in a medium bowl. Gradually beat in sugar. Stir in melted butter, salt, flour, buttermilk, and vanilla extract. Mix until smooth. Pour mixture into pastry shell.

Bake in preheated oven for 50 minutes. Reduce heat to 325 degrees F (165 degrees C). Bake an additional 10 minutes. Pie is done when toothpick inserted in center comes out clean.

Golden Coconut Pie

Ingredients

1/2 cup stick margarine, softened
1/2 cup sugar
1/2 cup packed brown sugar
2 eggs
1 cup milk
3/4 cup corn syrup
1 teaspoon vanilla extract
3/4 cup old-fashioned oats
3/4 cup flaked coconut
1 (9 inch) unbaked pastry shell

Directions

In a mixing bowl, cream margarine and sugars. Add eggs, one at a time, beating well after each addition. Beat in milk, corn syrup and vanilla. Stir in oats and coconut. Pour into pastry shell. Cover edges loosely with foil. Bake at 350 degrees F for 40-50 minutes or until set. Cool on a wire rack. Refrigerate for at least 2 hours before serving.

Bulk Pie Dough

Ingredients

5 pounds sifted all-purpose flour
8 1/4 cups shortening
3 cups cold water
2 tablespoons salt

Directions

Place flour in a very large mixing bowl. Add shortening and cut it into flour with a pastry blender until the crumbs are the size of peas.

Dissolve salt in the water and add the water to the flour mixture a small amount at a time mixing it just until the water is absorbed and the dough holds together.

Cover with plastic wrap and refrigerate for four hours. Use 14 oz of dough for a two crust 9 inch pie or 11oz of dough for an 8inch pie.

Raspberry Peach Pie

Ingredients

1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/3 cup shortening
1/4 cup cold water
FILLING:
4 medium fresh peaches, peeled
and sliced
1 1/3 cups sugar
5 teaspoons lemon juice
1/4 cup cornstarch
1/3 cup water
3 cups fresh raspberries

Directions

In a bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in water until mixture forms a ball. Roll out pastry to fit in a 9-in. pie plate. Transfer to pie plate; trim and flute edges. Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

In a large saucepan, combine the peaches, sugar and juice. Combine cornstarch and water until smooth. Stir into peach mixture. Bring to a boil; cook and stir for 1 minute or until thickened. Remove from heat ; cool to room temperature. Fold in raspberries. Spoon into crust. Refrigerate for at least 4 hours or overnight. Refrigerate leftovers.

Cheese and Onion Pie

Ingredients

2 prepared 8 inch pastry shells
2 onions, chopped
1 cup shredded sharp Cheddar cheese
1 egg, beaten
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cook onions in salted boiling water for 5 minutes. Drain well and stir in cheese. Mix in almost all the egg and season with salt and pepper to taste.

Pour mixture into pastry-lined pan, and place second sheet of pastry on top of filling. Seal edges and cut vents in top. Brush pastry with remaining egg and place in preheated oven. Bake 30 minutes. Can be served hot or cold.

Peanut Butter Pie VII

Ingredients

1 cup confectioners' sugar
1/2 cup peanut butter
2/3 cup white sugar
1/4 teaspoon salt
4 tablespoons cornstarch
2 cups scalded milk
3 egg yolks, beaten
2 tablespoons butter
1/4 teaspoon vanilla extract
3 egg whites
1 (9 inch) pie crust, baked
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the confectioners' sugar and the peanut butter blend until thoroughly combined and light. Spread 3/4 of this mixture across the bottom of the baked pie shell.

Combine cornstarch, 2/3 cup white sugar, salt and scalded milk. Mix well. Pour a small amount of the milk mixture over the egg yolks. Mix, then add the egg yolk mixture to the scaled milk mixture. In a saucepan over medium heat cook the egg yolk mixture until it thickens. Add the butter and the vanilla. Remove from the heat and allow to cool slightly then pour into the baked pie shell.

Beat egg whites into soft peaks add 1/2 cup of the white sugar and continue beating until glossy and stiff. Spread meringue over top of pie. Sprinkle with the remaining peanut butter and confectioners' sugar mixture

Bake at 350 degrees F (175 degrees C) until meringue is lightly browned. Allow pie to cool before serving.

Gramama's Great Black Berry Pie

Ingredients

1 recipe pastry for double-crust pie
1 cup white sugar
1 teaspoon vanilla extract
1/2 cup maple syrup
1/2 teaspoon ground cardamom
1/2 teaspoon ground cinnamon
4 cups blackberries

Directions

Preheat the oven to 350 degrees F (175 degrees C). Press one crust into the bottom and up the sides of a 9 inch pie plate.

In a large bowl, stir together the sugar, vanilla, maple syrup, cardamom and cinnamon. Stir in blackberries carefully until evenly coated. Pour into the pie crust. Cover with the top crust, and seal the edges. Cut a few holes in the top to vent steam.

Bake for 45 to 50 minutes in the preheated oven, until the crust is golden brown.

Sour Cream Raisin Pie II

Ingredients

1 cup golden raisins
4 egg yolks
1 egg
2 cups sour cream
1/2 cup real maple syrup
2 tablespoons white sugar
1 teaspoon freshly ground nutmeg
1 1/2 teaspoons vanilla extract
1 tablespoon all-purpose flour
1 recipe pastry for a (10 inch)
single crust pie
1/4 teaspoon freshly ground
nutmeg

Directions

Preheat oven to 375 degrees F (190 degrees C).

Roll out the pastry for the shell, and fit into a 10 inch pan. Sprinkle the raisins over the bottom of the crust.

Combine the egg yolks, egg, sour cream, syrup, sugar, nutmeg, vanilla, and flour in a bowl. Mix just until blended, not too much. Pour filling into the shell. Sprinkle a little more nutmeg on top. Bake 30 to 35 minutes, or until a knife inserted in the center comes out clean. Cool, and then chill the pie.

Lemon Cloud Pie II

Ingredients

5 eggs, separated
1/4 teaspoon cream of tartar
2 teaspoons lemon zest
1 cup white sugar
3 tablespoons cornstarch
1 cup white sugar
1 1/3 cups water
2 teaspoons lemon zest
1/3 cup lemon juice
1 cup heavy whipping cream

Directions

Beat egg whites and cream of tartar until soft peaks form. Slowly beat in 1 cup sugar, then 2 teaspoons lemon rind; continue to beat until very stiff and glossy, about 10 minutes. Spoon meringue into well buttered pie plate, and spread evenly to form a shell. Bake at 300 degrees F (150 degrees C) for 50 minutes, until firm. Cool.

Beat egg yolks, slowly adding remaining 1 cup sugar, beat until thick. Mix cornstarch with lemon juice, and add to yolk mixture. Stir in water and 2 teaspoons lemon rind. Cook over low heat until thick and bubbling. Remove and chill, covering with plastic wrap to keep film from forming on surface.

Beat whipping cream, and fold into cold lemon custard. Spoon into meringue shell. Cover, and chill 3 to 4 hours before serving.

Slow Cooker Tamale Pie

Ingredients

1 pound ground beef
1 (15 ounce) can kidney beans,
drained and rinsed
1 (10 ounce) can enchilada sauce
1 1/2 teaspoons garlic powder
1 (8.5 ounce) package corn
bread/muffin mix
1/3 cup milk
1 egg
2 tablespoons melted butter
1/2 cup shredded Cheddar
cheese

Directions

Place the ground beef in a skillet over medium heat, and cook and stir the beef until it is browned, about 10 minutes, breaking up the meat as it cooks. Drain the beef, and place it into the slow cooker. Stir in the kidney beans, enchilada sauce, and garlic powder.

In a bowl, combine the corn bread mix with milk, egg, and butter, and stir until just mixed. Stir in the Cheddar cheese. Spoon the corn bread mixture over the beef mixture in the slow cooker.

Set the cooker to Low, cover, and cook until the corn bread topping is cooked through and set, about 5 hours.

Key Lime Pie V

Ingredients

1 (9 inch) prepared graham cracker crust
2 egg yolk, beaten (optional)
1/4 cup key lime juice
1 (14 ounce) can sweetened condensed milk

Directions

Whisk the egg yolks into the milk. Stir in lime juice until well combined. Pour filling into graham cracker crust.

Refrigerate for 2 hours if made without egg yolks, 4 hours or overnight with egg yolks.

Fresh Rhubarb Pie

Ingredients

4 cups chopped rhubarb
1 1/3 cups white sugar
6 tablespoons all-purpose flour
1 tablespoon butter
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 450 degrees F (230 degrees C).

Combine sugar and flour. Sprinkle 1/4 of it over pastry in pie plate. Heap rhubarb over this mixture. Sprinkle with remaining sugar and flour. Dot with small pieces of butter. Cover with top crust.

Place pie on lowest rack in oven. Bake for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and continue baking for 40 to 45 minutes. Serve warm or cold.

Piereth Pie II

Ingredients

2 (1 ounce) squares unsweetened chocolate
1 (9 inch) pie shell, baked
1/2 cup butter, softened
3/4 cup white sugar
1/2 cup slivered almonds
2 eggs
1 (3.4 ounce) package instant vanilla pudding mix
1 (8 ounce) container frozen whipped topping, thawed
1/2 cup grated semisweet chocolate

Directions

In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth.

In a large bowl, cream together the butter and sugar until light and fluffy. Stir in nuts and melted chocolate. Add the eggs one at a time, beating well with each addition. Pour mixture into baked pastry shell and place in refrigerator.

Prepare pudding according to package directions. Pour over chocolate layer and return to refrigerator. Chill at least 2 hours. Before serving, spread whipped topping over pudding layer and sprinkle with grated chocolate.

Paradise Pumpkin Pie II

Ingredients

1 (9 inch) pie shell
1 (8 ounce) package cream cheese, softened
1/4 cup white sugar
1/2 teaspoon vanilla extract
1 egg
1 1/4 cups pumpkin puree
1/2 cup white sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1 pinch salt
1 cup evaporated milk
2 eggs, beaten
3 tablespoons butter, softened
2/3 cup packed brown sugar
2/3 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Cheesecake Layer: In a small mixing bowl, beat softened cream cheese until fluffy. Mix in 1/4 cup white sugar. Add 1 egg and vanilla extract. Stir until mixture is smooth. Pour mixture into pastry shell.

To Make Pumpkin Layer: In a medium bowl, combine pumpkin puree, 1/2 cup white sugar, cinnamon, ginger, nutmeg, salt, evaporated milk, and 2 beaten eggs. Mix thoroughly, then pour mixture over cheesecake layer.

Bake in preheated oven for 65 minutes, until set in center. Remove pie and turn oven to broiler setting.

To Make Pecan Topping: In a small bowl, mix together softened butter or margarine, brown sugar, and chopped pecans. Gently drop mixture by teaspoonfuls over pie, covering top evenly.

Broil 5 inches below oven coils until mixture begins to bubble, about 3 minutes. Do not overcook, or top will become syrupy. Cool before serving.

Bavarian Strawberry Pie

Ingredients

2 1/2 cups flaked coconut
1/3 cup butter, melted
1 quart fresh strawberries, sliced
3/4 cup sugar
1 (.25 ounce) envelope unflavored gelatin
1/2 cup cold water
2 teaspoons lemon juice
1 cup heavy whipping cream, whipped

Directions

In a small bowl, combine coconut and butter. Press onto the bottom and up the sides of a greased 9-in. pie plate. Bake at 300 degrees F for 30-35 minutes or until lightly browned (cover edges loosely with foil to prevent overbrowning if necessary). Cool on a wire rack.

In a large bowl, combine strawberries and sugar; let stand for 15 minutes. In a small saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Cook and stir over medium heat until gelatin is dissolved; stir in lemon juice. Stir into strawberry mixture. Cool to room temperature. Fold in whipped cream. Pour into crust. Refrigerate for at least 4 hours before slicing.

Candy Bar Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (8 ounce) carton frozen whipped topping, thawed
4 (2.1 ounce) bars Butterfinger candy bars
1 (9 inch) graham cracker crust

Directions

In a small mixing bowl, beat the cream cheese until smooth. Fold in whipped topping. Crush the candy bars; fold 1 cup into cream cheese mixture. Spoon into crust. Sprinkle with remaining candy bar crumbs. Refrigerate for 2-4 hours before slicing.

Saskatoon (Serviceberry) Rhubarb Pie

Ingredients

2 (15 ounce) packages
refrigerated pie crusts
2 cups chopped rhubarb
1/2 cup white sugar
1/4 cup cornstarch
2 tablespoons lemon juice
1 cup white sugar
4 cups fresh serviceberries

Directions

Preheat the oven to 400 degrees F (200 degrees C). Press two of the pie crusts into the bottom and up the sides of two 8 inch pie plates.

In a microwave-safe dish, combine the rhubarb and 1/2 cup of sugar. Heat at full power in the microwave until rhubarb is soft and juice is pooling in the bottom of the dish, 4 to 5 minutes. Drain off the juice into a measuring cup and add enough water to make 2 cups. Dissolve the cornstarch in the liquid.

In a saucepan, stir together the 2 cups of liquid, lemon juice and remaining 1 cup of sugar. Add the saskatoon berries and rhubarb; cook over medium-high heat until thick and bubbling, about 5 minutes. Pour into the two pie crusts. Top with the remaining crusts and cut holes in the top to vent steam. Pinch the edges together to seal.

Bake for 15 minutes in the preheated oven, then reduce the temperature to 350 degrees F (175 degrees C). Bake until crust is golden brown and filling is bubbling, about 30 more minutes.

Zucchini Tomato Pie

Ingredients

2 cups chopped zucchini
1 cup chopped tomato
1/2 cup chopped onion
1/3 cup grated Parmesan cheese
3/4 cup biscuit baking mix
1/2 cup milk
3 eggs
1/2 teaspoon salt
1/4 teaspoon ground black pepper

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 10 inch pie pan.

Combine zucchini, tomato, onion, and Parmesan cheese in prepared pie pan. In a small bowl, combine biscuit mix, milk, eggs, and salt and pepper. Beat until smooth, then pour over vegetable mixture.

Bake in preheated oven for 30 minutes, or until a knife inserted into the center comes out clean.

Rhubarb Custard Pie III

Ingredients

1 (9 inch) pie shell
2 cups diced rhubarb
2 egg yolks
2 egg whites
3/4 cup white sugar
1 pinch salt
1 1/2 tablespoons all-purpose
flour
1 3/4 cups scalded milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

Spread rhubarb evenly across bottom of pastry shell. Set aside.

In separate bowls beat egg yolks and egg whites. To yolks add sugar, salt, flour and milk. Mix well then gently fold in beaten egg whites. Pour mixture over rhubarb layer.

Place pie in preheated oven. Bake 10 minutes, then lower heat to 350 degrees F (175 degrees C). Bake 40 to 50 additional minutes. Cool before serving.

Crushed Pineapple Sour Cream Pie

Ingredients

1 (9 inch) pie crust, baked
1 (8 ounce) can crushed pineapple with juice
1 (3.5 ounce) package instant vanilla pudding mix
2 tablespoons white sugar
1 cup sour cream

Directions

In a large mixing bowl, combine pineapple, dry pudding mix, and sugar. Stir well, then add sour cream. Beat on low speed for 2 minutes.

Pour mixture into prepared pie shell. Chill before serving. Garnish as desired.

Pinto Bean Pie III

Ingredients

1 cup pinto beans, drained and
mashed
1 cup dark corn syrup
1 cup white sugar
1 tablespoon cornstarch
1 teaspoon vanilla extract
3 egg, beaten
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a large bowl, combine beans, corn syrup, sugar, cornstarch and vanilla. Beat in the eggs. Pour into pie crust.

Bake in the preheated oven for 30 minutes, or until filling is set and crust is golden brown.

Cow Pies

Ingredients

2 cups milk chocolate chips
1 tablespoon shortening
1/2 cup raisins
1/2 cup chopped almonds

Directions

In the top pot of a double boiler, melt chocolate chips and shortening over simmering water in the bottom pot.. Stir until smooth. Remove from the heat; stir in raisins and almonds.

Drop by tablespoonfuls onto waxed paper or parchment. Chill until ready to serve.

Shoofly Pie I

Ingredients

1 cup all-purpose flour
1/2 cup packed brown sugar
2 tablespoons butter
1 cup molasses
1 egg
3/4 cup cold water
1 teaspoon baking soda
1/4 cup boiling water
1 recipe pastry for a 9 inch single crust pie

Directions

In a small bowl, mix flour, brown sugar, and butter or margarine together until it resembles course corn meal. Measure out 1/2 cup, and set aside for topping.

In a separate bowl, beat the egg. Mix in molasses and cold water. Add crumb mixture, and stir thoroughly. Stir baking soda into hot water, and then add to the molasses mixture. Mix well. Pour filling into pie crust, and evenly sprinkle the reserved topping on top.

Bake at 375 degrees F (190 degrees C) for 35 minutes.

Amish Sauerkraut Surprise Custard Pie

Ingredients

2 1/2 cups milk
3/4 cup drained and chopped
sauerkraut
1/2 cup white sugar
3 eggs
1 teaspoon vanilla extract
1/4 teaspoon salt
1 (9 inch) pie shell

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, combine milk, sauerkraut, sugar, eggs, vanilla and salt.

Pour mixture into pie shell. Bake at 425 degrees F (220 degrees C) for 35 minutes, or until a knife inserted into filling 1 inch from the edge comes out clean.

Most Spectacular Strawberry Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1/4 cup white sugar
1/2 cup brown sugar
1/2 cup all-purpose flour
1 tablespoon cornstarch
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 tablespoon vanilla extract
1/2 teaspoon almond extract
4 cups fresh strawberries, halved
2 tablespoons butter

Directions

Preheat oven to 425 degrees F (220 degrees C.) Lay one crust into a 9 inch pie pan, making sure the edges extend slightly beyond the pan.

In a large bowl, mix together white and brown sugars, flour, cornstarch, cinnamon, nutmeg, vanilla and almond extract. Add the strawberries to the mixture and gently stir to coat thoroughly. Pour into the crust, mounding it slightly in the middle.

Cut the second crust into 1/2 inch strips and weave into a lattice over the filling. Roll up the extra dough on the bottom crust to seal down the lattice strips, then press with fingers to form a fluted edge. Dot with butter in the open squares. For a golden crust, brush lattice lightly with milk, then sprinkle with sugar.

Bake in the preheated oven for 35 to 40 minutes, or until golden brown.

Scottish Shepherd's Pie

Ingredients

1 pound cooked ham, cut into one inch cubes
2 (14.75 ounce) cans creamed corn
7 potatoes - peeled, boiled and mashed
1/4 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place ham in a 2 quart casserole dish and top with corn. Heat in preheated oven 10 minutes. Remove and top with mashed potatoes. Heat in oven for 20 more minutes, then remove.

Turn oven to "broil" setting. Dot potatoes with butter or margarine, then place pie under broiler just until golden brown on top, about 3 minutes. Serve immediately.

Pumpkin Pie I

Ingredients

1 egg
1 tablespoon all-purpose flour
3/4 cup white sugar
1/2 teaspoon salt
1 1/2 cups pumpkin puree
1 1/2 cups evaporated milk
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
2 tablespoons light corn syrup
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 450 degrees F (230 degrees C).

Add the sugar gradually to the pumpkin puree. Beat well and stir in the flour, salt and spices. Stir in the corn syrup and beat well. Stir in the slightly beaten egg, then slowly add the evaporated milk, mixing until well blended. Pour the batter into the unbaked pie shell.

Bake at 450 degrees F (230 degrees C) for 10 minutes then reduce the oven temperature to 325 degrees F (165 degrees F) and continue baking pie for an additional 30 minutes or until a knife inserted into the mixture comes out clean.

Pineapple Lemon Cheese Pie

Ingredients

1 (8 ounce) can crushed pineapple, drained with juice reserved
1/2 cup water
1 (3 ounce) package lemon flavored gelatin mix
1 (8 ounce) package cream cheese
1/4 cup confectioners' sugar
2 cups frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
1/4 cup graham cracker crumbs (optional)

Directions

Combine pineapple juice and water until it makes one cup. Pour into medium saucepan and heat until boiling. Stir in gelatin until dissolved; set aside.

In a large bowl, beat together cream cheese, sugar and pineapple until blended and creamy. Slowly add the gelatin mixture and continue beating. Cover and refrigerate mixture until it begins to set; do not let it set up completely.

Remove from refrigerator and fold in whipped topping. Spoon entire mixture into graham cracker crust. Sprinkle graham cracker crumbs on top of pie if desired and then refrigerate for about an hour.

Cookie Ice Cream Pie

Ingredients

10 chocolate cream-filled sandwich cookies, finely crushed
3 tablespoons butter, melted
14 whole cream-filled chocolate sandwich cookies

FILLING:

1/2 gallon raspberry ripple ice cream, softened, divided
1/2 cup prepared hot fudge topping, divided
fresh raspberries

Directions

Combine crushed cookies and butter; mix well. Press onto bottom only of a 9-in. pie plate. Stand whole cookies up around edges, pressing lightly into crust. Freeze 1 hour. For filling, spread half of ice cream over crushed cookies. Drizzle with 1/4 cup of fudge topping. Freeze 1 hour. Spread remaining ice cream on top. Drizzle with remaining fudge topping. Freeze several hours or overnight. Garnish with fresh raspberries if desired. Let pie stand at room temperature about 15 minutes before cutting.

Strawberry-Pecan Pie

Ingredients

1 1/2 cups sugar
1/4 cup all-purpose flour
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
2 cups chopped fresh strawberries
1 cup chopped pecans
1 Pastry for double-crust pie (9 inches)
1 tablespoon butter or margarine

Directions

In a bowl, combine sugar, flour, nutmeg and cinnamon. Add strawberries and pecans; toss gently. Line pie plate with bottom crust. Add filling; dot with butter. Bake at 375 degrees F for 50 minutes or until crust is golden brown.

Chocolate Orange Pie

Ingredients

1 cup miniature marshmallows
1 cup semisweet chocolate chips
1 cup evaporated milk
1 pint vanilla ice cream, softened
1 pint orange sherbet, softened
1 (9 inch) graham cracker crust
1/3 cup coarsely chopped pecans

Directions

In a saucepan, combine the marshmallows, chocolate chips and milk. Bring to a boil over medium heat; cook and stir for 2 minutes or until melted. Remove from the heat. Cool completely

Meanwhile, alternately arrange scoops of ice cream and sherbet in crust; smooth top. Pour chocolate sauce over pie; sprinkle with pecans. Cover and freeze for at least 4 hours. May be frozen for up to 2 months.

Mud Pie I

Ingredients

1 cup white sugar
1/2 cup butter, melted
1 teaspoon vanilla extract
1/4 teaspoon salt
2 eggs
1/3 cup unsweetened cocoa powder
1 1/2 cups all-purpose flour
1 cup chopped walnuts
1/4 cup hot fudge topping
1 cup heavy whipping cream
2 tablespoons confectioners' sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a pie plate well.

Combine sugar and butter or margarine in a mixing bowl. Blend in vanilla, salt, and beaten eggs. Stir in flour and cocoa. Stir in nuts. Pour mixture into pan.

Bake 25 minutes, or until toothpick inserted halfway between center and edge comes out clean. Immediately prick holes in pie; spread fudge sauce over top. Cool.

Beat cold whipping cream and confectioners' sugar in a chilled bowl until peaks form; spread over fudge sauce. Drizzle pie with additional fudge sauce. Refrigerate.

Blackberry Cheese Pie

Ingredients

Pastry for a single-crust 9-inch pie
2 (3 ounce) packages cream cheese, softened
1/3 cup confectioners' sugar
1/3 cup heavy whipping cream, whipped
3/4 cup sugar
1/4 cup cornstarch
1 cup pineapple-orange juice
2 cups fresh blackberries, divided
whipped topping

Directions

Line a 9-in. pie plate with pastry; trim and flute edges. Line pastry shell with a double thickness of heavy-duty foil. bake at 450 degrees F for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and confectioners' sugar. Fold in whipped cream. Transfer to pastry shell. Refrigerate for 30 minutes.

In a saucepan, combine sugar and cornstarch. Gradually whisk in juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat.

Mash 1/2 cup blackberries; stir into juice mixture. Cool for 10 minutes, stirring several times. Fold in remaining blackberries. Spoon over cream cheese mixture. Cover and refrigerate for at least 4 hours. Garnish with whipped topping if desired. Refrigerate leftovers.

Rhubarb Custard Pie I

Ingredients

2 1/2 cups rhubarb, cut into 1/2 inch pieces
2 egg yolks
1 cup white sugar
2 1/2 tablespoons all-purpose flour
1 tablespoon butter
2 (9 inch) unbaked pie crusts

Directions

Beat egg yolks to a thick froth. Gradually beat in the sugar, flour, and melted butter or margarine. If using fresh rhubarb, use 3 tablespoons flour; if using frozen rhubarb, only use 2 tablespoons. Stir in rhubarb pieces.

Dump rhubarb mixture into an unbaked, chilled pie shell. Cover filling with top crust. Flute and vent the pie.

Bake on bottom rack of oven at 425 degrees F (220 degrees C) for 10 minutes, then at 375 degrees F (190 degrees C) for 30 minutes. Cool somewhat before cutting.

Lemon Impossible Pie

Ingredients

1/3 cup lemon juice
1 cup white sugar
4 eggs, lightly beaten
1 cup flaked coconut
1/2 cup all-purpose flour
1 2/3 cups milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

Lightly grease a 10 inch pie plate. In a large bowl combine lemon juice, sugar, eggs, coconut, flour and milk. Stir until well blended and pour mixture into pie dish.

Bake at 400 degrees F (200 degrees C) for about 35 minutes, or until set.

Sweet Potato Pie IV

Ingredients

1 pound sweet potatoes
1/4 cup butter
1 (14 ounce) can sweetened condensed milk
1 teaspoon ground cinnamon
1 teaspoon orange zest
1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1 egg
1 recipe pastry for a 9 inch single crust pie
1 egg
2 tablespoons dark corn syrup
2 tablespoons brown sugar, packed
1 tablespoon butter, melted
1/2 teaspoon maple flavored extract
1 cup chopped pecans

Directions

Boil sweet potato whole in skin for 40 to 50 minutes until done. Run cold water over the sweet potato, and remove the skin. Break apart in a large bowl.

Melt 1/4 cup butter or margarine, and pour it in the bowl with the sweet potatoes. Beat with an electric mixer until smooth. Blend in sweetened condensed milk, cinnamon, orange rind, vanilla, nutmeg, salt, and 1 egg. Pour into the unbaked crust.

Bake at 425 degrees F (220 degrees C) for 20 minutes. Remove the pie from the oven and reduce the temperature to 350 degrees F (175 degrees C).

While the pie is baking, prepare the topping. Mix together 1 egg, corn syrup, brown sugar, 1 tablespoon melted butter, maple flavoring, and pecans. Mix thoroughly. Sprinkle over pie.

Bake for another 25 minutes until set.

Sour Cream Apple Pie

Ingredients

2 eggs
1 cup sour cream
1 cup sugar
6 tablespoons all-purpose flour,
divided
1 teaspoon vanilla extract
1/4 teaspoon salt
3 cups chopped, peeled baking
apples
1 (9 inch) unbaked pie shell
3 tablespoons cold butter or
margarine
1/4 cup packed brown sugar

Directions

In a large bowl, beat eggs. Add sour cream. Stir in sugar, 2 tablespoons flour, vanilla and salt; mix well. Stir in apples. Pour into pie shell. Bake at 375 degrees F for 15 minutes.

Meanwhile, combine brown sugar and remaining flour; cut in butter until mixture is crumbly. Sprinkle over top of pie. Return to oven for 20 to 25 minutes or until filling is set. Cool completely on a wire rack. Serve or cover and refrigerate.

Not-Too- Dry Shoofly Pie

Ingredients

1 cup all-purpose flour
1/2 cup packed light brown sugar
1/4 cup shortening, chilled and
diced
1 teaspoon baking soda
1 cup boiling water
2/3 cup light corn syrup
1/3 cup dark molasses
1 recipe pastry for a 9 inch single
crust pie

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a bowl, combine the flour, brown sugar, and shortening. With your fingertips, rub these ingredients together until the shortening resembles small lima beans. Set crumb mixture aside.

In another bowl, dissolve the baking soda in the boiling water. Add the corn syrup and molasses; stir to blend. Pour filling into the shell, and sprinkle the crumb mixture over the top.

Bake in the middle of the oven for 10 minutes. Reduce the heat to 350 degrees F (175 degrees C); bake for 25 minutes more. The filling is set, but still quivers when the pan is little tapped. Do not over bake. Cool on a rack to room temperature.

Lime Cheesecake Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/3 cup lime juice
1 1/2 teaspoons vanilla extract
1 (8 inch) graham cracker crust
1 (8 ounce) container frozen whipped topping, thawed
Lime slices and fresh mint (optional)

Directions

In a mixing bowl, beat cream cheese until smooth. Add milk, lime juice and vanilla; beat until smooth. Pour into the crust. Refrigerate for 2 hours. Spread with whipped topping; refrigerate 1 hour longer. Garnish with lime and mint if desired.

Lemon Meringue Pie II

Ingredients

1 (9 inch) pie crust, baked
1/2 cup cold water
7 tablespoons cornstarch
1 1/2 cups hot water
1 1/2 cups white sugar
3 egg yolks, beaten
1 lemon, juiced and zested
1 tablespoon butter
3 egg whites
6 tablespoons white sugar
1 teaspoon lemon juice

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl mix cold water and cornstarch to a thin paste. In a medium saucepan bring hot water and sugar to a boil, then add cornstarch paste. Transfer this mixture to a double boiler. Cook until thick and smooth, stirring constantly, about 15 minutes. Whisk a small amount of this mixture into egg yolks, then whisk egg yolk mixture back into double boiler. Cook everything together for a few minutes longer, continuing to stir. Mix in juice and rind of 1 lemon along with butter. Set custard aside to cool.

In a medium glass or metal mixing bowl, beat egg whites while gradually adding sugar, 1 tablespoon at a time. When egg whites hold a stiff peak, beat 1 teaspoon lemon juice into meringue.

Pour filling into baked pie shell. Spread meringue over lemon filling.

Bake at 325 degrees F (165 degrees C) for 25 to 30 minutes or until delicately browned.

Toasted Coconut, Pecan, and Caramel Pie

Ingredients

2 (9 inch) pie shells, baked
1/4 cup butter
1 (8 ounce) package flaked coconut
1/2 cup chopped pecans
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (12 ounce) container frozen whipped topping, thawed
1 (12 ounce) jar caramel ice cream topping

Directions

In a medium skillet, melt butter or margarine over medium heat. Add coconut and pecans. Toss well, and saute until coconut is lightly browned. Set aside to cool.

In a large mixing bowl, beat cream cheese until fluffy. Add condensed milk and mix until smooth. Fold in whipped topping. Spread 1/4 of cream cheese mixture into each pastry shell. Sprinkle 1/4 of coconut mixture over each pie. Drizzle 1/2 of caramel topping over each coconut layer. Follow with remaining cream cheese mixture, then remaining coconut mixture.

Pies may be served chilled or frozen.

Blackberry and Blueberry Pie

Ingredients

2/3 cup shortening
2 cups all-purpose flour
1 teaspoon salt
5 tablespoons cold water
3/4 cup white sugar
1/3 cup all-purpose flour
1/2 teaspoon ground cinnamon
4 cups fresh blueberries
1 1/2 cups fresh blackberries
1 tablespoon lemon juice
2 tablespoons butter

Directions

Cut shortening into 2 cups flour and salt until particles are size of small peas. Sprinkle in water 1 tablespoon at a time until flour is moistened. Gather into a ball, and roll out onto a lightly floured board. Make two rounds. Place one crust in a 9 inch pie dish.

Mix sugar, 1/3 cup flour, and cinnamon. Stir in berries to coat. Turn filling into pastry lined pan. Sprinkle with lemon juice, dot with butter. Cover with top crust; cut slits in the top. Seal and flute.

Bake at 425 degrees F (220 degrees C) for 35 to 45 minutes. Cover edges with foil to prevent burning, and remove foil for last 12 minutes of baking.

Pierogi Dough

Ingredients

4 cups all-purpose flour
1 teaspoon salt
2 teaspoons vegetable oil
1/4 teaspoon baking powder
1 cup warm water
1 egg, beaten

Directions

In a large bowl mix together the flour, salt, and baking powder. Make a well in the center.

In a separate bowl mix together the vegetable oil, warm water, and beaten egg. Pour into the well of the dry ingredients. Knead dough for 8 to 10 minutes.

Cover dough and let rest for 2 hours. Roll out and fill as desired.

Coconut Cream Pie

Ingredients

1 cup white sugar
1/2 cup all-purpose flour
1/4 teaspoon salt
3 cups milk
4 eggs
3 tablespoons butter
1 1/2 teaspoons vanilla extract
1 cup flaked coconut
1 (9 inch) pie shell, baked

Directions

In a medium saucepan, combine sugar, flour and salt over a medium heat; gradually stir in milk. Cook and stir over medium heat until the mixture is thick and bubbly. Reduce heat to low and cook 2 minutes more. Remove the pan from heat.

Separate the egg yolks from whites. Beat the egg yolks slightly. Gradually stir 1 cup of the hot mixture into yolks. Return the egg mixture to the saucepan and bring the entire mixture to a gentle boil. Cook and stir 2 minutes before removing the pan from heat.

Stir butter, vanilla, and coconut into the hot mixture. Pour the hot filling into the baked pie crust. Cool. Cover and chill to store the pie if not serving immediately.

Apple Crumb Pie

Ingredients

Pastry for a single-crust 9-inch pie
6 cups chopped, peeled tart apples
2 tablespoons butter, melted
2 tablespoons sour cream
4 teaspoons lemon juice
1/2 cup sugar
1 tablespoon all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
TOPPING:
1/2 cup all-purpose flour
1/2 cup sugar
1/4 cup cold butter

Directions

Line a 9-in. pie plate with pastry; flute edges. In a large bowl, combine the apples, butter, sour cream, lemon juice, sugar, flour, cinnamon and nutmeg. Spoon into pastry shell. For topping, combine flour and sugar in a bowl; cut in butter until mixture resembles coarse crumbs. Sprinkle over filling.

Bake at 375 degrees F for 45-50 minutes or until the filling is bubbly and the apples are tender. Cool on a wire rack.

Peanut Crumb Apple Pie

Ingredients

1 cup all-purpose flour
1/2 cup SMUCKER'S® Creamy
Natural Peanut Butter
1/2 cup firmly packed light brown
sugar
1/4 cup butter or margarine,
softened
1/4 teaspoon salt
1 (30 ounce) can apple pie filling
1 (9 inch) unbaked pie shell

Directions

Blend flour, peanut butter, brown sugar, butter and salt until mixture is crumbly. Spoon apple pie filling into unbaked crust; sprinkle peanut butter mixture over pie filling.

Bake at 400 degrees F for 30 to 35 minutes or until filling is hot and pastry is browned.

Chicken Biscuit Pie

Ingredients

1/3 cup butter
1 onion, chopped
1/3 cup all-purpose flour
1 1/2 cups chicken broth
2/3 cup milk
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 cup frozen green peas
1 cup frozen diced carrots
2 cups cooked, shredded chicken meat
2 cups all-purpose flour
2 1/2 teaspoons baking powder
3/4 teaspoon salt
5 tablespoons shortening
3/4 cup milk

Directions

Preheat oven to 450 degrees F (230 degrees C). Butter a 2 quart casserole dish.

In a large saucepan, saute chopped onion in the butter. Stir in flour and cook for 1 minute. Add chicken broth and milk. Heat to boiling, stirring constantly. Cook for 2 minutes. Season with salt and pepper. Add frozen peas and carrots and cooked chicken. Pour into buttered 2 quart casserole dish.

In a medium bowl, mix together 2 cups flour, baking powder, and 3/4 teaspoon salt. Cut in shortening until mixture is crumbly. Stir in milk just until dough is moistened, then drop by spoonfuls onto chicken mixture.

Bake at 450 degrees F (230 degrees C) for 12 to 15 minutes, or until biscuits are golden brown, and cooked on the bottom. This tends to bubble over so I place a piece of aluminum foil under the pan to catch the drips.

Beef Peach Pie

Ingredients

1 pound ground beef
1 egg
1/2 cup milk
1/4 cup chopped onion
1 cup soft bread crumbs
1 teaspoon salt
1 pinch pepper
1 (15 ounce) can sliced peaches,
drained
1 tablespoon vinegar
1 tablespoon ketchup
1/4 cup brown sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the ground beef, egg, milk, onion, bread crumbs, salt and pepper. Press into a 9 inch pie pan like a crust. Prick meat all over using a fork.

Bake for 25 to 30 minutes in the preheated oven. Remove from the oven, and pour off any excess fat. Arrange the sliced peaches over the beef. Mix together the vinegar, ketchup and brown sugar, and spoon over the top of the peaches.

Bake for an additional 20 minutes. Let stand for at least 10 minutes before serving.

No Bake Pumpkin Pie II

Ingredients

2/3 cup milk
1 cup pumpkin puree
1 (3.4 ounce) package instant
vanilla pudding mix
1/2 teaspoon pumpkin pie spice
1/2 teaspoon ground cinnamon
1 cup frozen whipped topping,
thawed
1 (9 inch) pie shell, baked

Directions

In a large bowl, mix the milk and pumpkin until smooth. Add the pudding mix, pumpkin pie spice and cinnamon and mix until well combined. Fold in the whipped topping and pour into pie shell. Refrigerate until serving.

Swedish Apple Pie

Ingredients

2 1/2 cups peeled, cored and sliced apples
1 teaspoon ground cinnamon
1 teaspoon white sugar
1 cup white sugar
3/4 cup margarine, melted
1/2 cup chopped pecans
1 cup all-purpose flour
1 egg, lightly beaten
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch pie pan with margarine.

Fill 2/3 of the pan with sliced apples. Sprinkle with cinnamon and 1 teaspoon sugar.

In a medium bowl, mix 1 cup sugar with the melted margarine. Stir in pecans, flour, egg and salt. Mix well. Spread mixture over the apples.

Bake in preheated oven for 65 minutes, or until golden brown.

Praline Pumpkin Pie II

Ingredients

1 (9 inch) unbaked pie crust

1/3 cup ground pecans
1/3 cup brown sugar
2 tablespoons butter, softened

2 eggs
1 cup canned pumpkin puree
2/3 cup brown sugar
1 tablespoon all-purpose flour
1/4 teaspoon ground cloves
1/4 teaspoon ground mace
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1 cup light cream

Directions

Preheat oven to 450 degrees F (230 degrees C.) In a small bowl, combine pecans, 1/3 cup brown sugar and butter. Press firmly into bottom of unbaked pie shell. Bake in oven 10 minutes. Remove crust from oven and reduce temperature to 325 degrees F (165 degrees C.)

In a large bowl, combine eggs, pumpkin, 2/3 cup brown sugar, flour, cloves, mace, cinnamon, salt and ginger. Blend in cream until mixture is smooth and creamy. Pour into partially baked shell.

Bake in the preheated oven for 40 to 45 minutes, or until filling is set.

Mom's Pumpkin Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
3 eggs
1 egg yolk
1/2 cup white sugar
1/2 cup packed brown sugar
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 1/2 cups milk
1/2 cup heavy whipping cream
2 cups pumpkin puree

Directions

Preheat oven to 425 degrees F (220 degrees C.)

In a large bowl, combine eggs, egg yolk, white sugar and brown sugar. Add salt, cinnamon, nutmeg, ginger and cloves. Gradually stir in milk and cream. Stir in pumpkin. Pour filling into pie shell.

Bake for ten minutes in preheated oven. Reduce heat to 350 degrees F (175 degrees C), and bake for an additional 40 to 45 minutes, or until filling is set.

Pineapple Pie IV

Ingredients

2 (9 inch) pie shell
2 eggs, beaten
1 1/3 cups white sugar
1 tablespoon lemon juice
2 cups fresh pineapple - peeled,
cored and chopped
1 tablespoon butter

Directions

Preheat oven to 450 degrees F (225 degrees C).

In a large bowl, beat the eggs until foamy. Mix in sugar, lemon juice and chopped pineapple. Pour into pie shell and dot the top with butter. Cover with top crust, crimp edges to seal, and cut a few slits for steam vents.

Bake in preheated oven for 10 minutes, then reduce oven temperature to 350 degrees F (175 degrees C) and bake 35 minutes more, until golden brown.

Chocolate Caramel Nut Pie

Ingredients

1 1/2 cups graham cracker crumbs
1 tablespoon white sugar
6 tablespoons butter, melted
6 tablespoons all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon salt
4 ounces semisweet chocolate chips
1 (1 ounce) square unsweetened chocolate, chopped
1/2 cup butter, diced
1/2 cup white sugar
1 egg
1 egg white
1 teaspoon vanilla extract
4 (2.16 ounce) bars chocolate-coated caramel-peanut nougat candy, chopped
10 ounces cream cheese, softened
1/3 cup white sugar
1 egg
1 teaspoon vanilla extract
2 ounces milk chocolate, chopped
2 tablespoons heavy whipping cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium mixing bowl combine graham cracker crumbs, sugar, and melted butter. Mix all together and press mixture firmly into a 9 inch pie pan.

To Make Fudge Layer: In a medium mixing bowl combine flour, baking powder, and salt. Mix well. In a double boiler melt semisweet chocolate and unsweetened chocolate together with 1/2 cup butter or margarine, stirring until smooth. Cool slightly.

Meanwhile beat sugar, whole egg, and egg white in a medium bowl until slightly thickened. To this mixture add vanilla and cooled chocolate. Mix until well blended. Stir in dry ingredient mixture and mix until just combined. Pour mixture into crust and bake in preheated oven for about 17 minutes, or until just set. Cool on a rack for 10 minutes. Place candy bar slices on this layer.

To Make Cream Cheese Layer: In a medium mixing bowl beat cream cheese and sugar until blended. Add egg and vanilla extract and beat until smooth. Spread mixture over candy bars and bake for 15 minutes, or until set. Cool on rack.

To Make Garnish: In a small saucepan stir milk chocolate and whipping cream over low heat until smooth. Drizzle over pie. Refrigerate and serve chilled.

Proper English Cottage Pie

Ingredients

1 pound lean ground beef
1 onion, diced
3 carrots, diced
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1 tablespoon Italian seasoning
2 tablespoons chopped fresh parsley
1 1/2 cups beef broth
1 tablespoon tomato paste
salt and pepper to taste
4 potatoes, peeled and diced
1/4 cup butter, softened
1 cup milk
salt and pepper to taste
1/4 pound shredded Cheddar cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

To Make Meat Filling: Place a large skillet over medium heat. Crumble in ground beef and saute 1 minute. Add onion and carrot, then continue to saute until meat is no longer pink and onion begins to brown, about 5 minutes. Mix in flour, cinnamon, mixed herbs, and parsley.

In a small bowl, combine beef broth and tomato paste. Mix together, then add to beef mixture. Add salt and pepper to taste. Lower heat and simmer mixture for 15 minutes, stirring occasionally, until almost all of liquid has been absorbed. Spoon mixture into a 9 inch pie plate.

To Make Potato Topping: Place diced potatoes in a medium saucepan. Cover with water and place over high heat. Allow to come to a boil. Boil for 15 minutes, or until potatoes are tender. Drain.

Mash potatoes until smooth, then add butter or margarine, followed by milk. Whip until fluffy. Add salt and pepper to taste. Spread potatoes over beef filling. Sprinkle with grated Cheddar cheese.

Bake in preheated oven for 25 minutes, until top is browned and cheese is bubbly.

Huckleberry Pie

Ingredients

1 recipe pastry for a 9 inch double
crust pie
4 cups huckleberries
3/4 cup white sugar
1 tablespoon all-purpose flour
1 teaspoon grated lemon zest
2 tablespoons lemon juice
2 tablespoons butter
2 tablespoons heavy cream
2 teaspoons white sugar

Directions

Preheat oven to 425 degrees F (220 degrees C).

Place huckleberries in pastry-lined pan. In a small bowl, mix together 3/4 cup sugar and flour. Spoon evenly over berries. Sprinkle lemon rind and lemon juice over top. Dot with butter. Cover with top crust. Seal edges and cut steam vents in top. Brush surface with cream, avoiding fluted edges of crust. Sprinkle with 2 teaspoons sugar.

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake an additional 20 to 25 minutes, until crust is golden brown.

Fluffy Lemon Fruit Pie

Ingredients

1 (21 ounce) can cherry pie filling
1 (9 inch) prepared graham cracker crust
1 (8 ounce) package cream cheese, softened
1 cup cold milk
1 (3 ounce) package instant lemon pudding mix
1 (8 ounce) container frozen whipped topping, thawed

Directions

Spread half of the cherry pie filling on bottom of crust.

In a large bowl, beat cream cheese with wire whisk until smooth. Gradually beat in milk until well blended. Add pudding mix, and beat until smooth. Gently fold in half of the whipped topping. Spread cream cheese mixture over cherry filling in crust.

Spread remaining whipped topping over the cream cheese mixture. Spoon remaining cherry pie filling over whipped topping layer. Refrigerate 3 hours.

Maple Walnut Pumpkin Pie

Ingredients

1 (15 ounce) can pumpkin
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2 eggs
1 teaspoon maple flavoring
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1/4 teaspoon ginger
1/4 teaspoon nutmeg

Walnut Topping:

1 (9 inch) Graham cracker pie
crust or unbaked pie shell
1/3 cup firmly packed brown
sugar
1/3 cup all-purpose flour
1/2 teaspoon ground cinnamon
3 tablespoons butter
1/2 cup chopped walnuts

Directions

Preheat oven to 425 degrees F.

In large mixing bowl, combine pumpkin, sweetened condensed milk, eggs, cinnamon, maple flavoring, ginger, nutmeg and salt; mix well. Pour into pie shell.

Bake at 425 degrees F for 15 minutes. Reduce oven to 350 degrees F; continue baking 30 minutes.

In medium mixing bowl, combine brown sugar, flour and cinnamon; cut in butter until crumbly. Stir in nuts.

Remove pie from oven; top evenly with crumb mixture. Return to oven 10 minutes. Cool. Garnish as desired. Store covered in refrigerator.

Mincemeat and Pumpkin Layer Pie

Ingredients

1 1/2 cups prepared, meatless mincemeat
1 egg, beaten
1 cup pumpkin puree
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
1 prepared 8 inch pastry shell
1 cup whipped cream

Directions

Preheat oven to 425 degrees F (220 degrees C).

Beat together egg, pumpkin, sugar, spices, and salt with rotary beater.

Spread mincemeat into the bottom of the pastry shell. Pour pumpkin mixture over mincemeat.

Bake for 35 to 40 minutes. Serve with whipped cream, slightly warm or cool, but not cold.

Highway Cafe Chess Pie

Ingredients

1 1/4 cups raisins
1 cup white sugar
1/2 cup butter
3 eggs
1 teaspoon vanilla extract
1/4 cup sour cream
1 cup chopped walnuts
1 (9 inch) pie crust, baked and cooled

Directions

Preheat the oven to 325 degrees F (165 degrees C). Soak raisins in boiling water for 10 minutes. Drain, and chop.

In a medium bowl, cream together the sugar and butter until light and fluffy. Beat in the eggs one at a time, mixing well after each one. Stir in the vanilla, sour cream, walnuts and chopped raisins. Pour into the baked pie shell.

Bake for 30 minutes in the preheated oven, or until firm in the center. Allow to cool completely before slicing.

Traditional Shoofly Pie

Ingredients

2 (9 inch) unbaked pie crusts

1 teaspoon baking soda

1 cup warm water

1 cup molasses

2 cups all-purpose flour

1/2 cup white sugar

1/2 teaspoon baking soda

1/4 cup butter

Directions

Place pie crusts in 9 inch pie pans. Chill the crusts approximately 1 hour before use.

Preheat oven to 425 degrees F (220 degrees C).

In a medium bowl, stir together the baking soda and warm water. Mix in the molasses and stir until foamy. Transfer the mixture to the pie crusts.

In a medium bowl, mix together flour, sugar and baking soda. Use a pastry blender to cut the butter into the flour mixture until very fine crumbs have formed. Sprinkle the crumbs over the molasses mixture in the pie crusts.

Bake in the preheated oven 10 minutes. Reduce heat to 350 degrees F (175 degrees C), and continue baking 35 minutes, or until crust is lightly browned and the filling has set.

Miracle Baking Powder Pie Crust

Ingredients

3 cups all-purpose flour
1 1/4 teaspoons salt
2 teaspoons baking powder
6 tablespoons ice water
1 tablespoon white sugar
1 cup shortening

Directions

In a large bowl, combine flour, salt, baking powder and sugar.

Place 1/2 cup of flour mixture in a small bowl, and stir in water until smooth.

Cut shortening into remaining flour mixture until it looks like coarse meal. Blend in the flour-water mixture.

Wrap dough and chill in refrigerator.

Grandmom Marino's Easter Meat Pie

Ingredients

1/4 pound thinly sliced ham
1/4 pound thinly sliced salami
1 (15 ounce) container ricotta cheese
1 (15 ounce) package refrigerated pie crusts
1 egg
1/4 cup chopped fresh parsley
salt and pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Tear the ham and salami into small pieces and place in a medium bowl. Stir in the ricotta cheese, egg and parsley. Season with salt and pepper. Set aside. Press one pie crust into a 9 inch pie plate and fill with the meat mixture. Cover with the other pie crust and press the edges together to seal. Cut a few slits in the top to vent steam.

Bake for 45 minutes in the preheated oven, until the crust is golden brown and filling is set. Cool to room temperature, then refrigerate until cold before serving.

Peach Custard Pie I

Ingredients

6 fresh peaches - pitted, skinned, and sliced
1 (9 inch) pie shell
1/2 cup white sugar
1 tablespoon all-purpose flour
1 pinch salt
1 pinch ground cinnamon
1 egg

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the sliced peaches in an unbaked pastry shell.

In a medium bowl, combine sugar, flour, salt, cinnamon and egg. Beat well and pour over peaches.

Bake on bottom rack at 400 degrees F (200 degrees C) for approximately 30 minutes.

Berry Rhubarb Pie

Ingredients

- 1 cup fresh blackberries
- 1 cup raspberries
- 2 cups rhubarb, cut into 1/2 inch pieces
- 3/4 cup white sugar
- 1/4 cup all-purpose flour
- 2 cups all-purpose flour
- 1 teaspoon salt
- 2/3 cup shortening
- 2 tablespoons butter
- 4 tablespoons ice water
- 1 tablespoon butter, melted
- 1 teaspoon lemon juice
- 1 1/2 tablespoons half-and-half cream
- 2 tablespoons white sugar

Directions

To Make Filling: In a medium bowl, combine blackberries, raspberries, and rhubarb. In a separate bowl, mix together 3/4 cup sugar and 1/4 cup flour. Sprinkle over fruit mixture and stir gently. Cover bowl and refrigerate overnight.

To Make Crust: In a large bowl, mix 2 cups flour with salt. Cut in shortening and 2 tablespoons butter until texture is like coarse cornmeal. Place 1/3 of mixture in a separate bowl. To the smaller portion, add water and mix to form a paste. Add this mixture back to the rest of flour mixture and stir just until dough forms a ball. Allow to rest at least 20 minutes before rolling out. Divide dough in half. Roll out bottom crust and place in 9 inch pie pan.

Preheat oven to 400 degrees F (200 degrees C).

Mix 1 tablespoon melted butter and lemon juice into fruit filling, then spoon into pastry-lined pie pan. Roll out top crust and place over filling. Crimp edges and cut steam vents in top. Brush lightly with half and half and sprinkle lightly with sugar.

Bake in preheated oven for 10 minutes. Reduce temperature to 350 degrees F (175 degrees C) and bake an additional 40 to 50 minutes, until crust is golden brown.

Taco Potato Pie

Ingredients

2 cups cold mashed potatoes
(prepared with milk and butter)
1 (1.25 ounce) package taco
seasoning mix, divided
1 pound ground beef
1/2 cup chopped onion
1 (16 ounce) can refried beans
1/2 cup barbecue sauce
1/4 cup water
1 cup shredded lettuce
1 medium tomato, seeded and
chopped
1 cup shredded Cheddar cheese
Sour cream

Directions

Combine the potatoes and 2 tablespoons taco seasoning. Press into a greased 9-in. deep-dish pie plate; set aside.

In a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the beans, barbecue sauce, water and remaining taco seasoning. Cook and stir until hot and bubbly. Spoon into potato crust.

Bake at 350 degrees F for 30-35 minutes or until heated through. Top with lettuce, tomato, cheese and sour cream.

Pie Crust III

Ingredients

2 cups all-purpose flour
2/3 cup canola oil
6 tablespoons ice water

Directions

Mix together flour, oil, and ice water.

Divide dough in half. Roll each piece between two pieces of plastic wrap.

Southern Comfort Ice Cream Pie

Ingredients

2 cups graham cracker crumbs
1/4 cup finely chopped peanuts
1/4 cup white sugar
6 tablespoons melted butter

3/4 cup coarsely chopped cashews
1/4 cup coarsely chopped peanuts
6 cups vanilla ice cream, softened
2/3 cup creamy peanut butter
2/3 cup hot fudge topping
1/4 cup chocolate shell topping

Directions

Preheat oven to 350 degrees F (175 degrees C.) In a medium bowl, mix graham cracker crumbs, 1/4 cup finely chopped peanuts, sugar and melted butter until well blended . Press mixture into a 9 inch pie plate. Bake in preheated oven for 8 to 10 minutes, or until lightly browned. Allow to cool completely.

Combine chopped cashews and 1/4 cup coarsely chopped peanuts; set aside. In a large bowl, mix ice cream with peanut butter; set aside.

Spread half of hot fudge topping in bottom of crust. sprinkle with 1/3 of nut mixture. Spread half of ice cream in an even layer. Repeat layers. Drizzle with shell topping and sprinkle with remaining nuts. Freeze for at least 5 hours before serving.

Decadent Turtle Pie

Ingredients

1 1/2 cups crushed chocolate sandwich cookies
1/4 cup white sugar
1/2 cup butter, softened
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
6 individually wrapped caramels, unwrapped
2 tablespoons brown sugar
2 tablespoons milk
1/3 cup semi-sweet chocolate chips
2 tablespoons milk
1/2 cup chopped pecans

Directions

To Make Crust: In a medium bowl mix cookie crumbs and white sugar. Stir in softened butter or margarine until mixture forms a ball. Press into a 9 inch pie pan.

To Make Filling: In a medium bowl, combine softened cream cheese and sweetened condensed milk. Beat on high speed until smooth and creamy, about 8 minutes. Pour into pie crust.

To Make Topping: In a small saucepan, combine caramels, brown sugar, and 2 tablespoons milk. Melt over medium heat, stirring frequently, until smooth. Drizzle mixture over top of filling.

In a small saucepan, combine chocolate chips and 2 tablespoons milk. Melt over low heat until smooth, stirring frequently. Drizzle over filling. Sprinkle pecans on top. Chill at least 3 hours before serving.

Easter Pie

Ingredients

CRUST:

1 2/3 cups all-purpose flour
2 tablespoons sugar
1/2 teaspoon salt
1/4 teaspoon baking powder
1/4 cup butter or margarine
1/4 cup shortening
2 eggs, lightly beaten

FILLING:

1 (15 ounce) container ricotta cheese
1 cup sugar
1 tablespoon all-purpose flour
1/4 teaspoon grated lemon peel
1/4 teaspoon grated orange peel
Dash salt
4 eggs
2 teaspoons vanilla extract
1/3 cup semisweet chocolate chips
1/3 cup diced candied citron (optional)
1/8 teaspoon ground cinnamon
1 dash ground nutmeg

Directions

In a bowl, combine the flour, sugar, salt and baking powder; cut in butter and shortening until mixture resembles small crumbs. Add eggs; stir until moistened and mixture forms a ball. Cover and refrigerate for 1 hour. On a lightly floured surface, roll out dough to a 10-in. circle. Place in a 9-in. pie plate; flute crust. Refrigerate.

For filling, beat the ricotta, sugar and flour in a mixing bowl. Add peels and salt; beat until smooth. In another bowl, beat eggs until thick and lemon-colored, about 5 minutes; slowly fold into ricotta mixture. Gently mix in remaining ingredients. Pour into the crust. Bake at 350 degrees F for 55 minutes or until a knife inserted near the center comes out clean. Cool. Store in the refrigerator.

Bob Andy Pie

Ingredients

1 cup white sugar
1 cup packed brown sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon salt
3 eggs
1 egg yolk
2 cups milk
2 tablespoons unsalted butter
1 1/2 teaspoons vanilla extract
1 recipe pastry for a 9 inch single crust pie

Directions

Combine the sugars, flour, cinnamon, cloves, and salt in a bowl. Add the eggs and yolk one at a time, and mix well. Stir in the milk, melted butter, and vanilla. Pour filling into the shell.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes. When the side of the pan is tapped, the center should still wobble like gelatin. Cool on a rack.

Berry Valentine Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (16 ounce) package frozen strawberries, thawed and drained
3 (7 ounce) cans whipped cream
1 (16.5 ounce) can pitted dark sweet cherries
1 (15 ounce) can blueberries
2 graham crackers, crushed

Directions

On bottom of pie crust, spread strawberries evenly; cover with whipped cream.

Spread cherries on whipped cream and cover cherries with whipped cream layer.

Spread blueberries on top of whipped cream and cover with last layer of whipped cream.

Sprinkle crumbled crackers on top of pie and place in the refrigerator for 45 minutes; serve.

7-Layer Meatless Tortilla Pie

Ingredients

2 (15 ounce) cans pinto beans, drained
1 cup Pace® Picante Sauce
1/4 teaspoon garlic powder
2 tablespoons chopped fresh cilantro
1 (15 ounce) can black beans, drained
1 small tomato, chopped
7 (8 inch) flour tortillas
2 cups shredded Cheddar cheese

Directions

Mash pinto beans. Stir in 3/4 cup picante sauce and garlic.

Mix remaining picante sauce, cilantro, black beans and tomato.

Place 1 tortilla on baking sheet. Spread 3/4 cup pinto bean mixture over tortilla to within 1/2-inch of edge. Top with 1/4 cup cheese. Top with 1 tortilla and 2/3 cup black bean mixture. Top with 1/4 cup cheese. Repeat layers twice more. Top with remaining tortilla and spread with remaining pinto bean mixture. Cover with foil.

Bake at 400 degrees F for 40 minutes or until hot. Uncover. Top with remaining cheese. Cut into wedges. Serve with additional picante sauce and sprinkle with additional cilantro if desired.

Lemon Cloud Pie I

Ingredients

1 (9 inch) pie crust, baked
3/4 cup white sugar
3 tablespoons cornstarch
1 cup water
1 teaspoon lemon zest
1/4 cup lemon juice
1 (3 ounce) package cream cheese
2 eggs
1/4 cup white sugar

Directions

Combine 3/4 cup sugar, cornstarch, water, lemon peel and juice, and egg yolks in a saucepan. Beat well. Stir while cooking over medium heat until thick; it will thicken just as it starts to simmer.

Remove saucepan from heat. Add cream cheese to lemon mixture, and stir until incorporated.

In a small bowl, beat egg whites until stiff; add remaining 1/4 cup sugar. Fold sweetened egg whites into lemon mixture.

Spoon filling into shell and chill.

Raspberry Cheesecake Pie

Ingredients

1 (10 inch) unbaked pastry shell
1 cup small curd cottage cheese
2 tablespoons milk
2 (8 ounce) packages cream cheese, softened
1/2 cup sugar
2 tablespoons all-purpose flour
1/4 teaspoon vanilla extract
3 eggs
1 1/2 cups fresh raspberries, divided
1 cup whipping cream, whipped

Directions

Line unpricked pastry shell with a double thickness of aluminum foil. Bake at 450 degrees F for 8 minutes or until lightly browned. Cool on a wire rack. Reduce heat to 350 degrees F.

In a blender, combine cottage cheese and milk; cover and process until smooth. In a mixing bowl, beat cream cheese and sugar until smooth. Beat in cottage cheese mixture, flour and vanilla. Beat in eggs just until blended. Pour into pastry shell (pie will be full). Sprinkle with 1/2 cup raspberries; gently press into filling with the back of a spoon.

Bake at 350 degrees F for 30-35 minutes or until the center is almost set (cover edges loosely with foil if browning too quickly). Cool on a wire rack for 1 hour. Refrigerate for at least 1 hour. Top with whipped cream and remaining raspberries. Store in the refrigerator.

Easy As Pie

Ingredients

3 egg whites
1 cup white sugar
3/4 cup chopped pecans
20 buttery round crackers,
crushed
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Whip egg whites until stiff. Gently fold in the sugar, pecan pieces, crushed butter crackers and vanilla extract and pour the mixture into a well greased 9 inch pie pan.

Bake in the preheated oven for 25 minutes. Cool. If desired, serve with vanilla ice cream or just whipped cream.

Chicken Honey Mustard Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 pound skinless, boneless chicken breast halves
1/4 cup soy sauce
1/4 cup finely diced onion
1 clove garlic, minced
1 cup chicken broth
1 cup julienned carrots
3 1/2 tablespoons honey
1 1/2 tablespoons Dijon-style prepared mustard
1 teaspoon dried parsley
salt to taste
ground black pepper to taste
1 1/2 tablespoons cornstarch
3 tablespoons water

Directions

Cut chicken into bite-size chunks, and marinate in soy sauce.

In a lightly oiled saucepan, saute onion and garlic over medium-high heat until onion is soft but not brown. Add chicken pieces, and saute until chicken is cooked through. Stir in chicken broth, carrots, honey, mustard, parsley, salt and pepper. Mix cornstarch with a few tablespoons of water to make a paste. Bring chicken mixture to a boil, and stir in cornstarch mixture. Cook, stirring constantly, until thick. Mixture should get pretty thick: add more cornstarch mixture if necessary.

Pour chicken mixture into pie shell. Top with crust, cutting small slits in top to let steam escape.

Bake at 425 degrees F (220 degrees C) for 15 minutes. Reduce heat to 350 degrees F (175 degrees C). Bake 30 minutes more, or until crust is golden brown.

Krispy Cream Pie

Ingredients

1/3 cup peanut butter
1/2 cup light corn syrup
2 1/8 cups puffed rice cereal
1/2 gallon vanilla ice cream,
softened
1/4 cup peanut butter

Directions

Mix together 1/3 cup peanut butter, corn syrup, and rice cereal. Pat into the bottom of 2 - 9 inch pie plates.

Mix softened ice cream with 1/4 cup peanut butter. Spread into the crusts. Freeze.

Pecan Pie Muffins

Ingredients

1 cup packed light brown sugar
1/2 cup all-purpose flour
1 cup chopped pecans
2/3 cup butter, softened
2 eggs, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 18 mini muffin cups or line with paper muffin liners.

In a medium bowl, stir together brown sugar, flour and pecans. In a separate bowl beat the butter and eggs together until smooth, stir into the dry ingredients just until combined. Spoon the batter into the prepared muffin cups. Cups should be about 2/3 full.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes. Cool on wire racks when done.

Aunt Carol's Apple Pie

Ingredients

2 pounds Granny Smith apples
1 cup white sugar
1/2 cup brown sugar
2 teaspoons ground cinnamon
1/2 cup all-purpose flour
2 tablespoons butter
1 tablespoon brown sugar
1 recipe pastry for a 9 inch double crust pie

Directions

Peel and slice apples. Toss with sugars, cinnamon, and flour. Set aside.

Roll pie crust dough to make slightly larger than 10-inch glass pie pan. Fit bottom crust in pie pan. Turn in apple mixture and dot with butter. Put crust on top and crimp edges of crust together.

Wet hands with water and dampen top of pie. Sprinkle with additional sugar. Puncture top of pie with fork so pie will vent.

Bake for 15 minutes at 450 degrees F (230 degrees C), reduce heat to 350 degrees F (175 degrees C) and continue baking for about 45 minutes more, until crust is golden brown. It's a good practice to place a piece of aluminum foil slightly larger than the pie under the pie plate to catch overflows. Serve warm.

Jean-Pierre's Cod Fish Soup

Ingredients

3/4 cup light mayonnaise
4 cloves garlic, crushed
1 teaspoon saffron powder
4 teaspoons dried bread crumbs
1 cup red pepper flakes

1/2 French baguette, sliced into
1/4 inch rounds

1 tablespoon olive oil
4 cloves garlic, minced
1/2 medium onion, chopped
1 leek, bulb only, chopped
1 pinch saffron powder
1 bay leaf
3/4 cup white wine
1/3 cup red wine
4 ounces cod fillets
1 cup water
1 cup beef broth
1 roma (plum) tomato, seeded and
chopped
1 1/2 teaspoons lemon juice
3 tablespoons chopped fresh
parsley, divided
1 tablespoon all-purpose flour
1/2 cup half-and-half cream
1 cup grated Gruyere cheese

Directions

In a small bowl, mix together the mayonnaise, 4 cloves of garlic, 1 teaspoon of saffron powder, bread crumbs, and red pepper flakes. Set aside.

Preheat the oven broiler. Arrange the baguette slices on a baking sheet. Place under the broiler for a few minutes to toast. Set aside to cool.

Heat olive oil in a stock pot or Dutch oven over medium heat. Add 4 cloves of garlic, onion, and leek; saute for a few minutes until tender. Add a pinch of saffron and the bay leaf. Pour in the white and red wines, then place the fish in the pan, and pour in enough water to cover the fish just barely. Simmer for about 10 minutes, turning the fish carefully as needed, until the fish flakes easily with a fork.

Remove the fish from the broth with a slotted spoon, and set aside. Pour in the beef broth, and simmer uncovered for about 10 minutes to burn off some of the alcohol, and reduce the broth. Remove the bay leaf, and transfer the broth to a blender. Add the tomato, lemon juice and parsley to the blender. Puree in batches if necessary, and return to the pot.

Whisk the flour and half-and-half into the pot, and set over medium heat. Whisk in about half of the mayonnaise mixture, or to taste. Return fish to the soup, and break into small pieces. Season to taste with salt and pepper, and heat through.

Spread the remaining mayonnaise mixture onto the toasted bread slices, and top with shredded Gruyere cheese. Ladle the soup into serving bowls, and float 1 or 2 slices of toast on the top.

Simple Citrus Pie

Ingredients

- 2 large oranges
- 1 large lemon
- 1 large lime
- 2 cups white sugar
- 1 teaspoon ground nutmeg
- 4 eggs
- 1 pastry for a 9 inch double crust pie
- 1 tablespoon milk
- 2 teaspoons white sugar

Directions

Wash the oranges, lemon, and lime thoroughly and slice as thinly as possible. Combine the sliced fruit, 2 cups of the sugar and the nutmeg in a large bowl. Toss to combine. Let stand for at least 2 hours or up to overnight, stirring occasionally.

Preheat an oven to 450 degrees F (230 degrees C).

Beat eggs in a small bowl. Line a 9 inch pie pan with one half of the prepared pastry. Remove the sliced fruit from the bowl and arrange in the crust, leaving any accumulated juices behind. Pour the beaten eggs over fruit.

Place the top crust on the pie, crimp the edges, and poke decorative holes to vent. Brush crust with milk and sprinkle with the remaining 2 teaspoons of sugar.

Bake in the preheated oven for 10 minutes. Reduce the oven heat to 350 degrees F and bake pie until a knife inserted in the center comes out clean, about 35 additional minutes.

Allow pie to cool and refrigerate. Serve cold.

Pecan Butterscotch Pie

Ingredients

1/2 cup packed dark brown sugar
1/4 cup cornstarch
1/4 teaspoon salt
2 cups milk
1/4 cup light corn syrup
3 egg yolks, beaten
3 tablespoons butter
1 teaspoon vanilla extract
3/4 cup chopped pecans
1 (9 inch) pie shell, baked

3 egg whites
1/4 teaspoon cream of tartar
1 pinch salt
3/8 cup white sugar
1/4 cup chopped pecans

Directions

In the top of a double boiler, combine brown sugar, cornstarch, and 1/4 teaspoon. salt. Stir in milk and corn syrup. Cook over boiling water, stirring constantly, 20 minutes or until thickened.

In a medium bowl, beat egg yolks until thick and lemon colored. Gradually stir 1/2 cup of hot mixture into yolks. Pour back into remaining milk mixture, stirring constantly. Cook 5 minutes over boiling water, stirring frequently. Remove from heat; stir in butter, vanilla and 3/4 cup pecans. Pour into pastry shell. Preheat oven to 350 degrees F (175 degrees C.)

Beat egg whites cream of tartar, and pinch of salt until foamy. Gradually add sugar, beating until stiff peaks form. Spread meringue over filling, sealing to edge of pastry. Sprinkle with remaining 1/4 cup pecans.

Bake in the preheated oven for 12 minutes, or until golden brown. Cool to room temperature. Chill thoroughly.

Peanut Butter, Apple, and Cheddar Pies

Ingredients

1 (15 ounce) package refrigerated pie crust dough
3/4 cup peanut butter
1 large apple - peeled, cored and sliced
8 ounces medium Cheddar cheese, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

Unroll each piece of refrigerated pie dough on a floured surface and cut each into 6 equal pieces.

Spoon 1 tablespoon of peanut butter into the center of each piece of dough, and place 2 slices of apple on the peanut butter. Top each square with a slice of Cheddar cheese. Dip your finger in water, and moisten the edges of each piece of dough. Fold the dough over into a triangle shape, and seal the edges.

Bake in the preheated oven until the cheese has melted and the pies are golden brown, 15 to 20 minutes.

Amish Custard Cottage Cheese Pie

Ingredients

1 (16 ounce) package small curd cottage cheese
1 cup white sugar
3 tablespoons all-purpose flour
1 teaspoon fresh lemon juice
1 pinch salt
3 egg yolks
3 egg whites
1 (12 fluid ounce) can evaporated milk
1 1/2 cups milk
2 (9 inch) pie shell

Directions

Place cottage cheese in strainer and let drain for about 1 hour or until most of liquid has been drained.

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, combine cottage cheese, sugar, flour, lemon juice, salt, egg yolks, evaporated milk, and regular milk. Mix well.

In a separate clean bowl, beat egg whites until firm. Fold into batter until smooth. Pour into pie crusts.

Bake for 15 minutes at 425 degrees F (220 degrees C), then reduce oven to 350 degrees F (175 degrees C) and bake for an additional 25 minutes or until knife inserted in center comes out clean.

Cool on racks, then refrigerate. Flavor improves if served a day after baking.

Chunky Pecan Pie Bars

Ingredients

CRUST:

1 1/2 cups all-purpose flour
1/2 cup butter, softened
1/4 cup packed brown sugar

FILLING:

3 large eggs
3/4 cup corn syrup
3/4 cup granulated sugar
2 tablespoons butter, melted
1 teaspoon vanilla extract
1 (11.5 ounce) package NESTLE®
TOLL HOUSE® Semi-Sweet
Chocolate Chunks
1 1/2 cups coarsely chopped
pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

FOR CRUST: BEAT flour, butter and brown sugar in small mixer bowl until crumbly. Press into prepared baking pan. Bake for 12 to 15 minutes or until lightly browned.

FOR FILLING: BEAT eggs, corn syrup, granulated sugar, butter and vanilla extract in medium bowl with wire whisk. Stir in chunks and nuts. Pour evenly over baked crust. Bake for 25 to 30 minutes or until set. Cool in pan on wire rack.

Peanutty Pie

Ingredients

3/4 cup creamy peanut butter
1 (16 ounce) package
confectioners' sugar
1 (8 ounce) package cream
cheese, softened
1/3 cup light cream
1 (16 ounce) package frozen
whipped topping, thawed, divided
2 (9 inch) pastry shells, baked
TOPPING:
1 cup semisweet chocolate chips
1/2 cup butter or margarine
3 tablespoons sugar
1/3 cup light cream
1 teaspoon vanilla extract
chopped peanuts

Directions

In a mixing bowl, beat peanut butter, confectioners' sugar, cream cheese and cream until smooth. Add a third of the whipped topping; blend thoroughly. Fold in the remaining whipped topping. Divide and spoon into pastry shells, mounding slightly at edges. Chill. For topping, heat chocolate chips, butter, sugar and cream in a small saucepan until chips are melted. Remove from the heat; add vanilla. Cover and let stand until cool. Spread over top of pies to thin 1 in. of crust. If desired, sprinkle with peanuts. Chill 4 hours before serving. Refrigerate any leftovers.

Easy Swedish Apple Pie

Ingredients

1 1/2 pounds Granny Smith
apples - peeled, cored and sliced
1 tablespoon sugar
1 cup sugar
1 cup flour
1 teaspoon cinnamon
3/4 cup melted butter
1 egg

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toss apples with 1 tablespoon of sugar, and pour them into a pie plate. Thoroughly mix together 1 cup of sugar with the flour, cinnamon, butter, and egg. Spread this evenly over the top of the pie.

Bake in preheated oven until the apples have cooked and the topping is golden brown, about 40 to 45 minutes.

Chocolate Cherry Pie

Ingredients

1 1/3 cups vanilla wafer crumbs
1/4 cup butter, softened
1 (1 ounce) square unsweetened chocolate, chopped
1/2 cup butter, softened
3/4 cup white sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
2 eggs
2 tablespoons chopped maraschino cherries

2 cups whipped cream, garnish
8 maraschino cherries, garnish

Directions

Preheat oven to 375 degrees F (190 degrees C.) In a medium bowl, combine crumbs, and 1/4 cup softened butter. Press onto the bottom and sides of an 8 inch pie pan. Bake in preheated oven for 8 minutes. Cool.

In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Set aside. In a large bowl, cream 1/2 cup butter and sugar until light and fluffy. Blend in melted chocolate, salt and vanilla. Add eggs, one at a time, beating 5 minutes for each egg. Stir in chopped cherries. Spread into cooled crust. Chill 4 hours.

Before serving, garnish pie with whipped cream and maraschino cherries.

Tourtiere (Meat Pie)

Ingredients

- 1/2 pound lean ground beef
- 1/2 pound ground pork
- 1 small onion, finely chopped
- 1 clove garlic, minced
- 3/4 cup water
- 1 stalk celery, finely chopped
- 1 carrot, finely chopped
- 3 cubes chicken bouillon
- 1 bay leaf
- 1 baking potato, finely chopped
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground nutmeg
- 1 (9 inch) unbaked deep dish pie crust
- 1 egg yolk
- 1 tablespoon water

Directions

Brown beef and pork with onion and garlic in a large skillet. Drain and stir in 3/4 cup water, celery, carrot, bouillon and bay leaf. Simmer for 10 minutes over medium heat; remove from heat and discard bay leaf.

Preheat oven to 350 degrees F (175 degrees C).

Stir potato, pepper, cinnamon, cloves and nutmeg into skillet mixture, then spoon mixture into deep dish pie shell. In a small bowl combine egg yolk and 1 tablespoon water to make egg wash; brush edge of crust with wash, then carefully add top crust and seal edges. Make several slits in top crust; brush with remaining egg mixture.

Bake in preheated oven for 45 minutes, or until golden brown.

Creamy Peach Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
13 tablespoons sugar, divided
3 tablespoons cornstarch
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/4 teaspoon ground cinnamon
4 tablespoons whipping cream, divided
1 tablespoon lemon juice
1/2 teaspoon almond extract
7 cups sliced peeled peaches

Directions

Line a 9-in. pie plate with bottom pastry; trim even with edge of plate. Set aside. In a bowl, combine 3/4 cup sugar, cornstarch, nutmeg, ginger and cinnamon; stir in 3 tablespoons cream, lemon juice and extract. Add the peaches; toss gently. Pour into the crust.

Roll out remaining pastry to fit top of pie; make decorative cutouts in pastry. Place top crust over filling; trim, seal and flute edges. Brush pastry and cutouts with remaining cream. Place cutouts on top of pie; sprinkle with remaining sugar.

Cover edges loosely with foil. Bake at 400 degrees F for 40 minutes. Remove foil; bake 8-12 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack. Refrigerate leftovers.

Sweet Potato Pie III

Ingredients

2 cups mashed sweet potatoes
3 eggs, beaten
1 cup evaporated milk
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/2 teaspoon salt
1 (9 inch) unbaked deep dish pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the sweet potatoes, eggs, evaporated milk, cinnamon, nutmeg, cloves and salt. Pour into the pie crust.

Bake at 350 degrees F (175 degrees C) for 50 minutes, or until a knife inserted in center comes out clean. Top with whipped topping or serve warm with vanilla ice cream.

German Chocolate Pie

Ingredients

1 (4 ounce) bar German sweet chocolate
1/4 cup butter
1 (12 ounce) can evaporated milk
1 1/2 cups sugar
3 tablespoons cornstarch
1/8 teaspoon salt
2 eggs
1 teaspoon vanilla extract
1 (9 inch) deep dish unbaked pie shell
1 1/2 cups coconut
1 cup pecans, chopped

Directions

In a saucepan, combine chocolate and butter. Melt over low heat. Remove from the heat and blend in milk; set aside. In a mixing bowl, combine sugar, cornstarch and salt. Beat in eggs and vanilla. Blend in melted chocolate; pour into pie shell. Combine coconut and pecans; sprinkle on top of pie. Bake at 375 degrees F for 45 minutes.

Rich Chocolate Pie

Ingredients

2/3 cup white sugar
3 3/4 tablespoons all-purpose flour
6 egg yolks
2 1/2 tablespoons unsweetened cocoa powder
1 1/2 (12 fluid ounce) cans evaporated milk
2 teaspoons vanilla extract
4 1/2 tablespoons butter
1 (9 inch) deep dish pie crust, baked and cooled
3 egg whites
1/2 cup white sugar

Directions

Whisk together 2/3 cup sugar, flour, cocoa, and egg yolks in a saucepan. Stir in milk. Cook over medium heat, stirring constantly until thick. I start with a whisk and then use a spoon to stir the custard as it cooks.

Remove pan from heat, and add vanilla and butter or margarine. Mix well, and pour filling into a baked, deep dish pie crust.

In a mixing bowl, beat the egg whites until peaks form. Slowly add 1/2 cup sugar, and beat again until stiff peaks form. Spread on pie.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes, or until meringue browns. Let pie cool several hours before serving.

Sour Cream Apple Pie Deluxe

Ingredients

1 unbaked 9 inch pie crust
3/4 cup sugar
2 tablespoons all-purpose flour
1/8 teaspoon salt
1 cup sour cream
1/2 teaspoon vanilla extract
1 egg
2 cups diced apples

1/3 cup sugar
1/3 cup all-purpose flour
1 teaspoon ground cinnamon
1/4 cup chilled butter, diced

Directions

Preheat the oven to 425 degrees F (220 degrees C). Press the pie crust into and up the sides of a 9 inch pie plate.

In a medium bowl, stir together 3/4 cup sugar, 2 tablespoons of flour, and salt. Mix in the sour cream, egg and vanilla until smooth. Add apples, and stir to coat. Scrape the mixture into the pie shell.

Bake for 15 minutes in the preheated oven, then reduce heat to 350 degrees F (175 degrees C), and continue baking for 30 minutes more.

While the pie is baking, prepare the topping in a medium bowl. Stir together 1/3 cup of flour, 1/3 cup sugar, and cinnamon. Cut in the butter until the mixture resembles fine crumbs.

After the 30 minute bake time has passed, cover the top of the pie with the crumb topping, and continue to bake for 15 minutes, or until topping is lightly browned and apples are tender. Allow the pie to cool, then refrigerate until chilled before serving.

Dum-Dum Pie

Ingredients

1 (9 inch) prepared graham cracker crust
7 ounces milk chocolate with almonds candy
2 (16 ounce) packages frozen whipped topping, thawed
1/4 cup semi-sweet chocolate chips
1/4 cup chopped walnuts

Directions

Break up candy bar and place in a glass bowl. Microwave on high at 30 second intervals, stirring after each interval. Continue just until chocolate is melted.

Empty one tub of whipped topping into a medium bowl. Fold in melted chocolate. Spoon mixture into prepared pie shell. Top with remaining tub of whipped topping and sprinkle with chocolate chips and nuts. Chill before serving.

Pumpkin Cheese Swirled Pie

Ingredients

1 (3 ounce) package cream cheese, softened
1/4 cup light corn syrup
1/2 teaspoon vanilla extract

1 cup pumpkin
2 eggs
1/2 cup evaporated milk
1/2 cup light corn syrup, divided
1/4 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
1/2 teaspoon salt
1 (9 inch) unbaked deep dish pie crust

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl, whip the cream cheese. Gradually mix in 1/4 cup light corn syrup and vanilla extract, blending until smooth.

In a medium bowl, mix the pumpkin, eggs, evaporated milk, remaining light corn syrup, sugar, cinnamon, nutmeg, cloves, ginger and salt. Beat the mixture until smooth.

Place pie crust on a medium baking sheet and fill with the pumpkin mixture. Drop the cream cheese by rounded tablespoonfuls onto the pumpkin mixture. Using a knife, swirl the mixtures, creating a marbled effect.

Bake 50 to 60 minutes in the preheated oven, or until a knife inserted in the middle comes out clean. Cool on a wire rack.

Sugar Pie III

Ingredients

1 prepared 8 inch pie crust
1 cup maple sugar
1 cup packed light brown sugar
2 tablespoons all-purpose flour
1 cup heavy whipping cream
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together maple sugar, brown sugar, and flour. Add cream and vanilla extract. Stir until smooth. Pour mixture into pastry shell.

Bake in preheated oven for 30 to 35 minutes. Let stand at least 45 minutes before serving. Store in refrigerator.

Berry Best Fried Pies

Ingredients

1/2 cup sugar
1 tablespoon cornstarch
1/2 cup water
2 cups fresh or frozen blueberries
DOUGH:
2 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup vegetable oil
1/3 cup buttermilk
cooking oil for frying

Directions

In a saucepan, combine sugar, cornstarch and water; add berries. Cook and stir over medium heat until the mixture comes to a boil. Cook and stir for 2 minutes; set aside to cool.

Combine flour, baking soda and salt. Combine oil and buttermilk; stir into dry ingredients until mixture forms a ball. Roll on a floured surface to 1/8-in. thickness; cut into 4-1/2 in. circles. Place 1 tablespoon blueberry filling on each circle. Fold over; seal edges with fork. In a skillet over medium heat, fry pies in 1/4 to 1/2 in. hot oil until golden brown, about 1-1/2 minutes per side. Drain on paper towels.

Spiced Pumpkin Pie

Ingredients

2 cups pumpkin
1/2 cup egg substitute
1/2 cup brown sugar
1 tablespoon pumpkin pie spice
12 fluid ounces nonfat evaporated milk
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the pumpkin, egg substitute, brown sugar, pumpkin pie spice and nonfat evaporated milk.

Pour the pumpkin mixture into the pie crust. Bake in the preheated oven 1 hour, or until a knife inserted in the middle comes out clean.

Filling Meat Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
3 tablespoons vegetable oil
6 pounds beef tenderloin, cubed
1/4 cup butter
2 tablespoons minced garlic
1/2 onion, peeled and minced
1 tablespoon chopped fresh dill weed
1 tablespoon dried rosemary, crushed
1 tablespoon chopped fresh sage
1 tablespoon salt
1 1/2 cups milk
4 tablespoons all-purpose flour
1 (15 ounce) can whole kernel corn, drained
1 (15 ounce) can green beans, drained

Directions

Preheat oven to 350 degrees F (175 degrees C). Fit bottom pastry into a 9 inch pie pan. Cover pastry with pie weights or dried beans.

Bake pastry in preheated oven for 7 minutes. Remove pie weights or beans immediately. Set crust aside. Do not turn off oven.

Place a large skillet over medium-high heat. Add vegetable oil, then meat. Toss to coat meat with oil. Saute until meat is browned on all sides, stirring occasionally. Remove from heat and allow to sit at least 3 minutes.

In a medium saucepan, melt butter or margarine over low heat. Add garlic, onion, dill, rosemary, sage, and salt. Cook mixture until onions are translucent. Add milk to pan and turn up heat to medium. When mixture comes to a boil, add 2 to 4 tablespoons of flour, depending on how thick you want the sauce to be. Cook mixture until it thickens, stirring constantly. Remove from heat.

In a large bowl, mix meat with corn and green beans. Spoon mixture into baked pastry shell. Pour sauce over top. Cover with top pastry, sealing edges as best you can without breaking the edges of the bottom crust. Cut steam vents in top.

Bake in preheated oven for 45 minutes, until golden brown.

Pear Pie I

Ingredients

1/2 cup white sugar
2 tablespoons all-purpose flour
1/4 teaspoon ground ginger
1/8 teaspoon ground cinnamon
7 pears - peeled, cored and sliced
2 (9 inch) unbaked pie crusts
1 1/2 tablespoons lemon juice
1/4 teaspoon white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine first amount of sugar, flour, ginger and cinnamon. Add pears and toss.

Place mixture in uncooked bottom shell, sprinkle with lemon juice and top with unbaked pastry. Cut slits in top and sprinkle with second amount of sugar.

Bake on bottom shelf of oven at 350 degrees F (175 degrees C) for 60 minutes, or until pears are cooked and crust is browned. Let cool and serve.

Fresh Berry Pie

Ingredients

4 (3 ounce) packages strawberry
flavored gelatin
4 tablespoons cornstarch
1 cup white sugar
1 cup boiling water
1 quart fresh strawberries, hulled
1 (9 inch) prepared graham
cracker crust

Directions

In a large saucepan combine gelatin power, cornstarch, sugar and boiling water. Cook over medium-high heat, stirring frequently, until mixture boils and thickens. Let cool to room temperature while you prepare the berries.

Add berries to the cooled gelatin mixture. Stir gently to coat, then pour all into crust. Chill uncovered for 1 hour, then cover and store in refrigerator.

Hot Sweet Apple Pie

Ingredients

12 apples
1 1/2 cups white sugar
8 tablespoons ground cinnamon
1 teaspoon vanilla extract
2 tablespoons water
1 cup packed brown sugar
1/2 cup sliced almonds
1 recipe pastry for a 9 inch single crust pie

Directions

Peel, core, and thinly slice the apples. Mix the apples with the white sugar, 4 tablespoons cinnamon, and vanilla. Add the water. When the apples are well coated, place in the pie shell.

Combine the brown sugar with the almonds and the remaining 4 tablespoons cinnamon. Sprinkle on top of the pie.

Bake for 25 to 30 minutes at 350 degrees F (175 degrees C).

Chicken Pot Pie on the Run

Ingredients

1/4 cup butter
1/4 cup chopped onion
1/4 cup all-purpose flour
1/4 teaspoon salt (optional)
1/4 teaspoon black pepper
1 (10.75 ounce) can reduced-fat, reduced-sodium condensed cream of chicken soup, undiluted
1 (10.75 ounce) can 2% low-fat milk
1 1/2 cups meat from rotisserie chicken, skinned and cubed
1 (29 ounce) can mixed vegetables (such as Veg-All®), drained
1 (9 inch) refrigerated pie crust (such as Pillsbury®)

Directions

Preheat oven to 400 degrees F (200 degrees C).

Melt the butter in a saucepan over medium-low heat, and cook and stir the onion with butter until translucent, about 5 minutes. Stir in the flour, salt, and pepper to make a paste. Whisk in the chicken soup and milk, and cook and stir the sauce until smooth and thickened, about 5 minutes. Lightly mix in the cooked chicken and mixed vegetables, and pour the chicken and sauce into a 2-quart deep casserole dish.

Unroll the pie crust, lay it on the casserole dish, and fold and press the edges of the crust down to seal the crust to the dish. Cut several small slits in the crust.

Bake in the preheated oven until the crust is golden brown and the filling is bubbling, 35 to 40 minutes. Cool 10 minutes before serving.

Orange Pie I

Ingredients

1 cup white sugar
1 1/2 cups unsweetened
pineapple juice
2 eggs
1 (3 ounce) package orange
flavored gelatin mix
1 (12 fluid ounce) can evaporated
milk
1 (9 inch) prepared graham
cracker crust

Directions

Chill evaporated milk.

Combine sugar, pineapple juice, and eggs in a saucepan. Bring to a boil, and cook until mixture thickens. Stir in orange gelatin, and stir well until dissolved. Cool.

Whip evaporated milk, and mix into the cooled orange mixture. Pour filling into pie crust. Freeze until ready to eat.

High Altitude Meringue for Pie

Ingredients

1 tablespoon cornstarch
6 tablespoons white sugar
1 pinch salt
1/2 cup water
3 egg whites

Directions

In a glass or ceramic bowl, stir together the cornstarch, sugar and salt. Mix in the water. Heat in the microwave until the mixture is thick and clear, about 2 minutes at full power. Set aside to cool slightly.

Beat egg whites in a large glass or metal bowl until foamy. Gradually pour in the sugar mixture while continuing to whip the egg whites until thick and stiff enough to hold a peak. Cover pie filling completely with meringue, sealing to the edges. Bake as directed in the recipe, or in a preheated 450 degrees F (220 degrees C) oven until golden brown, 7 to 8 minutes.

Broccoli Pie

Ingredients

2 (10 ounce) packages chopped frozen broccoli, thawed
1/2 cup diced onion
2 cups shredded Cheddar cheese
1/2 cup baking mix
1 egg
1 cup milk
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

Combine broccoli, onions and cheese in prepared dish.

In a small bowl whisk together baking mix, egg, milk, salt and pepper. Pour over broccoli mixture.

Bake in preheated oven for 35 minutes, or until lightly browned.

Pastry for Double-Crust Pie

Ingredients

2 cups all-purpose flour
3/4 teaspoon salt
2/3 cup shortening
6 tablespoons cold water

Directions

In a bowl, combine flour and salt; cut in the shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Divide dough in half so that one ball is slightly larger than the other. Roll out larger ball to fit a 9-in. or 10-in. pie plate. Transfer pastry to pie plate. Trim pastry even with edge.

Pour desired filling into crust. Roll out second ball. Position over filling; cut slits in pastry. Trim pastry to 1 in. beyond edge of pie plate. Trim pastry to 1 in. beyond edge of pie plate. Fold top crust over bottom crust. Flute edges. Bake according to recipe directions.

Pumpkin Pie III

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 (15 ounce) can pumpkin puree
1 cup packed brown sugar
1/2 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon ground ginger
2 tablespoons molasses
3 eggs, beaten
1 cup evaporated milk

Directions

Mix together pumpkin, brown sugar, salt, cinnamon, ginger, and molasses. Blend in eggs and evaporated milk. Pour filling into pie shell.

Bake at 425 degrees F (220 degrees C) for 40 minutes, or until set.

Grandma's Egg Custard Pie

Ingredients

1 (9 inch) unbaked pie crust
3 eggs, beaten
3/4 cup white sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
1 egg white
2 1/2 cups scalded milk
1/4 teaspoon ground nutmeg
3 drops yellow food coloring
(optional)

Directions

Preheat oven to 400 degrees F (205 degrees C).

Mix together eggs, sugar, salt, and vanilla. Stir well. Blend in the scalded milk. For more yellow color, add few drops yellow food coloring.

Line pie pan with pastry, and brush inside bottom and sides of shell with egg white to help prevent a soggy crust. Pour custard mixture into piecrust. Sprinkle with nutmeg.

Bake for 30 to 35 minutes, or until a knife inserted near center comes out clean. Cool on rack.

Toll House Pie II

Ingredients

1/3 cup shortening
1 cup all-purpose flour
1/2 teaspoon salt
3 tablespoons cold water
2 eggs
1/2 cup all-purpose flour
1/2 cup white sugar
1/2 cup packed brown sugar
1 cup butter, melted and cooled
1 cup semisweet chocolate chips
1 cup chopped walnuts

Directions

Cut shortening into 1 cup flour and salt until particles are size of small peas. Sprinkle in water (1 tablespoon at a time) tossing with fork until all flour is moistened and pastry almost cleans side of bowl. 1 to 2 teaspoons more of water can be added, if necessary.

Gather pastry into ball. Shape into flattened round on lightly floured cloth-covered board. Roll pastry 2 inch larger than inverted 9x1-1/4 inch pie plate. Fold pastry into quarters. Place in plate. Unfold and ease into plate, pressing firmly against bottom and side. Trim edge of pastry 1 inch from rim of plate. Fold and roll pastry under, even with plate. Flute.

Preheat oven to 325 degrees F (165 degrees C).

In large bowl, beat eggs until foamy. Add 1/2 cup flour and brown and white sugars. Beat until well-blended. Blend in butter. Stir in chocolate morsels and walnuts. Pour into the pastry-lined pie plate.

Bake at 325 degrees F (165 degrees C) until set, about 1 hour. Serve warm with whipped cream or ice cream. Makes about 8 to 12 servings.

Grandma's Secret Pie Crust

Ingredients

3 cups all-purpose flour
1 teaspoon salt
1 1/4 cups shortening
1 egg, beaten
1 tablespoon distilled white vinegar
4 tablespoons water

Directions

In large bowl mix flour and salt. Cut in shortening with two butter knives.

In separate bowl, mix together egg, vinegar, and water. Drizzle wet mixture into dry mixture, cutting it in.

Roll out dough, and fit into two 9 inch pie pans.

Bake at 425 degrees F (220 degrees C) for 12 minutes.

Lime Meringue Pie

Ingredients

6 egg yolks
2 (14 ounce) cans sweetened condensed milk
1 cup lime juice
1 (9 inch) graham cracker pie crust

5 egg whites
1/4 teaspoon cream of tartar
3/4 cup confectioners' sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, whisk together the egg yolks and sweetened condensed milk until well blended. Gradually whisk in the lime juice. Pour into the graham cracker crust.

Bake for 25 minutes in the preheated oven, or until the center is set when the pie is gently shaken. Set aside. Reduce the oven temperature to 325 degrees F (165 degrees C).

In a large clean bowl, whip egg whites with cream of tartar until soft peaks form. Gradually sift in the confectioners' sugar, while continuing to whip to stiff peaks. Spoon on top of the slightly cooled pie, sealing the meringue to the edges of the crust.

Bake for about 10 minutes in the preheated oven, until the meringue is lightly toasted. Cool to room temperature before refrigerating. Chill for at least 2 hours before serving.

Chocolate Mint Cheese Pie

Ingredients

1 (6 ounce) package chocolate covered creamy mints
4 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
3 eggs
1 teaspoon vanilla extract
1 (9 inch) prepared graham cracker crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

With an electric mixer beat the cream cheese and sugar until smooth. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla. Pour filling into the crust.

Chop frozen Junior Mints and sprinkle over top of filling. Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes or until just set. Cool on wire rack, then chill for several hours or overnight. Serves about 8.

Canned Apple Pie Filling

Ingredients

4 1/2 cups white sugar
1 cup cornstarch
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
2 teaspoons salt
10 cups water
3 tablespoons lemon juice
2 drops yellow food coloring
6 pounds apples

Directions

in a large pan, mix sugar, cornstarch, cinnamon and nutmeg. Add salt and water and mix well. Bring to a boil and cook until thick and bubbly. Remove from heat and add lemon juice and food coloring.

Sterilize canning jars, lids and rings by boiling them in a large pot of water.

Peel, core, and slice apples. Pack the sliced apples into hot canning jars, leaving a 1/2 inch headspace.

Fill jars with hot syrup, and gently remove air bubbles with a knife.

Put lids on and process in a water bath canner for 20 minutes.

Rhubarb and Strawberry Pie

Ingredients

1 cup white sugar
1/2 cup all-purpose flour
1 pound fresh rhubarb, chopped
2 pints fresh strawberries
1 recipe pastry for a 9 inch double crust pie
2 tablespoons butter
1 egg yolk
2 tablespoons white sugar

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, mix flour and sugar. Add strawberries and chopped rhubarb. Toss with sugar and flour and let stand for 30 minutes.

Pour filling into pie crust. Dot top with butter, and cover with top crust. Seal edges of top and bottom crust with water.

Apply yolk to top of pie, using a pastry brush. Sprinkle with sugar. Cut small holes in top to let steam escape.

Bake at 400 degrees F (200 degrees C), for 35 to 40 minutes, or until bubbly and brown. Cool on rack.

Flapper Pie II

Ingredients

2 1/2 cups graham cracker crumbs

1/2 cup brown sugar

1/2 cup melted butter

3 egg yolks

1/2 cup white sugar

2 1/2 tablespoons cornstarch

1 pinch salt

2 cups milk

3 egg whites

1/4 cup white sugar

Directions

In a medium bowl, mix graham cracker crumbs, brown sugar and melted butter until well blended. Reserve 1/2 cup of crumb mixture for the top of pie. Press remaining crumb mixture into a 9 inch pie plate. Preheat oven to 425 degrees F (220 degrees C.)

In the top of a double boiler, mix the egg yolks, 1/2 cup white sugar, the cornstarch and salt. Very slowly and gradually and while stirring constantly, add the milk. Continue to stir until the mixture come to a boil or the mixture becomes thick and smooth. Pour into pie crust.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add 1/4 cup white sugar, continuing to beat until stiff peaks form. Spread meringue over pie, covering completely. Sprinkle reserved crumb mixture over the top.

Bake in the preheated oven for 5 to 10 minutes, or until meringue is golden brown in spots. Allow to cool.

Chocolate Mint Pie

Ingredients

1 1/2 cups crushed chocolate sandwich cookies
1/4 cup butter, melted
1 quart mint chocolate chip ice cream
4 tablespoons creme de menthe liqueur
1 cup crushed chocolate sandwich cookies
3 egg whites
salt to taste
1/4 teaspoon cream of tartar
2 teaspoons creme de menthe liqueur
1/3 cup white sugar

Directions

Combine 1 1/2 cups cookie crumbs and melted butter or margarine. Press firmly over bottom and up the sides of a 9 inch pie pan. Freeze.

Spread half of softened ice cream in crust. Drizzle 2 tablespoons creme de menthe and sprinkle 1/2 cup cookie crumbs over the ice cream. Repeat. Freeze till firm.

In a clean bowl, beat egg whites until foamy. Add salt and cream of tartar, and beat until slightly stiff. Gradually beat in sugar until peaks form. Fold in 2 teaspoons creme de menthe. Spread meringue over pie, and seal to edges. Freeze up to 24 hours.

Just before serving, broil until top is golden.

Pie Crust VI

Ingredients

6 cups all-purpose flour
1 tablespoon salt
3 cups shortening
2 eggs
1 tablespoon vinegar
10 tablespoons cold water
1 tablespoon white sugar

Directions

In a large bowl, combine shortening, sugar, eggs, salt, vinegar and water. Mix until smooth. Stir in the flour until just combined.

Divide dough into 4 equal pieces. Roll each piece into a ball, flatten, then wrap with plastic and refrigerate.

Spaghetti Pie

Ingredients

6 ounces uncooked spaghetti
1/2 cup egg substitute
1/2 cup grated Parmesan cheese,
divided
3 ounces reduced-fat cream
cheese
1/2 cup reduced-fat sour cream
1/2 cup chopped green pepper
1/2 pound fresh mushrooms,
sliced
4 garlic cloves, minced
2 tablespoons butter or stick
margarine
2 cups meatless spaghetti sauce
1/2 cup shredded part-skim
mozzarella cheese

Directions

Cook spaghetti according to package directions; drain. Add the egg substitute and 1/4 cup Parmesan cheese. Press onto the bottom and up the sides of a 9-in. deep-dish pie plate coated with nonstick cooking spray. In a mixing bowl, beat the cream cheese, sour cream, green pepper and remaining Parmesan cheese. Spread over spaghetti crust.

In a nonstick skillet, saute mushrooms and garlic in butter until tender. Spoon over cheese mixture. Spread with spaghetti sauce. Bake, uncovered, at 350 degrees F for 20 minutes. Sprinkle with mozzarella cheese; bake 5 minutes longer or until cheese is melted. Let stand for 10-15 minutes before cutting.

EZ Peanut Butter Pie I

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup white sugar
1 teaspoon vanilla extract
2/3 cup creamy peanut butter
1 (8 ounce) container frozen whipped topping, thawed
1 (9 inch) pie shell, baked

Directions

Beat the cream cheese, sugar and vanilla together. Add the peanut butter and mix well. Fold in the dessert topping until completely blended.

Fill the pie crust with the peanut butter mixture and chill in the freezer until ready to serve. Note: Good in a chocolate crust with chocolate chips sprinkled on top.

Old Fashioned Lemon Pie

Ingredients

1 (9 inch) pie crust, baked
5 tablespoons cornstarch
1 cup white sugar
1/4 teaspoon salt
2 cups water
3 egg yolks
2 tablespoons butter
5 tablespoons lemon juice
2 teaspoons lemon zest
3 egg whites
6 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Lemon Filling: In a double boiler, combine cornstarch, sugar, and salt. Stir in water, mixing well. Cook until mixture is thickened, stirring frequently. Remove from heat.

Place egg yolks in a medium bowl and beat well. Slowly pour 1/2 cup of cornstarch mixture into egg yolks, whisking constantly.

Pour egg yolk mixture back into cornstarch mixture in double boiler, continuing to whisk constantly. Return double boiler to heat and cook mixture 2 minutes longer, stirring constantly. Remove from heat.

Stir butter or margarine, lemon juice, and lemon rind into thickened mixture. Allow mixture to cool, then pour into pie shell.

To Make Meringue: In a large metal or glass mixing bowl, beat egg whites until foamy. Add 6 tablespoons sugar a little at a time, continuing to beat until all sugar is incorporated and whites are stiff. Spread meringue into pie shell, making sure to completely cover lemon filling.

Bake in preheated oven for 15 minutes, just until meringue is golden brown. Chill before serving.

Black-Bottom Ice Cream Pie

Ingredients

1 1/2 cups crushed gingersnaps
1/4 cup confectioners' sugar
1/3 cup butter or margarine,
melted
1 cup chocolate ice cream,
softened
1 cup semisweet chocolate chips
1/2 cup whipping cream
1/2 teaspoon vanilla extract
1 quart vanilla ice cream, softened

Directions

Combine the first three ingredients; press onto the bottom and up the sides of an ungreased 9-in. pie plate. Refrigerate for at least 30 minutes. Spoon chocolate ice cream into crust; freeze until firm, about 1 hour.

Meanwhile, in a heavy saucepan, melt chocolate chips with cream over low heat, stirring constantly. Remove from the heat; add extract. Cool. Spread half of the chocolate sauce over chocolate ice cream; freeze until set, about 1 hour. Spoon vanilla ice cream over chocolate sauce; freeze until firm, about 1 hour. Spread remaining chocolate sauce evenly over pie; freeze for 4-6 hours or overnight. Remove from the freezer 5-10 minutes before serving.

Durbin Hotel Sugar Cream Pie

Ingredients

1 prepared 8 inch pastry shell,
baked and cooled
1/2 cup butter
1 cup white sugar
1/2 cup milk
1 cup heavy whipping cream
1/2 cup milk
1/4 cup cornstarch
1/4 teaspoon ground nutmeg

Directions

Preheat oven to 400 degrees F (200 degrees C).

In the top of a double boiler, combine butter, sugar, 1/2 cup whole milk, cream. Heat until butter is melted and mixture is simmering, stirring occasionally.

In a small bowl, combine 1/2 cup whole milk and cornstarch. Whisk until smooth, then slowly pour into hot cream mixture, whisking constantly. Simmer mixture until thickened, about 5 minutes, stirring constantly. Pour into baked pastry shell and sprinkle with ground nutmeg.

Bake in preheated oven for 5 minutes. Allow to cool before serving.

Chicken Pot Pie III

Ingredients

1 recipe pastry for a 9 inch double crust pie
2 cups frozen mixed vegetables
2 boneless, skinless chicken breast halves, boiled
1 teaspoon dried thyme
1/2 (10.75 ounce) can condensed cream of celery soup
1 (10.75 ounce) can condensed cream of potato soup

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a 9 inch pie dish with pastry.

Blanch frozen mixed vegetables for 3 to 4 minutes. Drain.

Dice chicken and place in a large bowl. Add vegetables, thyme, celery soup and potato soup. Stir together.

Pour filling into pastry lined pie dish. Arrange top layer of pie crust, seal and flute the edges. Cut slits in the top of the crust to allow for steam to escape.

Place pie on cookie sheet. Put aluminum foil around the pie crust edges. Bake at 400 degrees F (200 degrees C) for 30 minutes. Remove foil and continue to bake for an additional 30 minutes until golden brown. Remove from oven and let stand for 5 minutes and then serve.

Hamburger Pot Pie

Ingredients

2 pounds lean ground beef
1 (1 ounce) package dry onion
soup mix
1/2 cup milk
salt and pepper to taste
2 (9 inch) unbaked 9 inch pie
crusts
1 (2 pound) package frozen
Southern-style hash brown
potatoes

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Mix beef, onion soup mix, milk, salt, and pepper together in a bowl. Evenly divide meat mixture into the pie crusts and top with hash browns.

Bake in the preheated oven until no longer pink in the center, about 40 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Allow pies to rest for 10 minutes before serving.

Mama Arnold's Honey Pie

Ingredients

1 cup honey
3 eggs, beaten
3 tablespoons butter
1 teaspoon vanilla extract
1 cup chopped pecans
1 dash nutmeg
1 (9 inch) unbaked pie shell

Directions

In a saucepan, bring honey to a boil. Quickly beat in eggs. Add butter, vanilla, pecans and nutmeg. Pour into pie shell. Bake at 325 degrees F for 25 minutes or until set.

Spicy Pumpkin Pie II

Ingredients

2 cups canned pumpkin puree
1 cup milk
1 cup light cream
1/2 cup brown sugar
1/2 cup white sugar
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
1 tablespoon all-purpose flour
2 eggs, lightly beaten
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 450 degrees F (230 degrees C.)

In a large bowl, combine pumpkin puree, milk, cream, brown sugar and white sugar. Mix in the cinnamon, salt, nutmeg, ginger and cloves. Beat in the flour and eggs. Pour filling into pie shell.

Bake for 10 minutes at 450 degrees F (230 degrees C) then reduce the temperature to 350 degrees F (175 degrees C) and bake for 50 minutes, or until filling has set.

Raisin Amber Pie

Ingredients

4 egg yolks
1 cup white sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 teaspoon salt
1 cup buttermilk
1 tablespoon melted butter
1 cup raisins
1 (9 inch) unbaked pie crust

2 egg whites

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a large bowl, beat egg yolks and sugar until creamy. Blend in flour, cinnamon, allspice and salt. Beat in buttermilk and melted butter. Stir in raisins. Pour filling into pie shell.

Bake in the preheated oven for 30 to 40 minutes, or until filling is set.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Spread meringue over pie, covering completely. Bake or 8 to 10 minutes, until lightly browned.

Streusel Topped Pumpkin Pie by EAGLE BRAND®

Ingredients

1 (15 ounce) can pumpkin
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1 large egg
1 1/4 teaspoons ground
cinnamon, divided
1/2 teaspoon ground ginger
1/2 teaspoon nutmeg
1/2 teaspoon salt
1 (6 ounce) graham cracker pie
crust
1/4 cup firmly packed brown
sugar
2 tablespoons Pillsbury BEST® All
Purpose Flour
2 tablespoons cold butter or
margarine
3/4 cup chopped walnuts

Directions

Preheat oven to 425 degrees F. Whisk together pumpkin, sweetened condensed milk, egg, 3/4 teaspoon cinnamon, ginger, nutmeg and salt. Pour into crust.

Bake 15 minutes.

In small bowl combine brown sugar, flour and remaining 1/2 teaspoon cinnamon; cut in butter until crumbly. Stir in nuts. Remove crust from oven; reduce oven to 350 degrees F. Sprinkle streusel mixture over pie.

Bake 40 minutes or until set. Cool. Serve warm or at room temperature. Store leftovers covered in refrigerator.

Taco Pies

Ingredients

2 (9 inch) deep dish frozen pie crusts, thawed
1 pound ground beef
1 (16 ounce) can refried beans
1 onion, chopped
1 cup crushed tortilla chips
1 cup shredded Cheddar cheese
2 cups shredded lettuce
1 large tomato, diced
sour cream
black olives

Directions

Preheat oven to 350 degrees F (175 degrees C). Bake pie crusts following package directions, but cutting the bake time in half.

In a large, heavy skillet over medium-high heat, cook the ground beef until evenly brown; drain excess fat.

Place half the refried beans in each pie shell, smearing over the bottom and the sides of the partially baked shells. Spread a layer of ground meat over the beans, and top with the onion, crushed tortilla chips, and cheese.

Bake 15 to 20 minutes, or until the crust is golden brown, and the cheese is bubbly. Top with lettuce, tomato, sour cream, and black olives.

Rhubarb Orange Cream Pie

Ingredients

1 (9 inch) unbaked pie crust
1/4 cup butter, softened
3 tablespoons orange juice
3 egg yolks
1 teaspoon strawberry flavored gelatin mix
1 cup white sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
3 cups diced rhubarb
3 egg whites
1/4 cup white sugar

Directions

Place oven rack on lowest level. Preheat oven to 375 degrees F (190 degrees C). Line pie pan with pastry, and make high fluted rim.

In a large bowl, combine butter, juice, egg yolks, and strawberry gelatin. Beat thoroughly. Add 1 cup of sugar, flour, and salt; beat well. Stir rhubarb into mixture.

In another bowl, beat egg whites until stiff. Add 1/4 cup sugar slowly, continuing to beat. Fold meringue into rhubarb mixture. Pour filling into pastry shell.

Bake in preheated oven for 15 minutes. Reduce heat to 325 degrees F (165 degrees C) and bake 45 to 50 minutes longer.

Freezer Pie Filling

Ingredients

4 cups cherries, pitted and halved
3 tablespoons tapioca
1 cup white sugar
1/4 teaspoon salt
2 tablespoons lemon juice

Directions

Line 8 inch pie plate with heavy foil or freezer wrap letting it extend 5 inches beyond rim. Add the 1 quart filling.

Loosely cover filling with the lining foil or paper. Freeze until firm. When firm, remove from pie plate and wrap tightly. Return frozen pie filling to freezer.

To prepare pie for baking: For each pie prepare a two crust pastry. Line 9 inch pie plate with pastry. Remove freezer wrap from frozen shaped pie filling. Place in pastry lined 9 inch pan. Dot with 1 tablespoon butter and, if desired, sprinkle with cinnamon. Adjust top crust and finish pie as usual. Bake at 350 degrees F (175 degrees C) for about 1 hour or until syrup boils with heavy bubbles that do not burst.

Note: With such fruits as peaches, pears or cherries, stir about 1/2 teaspoon ascorbic acid into sugar before combining with fruit.

Favorite Pie Crust

Ingredients

5 cups all-purpose flour
3 tablespoons brown sugar
2 teaspoons salt
1 teaspoon baking powder
1 pound lard
1 egg
2 tablespoons distilled white vinegar
5 tablespoons cold water

Directions

Measure flour, sugar, salt, and baking powder into large bowl. Mix thoroughly and cut in lard until dough is the size of tiny peas.

Break egg into 8 ounce measuring cup. Beat with a fork, then pour in vinegar. Add enough cold water to reach the top (you will have a total of 1 cup liquid). Pour over flour mixture a little at a time, tossing and stirring with a fork until all liquid is absorbed.

Shape dough into a ball, then divide into four equal portions. Wrap tightly. Can be stored in refrigerator up to 2 weeks, or freezer up to 6 months. Each portion will make 1 double crust pie.

Herald's Impossibly Easy Cheeseburger Pie

Ingredients

- 1 pound ground beef
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 tomato, sliced
- 1/2 teaspoon garlic salt
- 1 teaspoon ground black pepper
- 1 teaspoon dried oregano
- 1 cup shredded Cheddar cheese
- 1/2 cup buttermilk baking mix
- 1 cup milk
- 2 eggs

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 10 inch deep dish pie plate.

Heat a large skillet over medium heat. Add ground beef, onion, and garlic; cook and stir until beef is brown. Drain off fat. Spread into prepared pie plate.

Sprinkle meat with salt, black pepper, and oregano. Arrange tomato slices over meat, spread shredded cheese on top.

In a small bowl, mix together baking mix, milk and eggs. Pour over cheese.

Bake for about 25 minutes, or until knife inserted in center comes out clean. Cool for 5 minutes before serving.

Ozark Blueberry Pie

Ingredients

FILLING:

1 (16 ounce) can whole berry
cranberry sauce
1/3 cup packed brown sugar
1/4 cup sugar
2 tablespoons all-purpose flour
2 tablespoons cornstarch
2 tablespoons orange juice
1/2 teaspoon grated orange peel
1/8 teaspoon salt
2 cups fresh or frozen blueberries

CRUST:

2 2/3 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon ground mace
1 cup shortening
6 tablespoons ice water
2 tablespoons butter
1 egg
1 tablespoon water

Directions

In a large bowl, combine first eight filling ingredients. Stir in blueberries; set aside. For crust, combine flour, salt and mace in another bowl. Cut in shortening until mixture is pea-size chunks. Add ice water, 1 tablespoon at a time, and toss lightly with a fork until dough forms a ball. Divide dough in half. On a floured surface and using a floured rolling pin, roll one half to a 10-in. circle. Place into 9-in. pie pan. Spoon filling into crust; dot with butter. Roll second half of dough to fit top of pie. Moisten edge of bottom crust; place top crust over. Fold edge under bottom crust; flute with fingers. Beat egg with water; brush over crust. Cut slits in top. Bake at 425 degrees F for 40 minutes or until golden brown.

Vinegar Pie V

Ingredients

2 cups boiling water
1/4 cup distilled white vinegar
1 cup white sugar
3 tablespoons all-purpose flour
3 eggs
1 teaspoon lemon juice
1/3 teaspoon salt
3 tablespoons white sugar
1 (9 inch) pie crust, baked

Directions

Preheat oven to 325 degrees F (165 degrees C).

Separate the eggs and beat the whites until soft peaks form, beat in 3 tablespoons of the sugar and continue beating the whites until glossy.

In the top half of a double boiler; beat the egg yolks until thick. Beat in 1 cup of the sugar, the flour, and salt. Mix thoroughly. Add the boiling water slowly, stirring constantly. Stir in the vinegar.

Cook egg yolk mixture over hot water until mixture is thick and smooth. Stir in the salt and the lemon juice. Pour the batter into one 9 inch baked pie shell. Cover top of pie with meringue.

Bake at 325 degrees (165 degrees C) for 20 minutes.

Crustless Cranberry Pie

Ingredients

1 cup all-purpose flour
1 cup white sugar
1/4 teaspoon salt
2 cups cranberries
1/2 cup chopped walnuts
1/2 cup butter, melted
2 eggs
1 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 inch pie pan.

Combine the flour, sugar, and salt. Stir in the cranberries and the walnuts, and toss to coat. Stir in the butter, beaten eggs, and almond extract. If you are using frozen cranberries, the mixture will be very thick. Spread the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes, or until a wooden pick inserted near the center comes out clean. Serve warm with whipped cream or ice cream.

Maman's Fresh Strawberry Rhubarb Pie

Ingredients

1 1/4 cups crushed graham
crackers
1/4 cup melted butter

1 pound fresh strawberries, halved
lengthwise
1/2 cup diced rhubarb
3/4 cup white sugar
3/4 cup water
3 tablespoons cornstarch
1 tablespoon lemon juice

Directions

Mix together the graham cracker crumbs and melted butter; press into the bottom of a 9-inch pie dish. Line the bottom of the pie crust with 1 layer of strawberry halves.

Place the remaining strawberries in a saucepan and crush (there should be about 1 cup of crushed berries); stir the rhubarb, sugar, water, and cornstarch into the crushed berries. Bring the mixture to a boil over medium-low heat, stirring often, until the mixture thickens and becomes translucent. Turn off the heat, let the mixture stand until slightly cooled, about 2 minutes; stir in the lemon juice. Pour the mixture into the pie dish over the strawberry halves.

Refrigerate until completely chilled, about 1 hour.

Never Fail Pie Crust II

Ingredients

4 cups all-purpose flour
2 cups butter flavored shortening
1 tablespoon white sugar
1 teaspoon salt
1/2 cup ice water
1 egg
1 tablespoon distilled white vinegar

Directions

In a large bowl, mix flour, shortening, sugar and salt.

Add ice water, vinegar and egg. Beat to combine.

Elizabeth's Pumpkin Pie

Ingredients

1 quart vanilla ice cream, softened
1 (9 inch) pastry shell, baked
1 cup canned or cooked pumpkin
3/4 cup sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1 dash ground nutmeg
1 cup whipping cream, whipped
SYRUP:
1/2 cup packed brown sugar
1/4 cup water
1/4 cup dark corn syrup
1/4 teaspoon vanilla extract
1/8 teaspoon almond extract

Directions

Spread ice cream into pastry shell. Cover and freeze until firm. In a bowl, combine pumpkin, sugar, cinnamon, salt and nutmeg; fold in whipped cream. Pour evenly over ice cream; cover and freeze until firm. For syrup, combine brown sugar, water and corn syrup in saucepan; bring to a boil. Boil for 4-5 minutes, stirring often. Cool; stir in extracts. Drizzle over pie.

Cracker Pie I

Ingredients

12 soda crackers
3 egg whites
1 cup white sugar
12 dates, pitted and chopped
3/4 cup chopped walnuts
1 teaspoon almond extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease one 9 inch pie pan.

Crush crackers into fine crumbs and set aside.

Beat the egg whites until stiff peaks form. Gradually beat in the white sugar. Fold in the cracker crumbs. Then gently fold in the chopped dates and chopped nuts. Stir in almond extract. Spread mixture into the prepared pie pan.

Bake at 325 degrees F (165 degrees C) for 20 minutes. Turn off oven heat and let pie stand in oven for 10 minutes. When ready to serve top with whipped cream.

Cherry Cheese Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1/3 cup lemon juice
1 teaspoon vanilla extract
1 (8- or 9-inch) baked pie shell or graham cracker crumb crust
1 (21 ounce) can cherry pie filling, chilled

Directions

In large bowl, beat cream cheese until fluffy. Gradually beat in EAGLE BRAND® sweetened condensed milk until smooth. Stir in lemon juice and vanilla.

Pour into crust; chill 4 hours or until set. Top with desired amount of cherry pie filling before serving. Store leftovers covered in refrigerator.

Mom's Chicken Pie

Ingredients

1 pound fresh spinach
4 cups cooked chicken, chopped
1 cup sliced mushrooms
1 cup sour cream
salt and pepper to taste
1 (17.25 ounce) package frozen
puff pastry, thawed
1 egg, beaten

Directions

Preheat oven to 400 degrees F (200 degrees C.) Place spinach in a steamer over 1 inch of boiling water, and cover. Cook until tender, about 2 to 6 minutes. Drain and cool..

Place spinach in the bottom of a 2 quart casserole dish. Cover with chopped chicken. Sprinkle on the sliced mushrooms and season with salt and pepper. Spread sour cream evenly over top. Cover with puff pastry.

Prick the puff pastry in several places to allow steam to escape. Brush top with beaten egg. Bake in the preheated oven for 20 minutes, or until golden brown.

Sweet Potato Pecan Pie by EAGLE BRAND®

Ingredients

1 pound yams or sweet potatoes,
cooked and peeled
1/4 cup butter or margarine
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1 teaspoon ground cinnamon
1 teaspoon grated orange rind
1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1 egg
1 (6 ounce) graham cracker pie
crust

Pecan Topping:

1 egg
2 tablespoons dark corn syrup
2 tablespoons firmly packed
brown sugar
1 tablespoon melted butter
1/2 teaspoon maple flavoring
1 cup chopped pecans

Directions

Preheat oven to 425 degrees F. With mixer, beat hot yams and butter until smooth. Add sweetened condensed milk, cinnamon, orange rind, vanilla, nutmeg, salt and egg; mix well. Pour into crust.

Bake 20 minutes. Meanwhile, prepare Pecan Topping, (recipe below).

Remove pie from oven; reduce oven to 350 degrees F. Spoon Pecan Topping on pie.

Bake 25 minutes longer or until set. Cool. Serve warm or at room temperature. Garnish with orange zest twist if desired. Store leftovers covered in refrigerator.

Pecan Topping: Beat together egg, corn syrup, brown sugar, melted butter and maple flavoring. Stir in pecans.

Chocolate Chip Pie I

Ingredients

2 eggs
1/2 cup white sugar
1/2 cup packed brown sugar
1 teaspoon vanilla extract
1 cup butter
1/2 cup all-purpose flour
1 cup semisweet chocolate chips
1 cup chopped walnuts
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 325 degrees F (165 degrees C).

Beat eggs until frothy, add sugars and vanilla.

Melt butter or margarine, and add to sugar and egg mixture.

Stir in flour until well blended.

Mix in walnuts and chocolate chips.

Pour into pie pan and bake for 1 hour. Serve warm with whipped cream or ice cream.

King Kamehameha Pie

Ingredients

1 1/2 cups unsweetened
pineapple juice
3/4 cup white sugar
7 cups thinly sliced apples
3 tablespoons cornstarch
1 tablespoon butter
1/4 teaspoon salt
1/2 teaspoon vanilla extract
1 (9 inch) pie shell, baked

Directions

In large saucepan, combine 1 1/4 cup pineapple juice and sugar. Bring to a boil, and add apples. Cover, and simmer until apples are tender but not soft - 3 to 4 minutes. Lift apples from syrup, and set aside.

Combine cornstarch with remaining 1/4 cup pineapple juice, and add to syrup in pan. Cook, stirring constantly, until thick and bubbly; cook one minute more. Remove pan from heat. Stir butter or margarine, vanilla, and salt into the syrup. Cool 10 minutes without stirring.

Pour about half of the syrup into baked pie shell, spreading it to cover bottom evenly. Arrange cooked apples over syrup in crust. Spoon remaining syrup over apples. Chill.

Raspberry Sour Cream Pie

Ingredients

2 (9 inch) unbaked pie crust
2 eggs
1 1/3 cups sour cream
1 teaspoon vanilla extract
1 cup white sugar
1 pinch salt
1/3 cup all-purpose flour
3 cups raspberries

1/2 cup brown sugar
1/2 cup all-purpose flour
1/2 cup chopped walnuts
1/4 cup butter, chilled

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, beat eggs until light and lemon colored. Whisk in sour cream and vanilla. In a separate bowl, mix sugar, flour and salt together. Stir into egg mixture. Gently fold in raspberries. Divide into 2 unbaked pie crusts.

Bake in preheated oven for 30 to 35 minutes, or until the center begins to set. Sprinkle with topping and return to oven for 10 to 15 minutes, or until topping is golden brown. Allow to cool before serving.

To make the topping: In a medium bowl, mix together brown sugar, flour and chopped nuts. Cut in butter until crumbly.

Mocha Ice Cream Pie

Ingredients

3 cups butter pecan ice cream, softened
1/3 cup strong brewed coffee, cooled
1 (3 ounce) package cream cheese, softened
1/2 cup chocolate syrup
1 tablespoon sugar
1 cup whipped topping
1 (9 inch) graham cracker crust
1 (1.4 ounce) bar Heath candy bars, crushed

Directions

In a large mixing bowl, beat the ice cream and coffee until blended; set aside. In a small mixing bowl, beat the cream cheese, chocolate syrup and sugar. Fold in whipped topping. Remove 1/4 cup; cover and refrigerate. Add remaining chocolate mixture to ice cream mixture. Pour into crust; freeze until firm.

Pour reserved chocolate mixture over the top; swirl gently. Cover and freeze for up to 2 months. Just before serving, sprinkle with crushed candy bar.

Meat Pie (Tourtiere)

Ingredients

- 1 1/2 pounds ground pork
- 1 large baking potato
- 1 large onion, minced
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1 dash ground allspice
- 1/2 cup water
- 1 recipe pastry for a 9 inch double crust deep dish pie
- 1 egg
- 1/4 teaspoon paprika

Directions

Bake the potato until done, 30 - 45 minutes in a preheated 400 degrees F (205 degrees C) oven. Peel and mash the potato.

Place the potato, ground pork, onion, spices and water in a large frying pan and simmer until very thick, for about one hour.

Meanwhile, prepare your pastry.

Line a deep-dish pie plate with pastry. Spoon in filling, spreading evenly. Cover with top crust.

Brush with beaten egg and sprinkle with paprika, if desired. Cut steam vent. Bake for 50 minutes at 350 degrees F (175 degrees C). If edges brown too fast, cover with a strip of foil. Serve warm.

Chocolate Peanut Butter Pie V

Ingredients

1 (9 inch) prepared graham cracker crust
3 tablespoons cornstarch
1/3 cup white sugar
1/2 teaspoon salt
2 cups milk
1 teaspoon vanilla extract
1 cup semisweet chocolate chips
1/2 cup peanut butter
1 cup miniature marshmallows

Directions

In a medium microwave-safe bowl, mix together cornstarch, sugar, and salt. Whisk in milk. Microwave uncovered in 2 minute increments, stirring after each increment. Continue until mixture is thickened, about 6 to 7 minutes.

Add vanilla extract, chocolate chips, peanut butter, and marshmallows. Stir until mixture is smooth. Pour into pie crust. Chill at least 3 hours before serving.

Creme de Menthe Grasshopper Pie

Ingredients

25 chocolate sandwich cookies
1/2 cup butter, melted
2 cups marshmallow creme
1/4 cup creme de menthe liqueur
2 cups whipping cream

Directions

Crush cookies and set aside 1/4 cup of crumbs. Place remaining crumbs in a medium bowl and mix in melted butter. Press mixture firmly into bottom and sides of a 9 inch springform pan.

In a large mixing bowl, whip together marshmallow creme and creme de menthe until smooth. In a separate bowl, whip cream until soft peaks form, then fold into marshmallow mixture. Pour mixture into pan and sprinkle reserved cookie crumbs on top. Freeze at least 2 hours, until firm. Remove from freezer 20 minutes before serving to soften slightly.

Ma's Premium Ice Cream Pie

Ingredients

1 pint chocolate ice cream,
softened
1 pint double chocolate fudge ice
cream, softened
1 (12 ounce) jar hot fudge topping
1 (9 inch) prepared chocolate
cookie crumb crust
1 (8 ounce) container frozen
whipped topping, thawed
1 tablespoon chocolate sprinkles

Directions

Spread the chocolate ice cream into pie crust in an even layer. Freeze for 15 to 20 minutes, or until set. Remove pie from freezer and spread on a layer of hot fudge. You may make this layer as thick as you wish. It is usually difficult to spread, but DO NOT heat the fudge as it will melt the ice cream layer underneath. Immediately freeze again for 15 minutes, or until set.

Remove pie from freezer and spread the double fudge ice cream on top of the fudge layer. (if ice cream is too soft, put back in freezer for a few minutes -- but DON'T LET PIE THAW or the layers will run together!) After adding the second ice cream layer, freeze again until set.

Spread on a layer of whipped topping, and garnish top with chocolate sprinkles. Return pie to freezer until ready to serve.

Peanut Butter Pie XV

Ingredients

1 (9 inch) prepared graham cracker crust
1 cup heavy whipping cream
1 (10 ounce) package peanut butter chips
2 ounces smooth peanut butter
2 teaspoons vanilla extract
2 cups heavy whipping cream
1/4 cup white sugar
1/2 cup chocolate syrup

Directions

Place 1 cup of cream in a small saucepan. Heat to just below the boiling point. Place peanut butter chips, peanut butter, and vanilla extract in food processor. With processor running, slowly drizzle hot cream down pouring chute. Process until mixture is completely smooth. Set aside to cool.

In a large bowl, whip cream until soft mounds form. Slowly add sugar while continuing to beat, until cream forms stiff peaks. Gently fold in cooled peanut butter mixture. Do not incorporate completely; leave some white streaks in mixture.

Pour mixture into graham cracker crust and chill at least 6 hours. Drizzle each plate with chocolate syrup before serving.

Eggnog Pie

Ingredients

1/4 cup cold water
1 (.25 ounce) package unflavored gelatin
1 cup milk
3/4 cup white sugar
2 eggs, lightly beaten
1/4 cup rum
1 cup whipping cream
1 (9 inch) pie shell, baked
1/2 teaspoon ground nutmeg

Directions

In a small bowl, let gelatin dissolve into water; set aside. Combine milk and 1/2 of the sugar in a small glass bowl. Microwave for 3 minutes or until milk begins to boil.

In a medium bowl, stir gelatin mixture into the heated milk and sugar; gradually whisk in eggs using a wire whisk. Microwave mixture stirring with whisk after each minute until it thickens. Remove from microwave and pour in rum. Keep mixture refrigerated until it begins to set being sure to stir it occasionally as it chills.

In a medium bowl, whip cream until soft peaks form; beat in remaining 1/2 of sugar. Set aside 1/2 cup of this mixture for garnish; keep refrigerated. Fold remaining whipped cream into microwaved mixture and pour into pie crust. Cover and refrigerate for 2 to 3 hours.

Serve with reserved whipped cream and a dusting of nutmeg.

Perfect Rhubarb Pie

Ingredients

4 cups sliced fresh rhubarb
4 cups boiling water
1 1/2 cups sugar
3 tablespoons all-purpose flour
1 teaspoon quick-cooking tapioca
1 egg
2 teaspoons cold water
1 Pastry for double-crust pie (9 inches)
1 tablespoon butter or margarine

Directions

Place rhubarb in a colander and pour water over it; set aside. In a bowl, combine sugar, flour and tapioca; mix well. Add drained rhubarb; toss to coat. Let stand for 15 minutes. Beat egg and water; add to rhubarb mixture and mix well. Line a 9-in. pie plate with bottom pastry. Add filling. Dot with butter. Cover with remaining pastry; flute edges. Cut slits in top crust. Bake at 400 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 40-50 minutes longer or until crust is golden brown and filling is bubbly.

Incredible Watermelon Pie

Ingredients

1 1/2 cups all-purpose flour
4 cups mashed watermelon,
seeds removed
1/2 cup honey
1/2 cup white sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 cup sesame seeds

Directions

Place the flour in a dry skillet over medium heat. Cook for a few minutes, stirring occasionally, until golden. Set aside to cool.

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, stir together the watermelon, flour, honey, sugar, salt and cinnamon. Grease a 9 or 10 inch pie plate, and sprinkle half of the sesame seeds over the bottom. Pour the watermelon filling over the seeds, the filling should be about 1 inch thick. Sprinkle the remaining sesame seeds over the top.

Bake for 40 to 50 minutes in the preheated oven, or until a knife inserted near the center comes out clean. Allow to cool completely before slicing. Refrigerate leftovers.

Fantasy Pie

Ingredients

3 eggs
3/4 cup white sugar
1/4 cup brown sugar
1 cup dark corn syrup
1 teaspoon vanilla extract
1 cup coarsely chopped pecans
1/3 cup miniature milk chocolate chips
1/2 cup flaked coconut
1/4 cup raisins
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, lightly beat the eggs. Stir in the white sugar, brown sugar, corn syrup and vanilla. Mix in the pecans, chocolate chips, coconut and raisins. Pour into pie crust.

Bake in the preheated oven for 60 to 90 minutes, or until golden brown and a knife inserted comes out clean.

Praline Pumpkin Pie I

Ingredients

4 tablespoons butter
1/3 cup packed brown sugar
1/2 cup chopped pecans
1 (9 inch) pie crust, baked
2/3 (3 ounce) package egg
custard mix
1/3 cup white sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
1/4 teaspoon ground allspice
2/3 cup evaporated milk
2/3 cup milk
1 (15 ounce) can pumpkin puree

Directions

Melt the butter or margarine in a saucepan, and stir in the 1/2 cup chopped pecans and brown sugar. Cook until bubbly. Spread over the bottom of cooled pie shell.

Combine custard mix, white sugar, and spices in a 2 quart saucepan. Stir in evaporated milk, milk, and pumpkin puree. Cook while stirring until bubbly. Cover, and cool for 10 minutes.

Pour pumpkin custard filling into pie shell, and chill until firm.

Chocolate Chip Pecan Pie by CRISCO®

Ingredients

1 (9 inch) Classic CRISCO®
Double Pie Crust
4 eggs
1 cup sugar
1 cup light corn syrup
3 tablespoons butter or margarine,
melted
1 teaspoon vanilla
1/4 teaspoon salt
2 cups pecan halves
1/2 cup semi-sweet chocolate
chips

Directions

Prepare Classic CRISCO® Pie Crust recipe. Do not bake. Heat oven to 375 degrees.

For filling, beat eggs in large bowl at low speed of electric mixer until blended. Stir in sugar, corn syrup, butter, vanilla and salt with spoon until blended. Stir in nuts and chocolate chips. Pour into unbaked pie crust.

Bake at 375 degrees F for 55 to 60 minutes or until set. Cover edge with foil, if necessary, to prevent overbrowning.

Cool to room temperature before serving. Refrigerate leftover pie.

Apple Pie I

Ingredients

6 cups thinly sliced apples
3/4 cup white sugar
1 tablespoon butter
1 teaspoon ground cinnamon
1 recipe pastry for a 9 inch single crust pie

Directions

Prepare your pastry for a two crust pie. Wipe, quarter, core, peel, and slice apples; measure to 6 cups.

Combine sugar and cinnamon. The amount of sugar used depends on how tart your apples are.

Arrange apples in layers in pastry lined pie plate. Sprinkle each layer with sugar and cinnamon. Dot top layer with small pieces of butter or margarine. Cover with top crust.

Place on lowest rack in oven preheated to 450 degrees F (230 degrees C). Bake for 10 minutes, then reduce oven temperature to 350 degrees F (175 degrees C). Bake for 30 to 35 minutes longer. Serve warm or cold.

Coconut Macaroon Pie

Ingredients

1/2 cup chopped pecans
1 recipe pastry for a 9 inch single crust pie
1/2 cup butter, melted
1 1/2 cups flaked coconut
1/4 teaspoon salt
1/2 cup water
1/4 cup all-purpose flour
1 1/2 cups white sugar
2 eggs

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place pecans in bottom of pie shell.

Combine melted butter, coconut, salt, water, flour, sugar, and slightly beaten eggs. Pour filling over pecans in crust.

Bake for 45 minutes, or until golden brown. Cool before serving.

Carrot Pecan Crunch Pie

Ingredients

1 (9 inch) unbaked pie shell
1/2 cup packed brown sugar
1/4 cup butter, melted
1 cup chopped pecans
4 cups carrots, cut into 1 inch pieces
2 eggs
1 (14 ounce) can sweetened condensed milk
1 teaspoon pumpkin pie spice
1 pinch salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

To Make Topping: In a medium bowl combine brown sugar, melted butter or margarine, and chopped pecans. Mix well and set aside.

To Make Carrot Custard: Steam carrots until tender. Drain and cool. Place cooled carrots in a blender or food processor and add eggs, condensed milk, pumpkin pie spice, and salt. Blend until smooth. Pour carrot mixture into pie shell. Sprinkle with pecan topping.

Bake in preheated oven for 45 minutes or until toothpick inserted in center comes out clean.

Wet-Bottom Shoofly Pie

Ingredients

1 1/2 cups all-purpose flour
1/2 cup brown sugar
2 tablespoons shortening

1 teaspoon baking soda
1 cup boiling water
1/2 cup dark corn syrup
1/2 cup molasses
1/4 teaspoon salt
1 egg
1 (9 inch) unbaked pie crust

Directions

To Make Crumbs: In a medium bowl, combine flour, brown sugar and shortening. Cut ingredients together with a pastry cutter or rub with fingers until dough forms fine crumbs. Set aside.

Preheat oven to 375 degrees F (190 degrees C).

To Make Filling: In a medium bowl, dissolve the baking soda in the boiling water. Stir in corn syrup, molasses, salt and egg being sure to stir well. Pour 1/3 of mixture into unbaked pie crust. Sprinkle 1/3 of the crumbs over mixture. Continue this process until crumb mixture and liquid mixture have been used up.

Bake in preheated oven for 10 minutes, then lower oven temperature to 350 degrees F (175 degrees C) and bake for an additional 30 minutes.

Lemon Meringue Pie

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup shortening
1/4 cup cold water
FILLING:
1 1/2 cups sugar
1/4 cup cornstarch
3 tablespoons all-purpose flour
1/4 teaspoon salt
1 1/2 cups water
3 egg yolks, beaten
2 tablespoons butter or margarine
1/3 cup lemon juice
1 teaspoon grated lemon peel
1 teaspoon lemon extract
MERINGUE:
3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons sugar

Directions

In a bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until a ball forms. Roll out pastry to fit a 9-in. pie plate. Transfer pastry to plate. Trim pastry to 1/2 in. beyond edge of plate; flute edges. Prick bottom and sides of pastry with a fork. Line with a double thickness of heavy-duty foil. Bake at 450 degrees F for 8 minutes. Remove foil; bake 5-6 minutes longer or until light golden brown. Reduce heat to 350 degrees F.

For filling, combine sugar, cornstarch, flour and salt in a saucepan. Gradually stir in water. Cook and stir over medium heat until thickened and bubbly, about 2 minutes. Reduce the heat; cook and stir 2 minutes longer. Remove from the heat. Gradually stir 1 cup hot filling into egg yolks; return all to pan. Bring to a gentle boil; cook and stir for 2 minutes. Remove from the heat. Stir in butter, lemon juice, peel and extract until butter is melted. Cover; set aside and keep hot.

For meringue, beat egg whites and cream of tartar in a mixing bowl on medium until foamy, about 1 minute. Gradually beat in sugar, 1 tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Pour hot filling into crust. Spread meringue evenly over filling, sealing edges to crust. Bake at 350 degrees F for 15 minutes or until meringue is golden brown. Cool on a wire rack for 1 hour; refrigerate for at least 3 hours. Store in the refrigerator.

Cinnamon Pie

Ingredients

- 1 cup white sugar
- 1 1/2 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- 1 pinch salt
- 1 egg, beaten
- 2 tablespoons butter, melted
- 1 teaspoon vanilla extract
- 1 1/2 cups milk
- 1 (10 inch) unbaked pie crust

Directions

Preheat oven to 400 degrees F (205 degrees C).

In a large bowl, combine the sugar, flour, cinnamon and salt. Add the beaten egg, butter, and vanilla. Mix well and add the milk.

Pour mixture into an unbaked 10 inch pie crust (glass pie plate is best).

Bake at 400 degrees for 15 minutes, then reduce heat to 350 degrees F (175 degrees C) and bake for an additional 45 minutes. Let cool and serve. Refrigerate any leftovers.

S'mores Pie

Ingredients

1 (9 inch) graham cracker crust
1 (7 ounce) jar marshmallow
creme
1 (3.9 ounce) package instant
chocolate pudding mix
1 cup chocolate shell topping
(optional)

Directions

Spread marshmallow cream in the graham cracker crust. Prepare chocolate pudding according to package directions and pour over marshmallow cream. Cover top with chocolate shell topping. Refrigerate for 1 1/2 hours.

Ice Cream Snowball Pie

Ingredients

2 (4 ounce) bars German sweet chocolate
3 tablespoons butter, melted
2 cups crisp rice cereal
2 tablespoons butter
1 pint vanilla ice cream
1 pint mint chocolate chip ice cream
1 pint strawberry ice cream

Directions

Lightly grease a 9-inch pie pan. Set aside.

Coarsely chop chocolate. Set aside 1/4 of it.

To Make Crust: Place remaining 3/4 of chocolate in a small saucepan with 3 tablespoons butter or margarine. Melt over low heat, stirring frequently, until smooth.

Place crisp rice cereal in a medium mixing bowl. Pour chocolate mixture over cereal, and stir gently to coat. Using the back of a spoon, press mixture onto bottom and sides of greased pie pan. Place crust in freezer just until firm, about 5 to 10 minutes.

To Make Chocolate Topping: Place remaining 1/4 of chopped chocolate and 2 tablespoons of butter or margarine in a small saucepan. Melt over low heat, stirring frequently, until smooth. Cool slightly.

Remove crust from freezer and arrange scoops of vanilla, mint chocolate chip, and strawberry ice cream in it. Drizzle chocolate mixture over top and serve immediately.

Lemony Sweet Potato Pie

Ingredients

2 cups mashed cooked sweet potatoes
3 eggs
1 (5 ounce) can evaporated milk
1/4 cup water
1/4 cup butter, melted
1 1/2 teaspoons vanilla extract
1/2 teaspoon lemon extract
1 cup sugar
1 (9 inch) unbaked pastry shell
Whipped cream

Directions

Press mashed sweet potatoes through a sieve or food mill. In a bowl, whisk the eggs, milk, water, butter and extracts. Stir in the sugar and sweet potatoes. Pour into crust.

Bake at 375 degrees F for 30 min. Cover edges loosely with foil. Bake 20-30 minutes longer or until a knife inserted near the center comes out clean. Cool on a wire rack. Serve pie with whipped cream Refrigerate leftovers.

Elderberry Pie III

Ingredients

2 1/2 cups elderberries
3 tablespoons lemon juice
3/4 cup white sugar
2 tablespoons all-purpose flour
1/8 teaspoon salt
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C). Line a 9 inch pie pan with pastry.

Combine berries and lemon juice. Pour into shell. Mix sugar, salt and flour. Sprinkle over berries.

Cover with top crust. Seal and flute edges. Cut a few small steam vents in the top.

Bake at 425 degrees F (220 degrees C) for 10 minutes, reduce oven temperature to 350 degrees F (175 degrees C) and bake 30 minutes longer.

Martha Washington Pie

Ingredients

1 cup butter, softened
2 cups white sugar
2 eggs, lightly beaten
1 teaspoon vanilla extract
1 tablespoon unsweetened cocoa powder
2 teaspoons baking powder
1 cup milk
2 cups all-purpose flour
3/4 cup golden raisins
1 cup chopped walnuts
2 (9 inch) unbaked pie crusts
1 cup confectioners' sugar
1/2 teaspoon vanilla extract
4 tablespoons milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

To Make Filling: Mix butter, sugar, eggs, vanilla, cocoa and baking powder together until smooth; alternately mix in the milk and flour. Stir in raisins and walnuts.

Pour mixture into pastry shells and bake at 375 degrees F (190 degrees C) for 60 to 70 minutes. Do not underbake.

To Make Icing: Combine confectioners' sugar and vanilla. Gradually stir in milk until desired consistency is reached.

Spread icing on pie once its out of the oven and still warm.

Sweet Potato Pie

Ingredients

2 pounds sweet potatoes
3/4 cup packed brown sugar
1/4 cup all-purpose flour
2 teaspoons grated orange peel
1 teaspoon pumpkin pie spice
1 teaspoon vanilla extract
1/8 teaspoon salt
1 cup fat-free milk
1/2 cup egg substitute
1 (9 inch) unbaked pastry shell
1/2 cup reduced-fat whipped topping

Directions

Bake sweet potatoes at 350 degrees F for 1 hour or until very soft. Cool slightly. Cut potatoes in half; scoop out the pulp and discard shells. Place pulp in a food processor or blender; cover and process until smooth.

In a bowl, combine the pulp, brown sugar, flour, orange peel, pumpkin pie spice, vanilla and salt. Stir in milk and egg substitute until well blended. Pour into pastry shell.

Bake at 375 degrees F for 45-50 minutes or until a knife inserted near the center comes out clean. Cool on a wire rack for 2 hours. Garnish with whipped topping. Refrigerate leftovers.

Oatmeal Pie III

Ingredients

4 eggs
1 cup flaked coconut
1 1/2 cups dark corn syrup
1 1/2 cups white sugar
1/2 cup margarine, melted
1 3/4 cups rolled oats
1 3/4 cups evaporated milk
1 recipe pastry for a 9 inch single crust pie

Directions

Mix eggs, corn syrup, and sugar. Add milk, melted margarine, coconut, and oatmeal. Pour into two 9-inch pie shells.

Bake at 350 degrees F (175 degrees C) until brown.

Cherry Pineapple Pie

Ingredients

1 cup sugar
1/3 cup all-purpose flour
1/8 teaspoon salt
2 (14.5 ounce) cans pitted tart cherries, drained
2 (8 ounce) cans crushed pineapple, well drained
3 drops almond extract
1 Pastry for double-crust pie (9 inches)
2 tablespoons butter or margarine
1 tablespoon milk
Additional sugar

Directions

In a bowl, combine sugar, flour and salt. Stir in cherries, pineapple and extract. Line a 9-in. pie pan with the bottom crust. Add filling; dot with butter. Top with lattice crust. Brush with milk and sprinkle with sugar. Bake at 375 degrees F for 50-60 minutes or until bubbly and golden brown.

Melt In Your Mouth Pie

Ingredients

1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
1/3 cup flaked coconut
1/3 cup chopped walnuts
1 (8 ounce) can crushed pineapple, drained
1 (12 ounce) container frozen whipped topping, thawed
1 (10 inch) pie crust, baked and cooled

Directions

Gently combine the sweetened condensed milk, lemon juice, coconut, chopped nuts and drained crushed pineapple. Fold in the whipped topping. Pour batter into the prepared pie shell. Refrigerate for several hours before serving.

Shepherd's Pie

Ingredients

5 potatoes, peeled and quartered
1 pound lean ground beef
1 (4 ounce) can sliced mushrooms
1 (15 ounce) can mixed vegetables
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
salt and pepper to taste
3 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 9x13 baking dish with cooking spray.

Bring a large pot of salted water to a boil. Cook potatoes in boiling water until tender, about 15 minutes. Drain, reserving some of the cooking liquid. Mash potatoes with a little of the cooking liquid. Set aside.

In a large skillet, cook ground beef until brown over medium-high heat. Drain fat from pan. Stir in mushrooms, mixed vegetables, mushroom soup, celery soup, and salt and pepper; heat through. Pour into prepared baking dish, cover with mashed potatoes, and dot with butter.

Bake in preheated oven for 30 minutes, or until potatoes are golden and beef and vegetable mixture is hot and bubbly.

Funeral Pie

Ingredients

2 cups raisins
2 cups water
1/2 cup packed light brown sugar
1/2 cup white sugar
3 tablespoons cornstarch
1 1/2 teaspoons ground cinnamon
1/4 teaspoon ground allspice
1 pinch salt
1 tablespoon cider vinegar
3 tablespoons unsalted butter
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat the oven to 400 degrees F (205 degrees C). Line a pan with half the pastry and chill.

Place the raisins and 2/3 cup of the water in a saucepan and heat over medium heat for 5 minutes.

Combine the sugars, cornstarch, spices, and salt in a bowl and , mixing all the time, slowly add the remaining water. Add this mixture to the heating raisins. Cook and stir this until the mixture starts to bubble. Add the vinegar and butter and heat until the butter is melted. Cool until just warm.

Pour into the prepared shell and top with the second crust. Bake 25 minutes or until golden. Cool.

Yummy Eggnog Pie

Ingredients

1 (4.6 ounce) package non-instant vanilla pudding mix
1/4 teaspoon ground nutmeg
1 1/2 cups eggnog
2 teaspoons rum
2 cups heavy cream
1 (9 inch) pie shell, baked
1 pinch ground nutmeg

Directions

In a medium saucepan, combine pudding mix, 1/4 teaspoon nutmeg, and egg nog; mix well. Cook over medium heat, stirring constantly, until thick and bubbly. Remove from heat, and stir in rum. Transfer mixture to a large bowl, cover, and refrigerate until thoroughly chilled.

In a medium bowl, whip the cream to soft peaks. Remove the cold pudding from the refrigerator, and beat until smooth; fold in whipped cream. Spoon into baked pie shell. Sprinkle additional nutmeg over the top for garnish. Refrigerate 4 hours, or until set.

Maple Apple Cream Pie

Ingredients

1 (9 inch) unbaked pastry shell
2 tablespoons butter
6 medium Golden Delicious apples, peeled and cut into eighths
1/2 cup packed brown sugar
2 tablespoons cornstarch
1/3 cup maple syrup
1 (12 fluid ounce) can evaporated milk
1 egg yolk, lightly beaten
1 teaspoon vanilla extract
1/2 cup heavy whipping cream
1 tablespoon sugar
1/4 teaspoon ground cinnamon

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

In a skillet, melt butter. Add apples and brown sugar; cook and stir until apples are tender and coated, 15-20 minutes. Cool to room temperature. Spread evenly into shell.

In a saucepan, combine cornstarch and syrup until smooth; gradually add milk. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. Stir a small amount of hot filling into egg yolks; return all to pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat; add vanilla. Cool to room temperature without stirring. Pour over apples. Chill until set, about 2 hours.

In a small mixing bowl, beat cream until it begins to thicken. Add sugar and cinnamon; beat until stiff peaks form. Serve with pie. Store in the refrigerator.

Impossible French Apple Pie

Ingredients

6 cups tart apples - peeled, cored and sliced
1 1/4 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
1 cup white sugar
3/4 cup milk
1/2 cup biscuit mix (e.g. Bisquick)
2 eggs
2 tablespoons butter
1 cup biscuit mix (e.g. Bisquick)
1/2 cup chopped walnuts
1/3 cup light brown sugar
3 tablespoons butter

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10 inch pie pan.

In a large bowl, mix apples, cinnamon and nutmeg together; turn mixture into pan. In a separate bowl, beat sugar, milk, 1/2 cup biscuit mix, eggs and butter until smooth. Pour over apples.

To Make Streusel: In a small bowl, stir together 1 cup biscuit mix, nuts, brown sugar and butter; mix until crumbly. Sprinkle streusel over top of pie.

Bake in preheated oven for 55 to 60 minutes; bake until knife inserted in center of pie comes out clean.

Caramel Sponge Pie

Ingredients

2 eggs
1 cup brown sugar
2 tablespoons butter
2 tablespoons flour
1 cup milk
1 (9 inch) unbaked pie crust

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Separate egg whites from yolks, and place in separate large bowls. Use an electric mixer to beat egg whites until stiff.

To the yolks, add the brown sugar, butter, flour, and milk; beat well. Fold egg whites into the batter; pour into the pie crust.

Bake in the preheated oven until set and lightly browned, about 45 minutes.

Creamy Peanut Butter Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1/3 cup creamy peanut butter
3/4 cup whipped topping
10 peanut butter cups, divided
1 chocolate crumb crust (9 inches)

Directions

In a small mixing bowl, beat the cream cheese, sugar and peanut butter until smooth and light. Fold in the whipped topping. Coarsely chop half of the peanut butter cups; stir into cream cheese mixture.

Spoon into crust. Quarter remaining peanut butter cups; arrange over top. Refrigerate for at least 4 hours before cutting. Refrigerate leftovers.

Coconut Custard Pie IV

Ingredients

1 (9 inch) pie crust, baked
4 eggs
1/2 cup white sugar
1/8 teaspoon salt
1 pinch ground nutmeg
1 1/2 teaspoons vanilla extract
1 cup whole milk
1 cup evaporated milk
1/2 cup whipping cream
1 cup shredded coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl beat eggs slightly. Add sugar, salt, nutmeg, and vanilla extract. Mix well. Gently whisk in whole milk, evaporated milk, and cream. Fold in coconut. Pour mixture into baked pie shell.

Bake in preheated oven for 30 to 40 minutes, or until toothpick inserted in center comes out clean. Cool before serving, and refrigerate within 1 hour.

Logan's Fruity Fresh Pie

Ingredients

1 cup milk
1 (3.4 ounce) package instant
vanilla pudding mix

1 large banana, sliced
1 pound fresh strawberries, sliced
1 teaspoon lemon juice
1 pint fresh blackberries
1 pint fresh blueberries
1 (6 ounce) container berries and
cream yogurt

1 (9 inch) prepared graham
cracker crust
1 cup miniature marshmallows

Directions

Whisk the milk and vanilla pudding together in a bowl for 2 minutes. Let stand for 5 minutes to begin to set. Toss the banana and strawberries in a separate bowl with the lemon juice. Gently fold in the blackberries, blueberries, yogurt, and pudding. Pour into the prepared graham cracker crust and sprinkle with marshmallows to serve.

Sweet Potato Pie

Ingredients

3 large sweet potatoes, peeled
and cut into cubes
1/4 cup heavy cream
1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
1 cup packed brown sugar
3 eggs
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F.

Place potatoes in medium saucepan. Cover with water. Heat to a boil. Cover and cook 10 minutes over medium heat or until potatoes are tender. Drain. Place in mixer bowl. Add cream. Beat until potatoes are fluffy and almost smooth, using mixer at medium speed.

Beat soup, brown sugar, eggs, vanilla, cinnamon and nutmeg. Stir into potato mixture. Spoon potato mixture into prepared crust and place on baking sheet.

Bake for 1 hour or until center is almost set. Cool on wire rack to room temperature.

Dutch Apple Pie

Ingredients

5 large Granny Smith apples -
peeled, cored and sliced
1/2 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
2 tablespoons lemon juice
1/2 cup white sugar
1/2 cup all-purpose flour
1/2 cup butter
1 recipe pastry for a 9 inch single
crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C).

Combine 1/2 cup sugar, 2 tablespoons flour, and cinnamon. Pour over apples in crust. Sprinkle lemon juice on top.

Cut 1/2 cup sugar, 1/2 cup flour, and 1/2 cup butter or margarine together, and top pie with the mixture.

Take two 15 inch pieces of parchment paper and enclose pie; fold edges up 3 times. Place on a baking sheet.

Bake in preheated oven for 1 hour. Remove from oven, split parchment open and cool pie on wire rack. DO NOT open parchment covering while baking! Serve warm, or at room temperature.

Pierogies

Ingredients

1 (16 ounce) container sour cream
3 cups all-purpose flour
2 cups cold mashed potatoes
1/2 cup butter
2 large onions, chopped

Directions

Place the sour cream in a large bowl, and mix in flour to make a dough. Roll the dough out on a floured surface about 1/16 inch thick, and cut rounds about 3 1/2 inches across using a cookie cutter or a glass. Re-roll the unused dough to make more rounds, up to 4 times -- after that, it gets hard to work with.

Place about 1 teaspoon of mashed potatoes in the center of each dough round, fold over into a half-moon shape, and press and seal the edges with a fork. Set the filled pierogies aside under a towel to prevent drying.

Melt the butter in a large skillet over medium-low heat, and cook and stir the onions until translucent, 4 to 5 minutes. Remove the cooked onions and set aside, leaving butter in the skillet.

Bring a large saucepan of water to a boil, and carefully drop a few filled pierogies at a time into the boiling water. After they float to the surface, allow them to gently boil for about 4 minutes.

Re-heat the butter in the skillet over medium heat. Gently scoop the pierogies out of the water (they break easily) and place them in the skillet to brown on the bottom, about 3 minutes. Place the fried pierogies on a buttered baking sheet, sprinkle them with the cooked onions, and keep warm in the oven on low setting until served.

Sugar Pie I

Ingredients

1 (9 inch) pie shell
1/2 cup butter, softened
2 cups white sugar
3 eggs
3 lemons, juiced
1/4 cup all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl cream together butter and sugar until smooth and fluffy. Mix in eggs, then add lemon juice and flour. Stir until all ingredients are thoroughly combined. Pour mixture into pie shell.

Bake in preheated oven for 35 to 40 minutes, or until filling is set and browned.

Runza (meat pies)

Ingredients

4 1/2 cups all-purpose flour,
divided
1/2 cup sugar
2 (.25 ounce) packages active dry
yeast
1 teaspoon salt
3/4 cup milk
1/2 cup water
1/2 cup shortening
2 eggs
FILLING:
1 pound lean ground beef
2 small onions, chopped
4 cups chopped cabbage
1 teaspoon salt
1/2 teaspoon pepper

Directions

In a large mixing bowl, place 1-3/4 cups flour, sugar, yeast and salt. Heat milk, water and shortening to 120 degrees F-130 degrees F. Pour over flour mixture; add the eggs. Beat with an electric mixer on low until blended. Beat 3 additional minutes on high. Stir in the remaining flour; knead until smooth and elastic, about 6-8 minutes. Place dough in a greased bowl; cover and let rise in a warm place until doubled, about 1 hour.

Meanwhile, brown beef and onions in a skillet. Add the cabbage, salt and pepper; cook until cabbage is wilted. Punch dough down; roll into 12/6-in. squares. Top each square with 1/3 cup meat mixture. Fold into triangles. Pinch edges tightly to seal and place on greased baking sheets. Bake at 350 degrees F for 20 minutes or until golden brown. Serve hot.

Pumpkin Pie Cocktail

Ingredients

2 scoops vanilla ice cream
1/2 cup crushed ice
1 tablespoon canned pumpkin
1 fluid ounce half-and-half
1 fluid ounce spiced rum
1/4 teaspoon pumpkin pie spice

2 tablespoons whipped topping
1 pinch pumpkin pie spice

Directions

Combine the ice cream, ice, pumpkin, half-and-half, rum, and 1/4 teaspoon pumpkin pie spice in a blender; blend until smooth. Pour into a serving glass; top with whipped topping, sprinkle with pinch of pumpkin pie spice.

No Roll Pie Crust II

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon white sugar
1/2 teaspoon salt
1/2 cup canola oil
2 tablespoons milk

Directions

In a 9 inch pie plate, sift flour, sugar and salt. make a well in the center and pour in oil and milk. Mix with a fork, then press into the bottom and sides of pie plate.

To bake: Preheat oven to 450 degrees F (230 degrees C.) Bake for 8 to 10 minutes, or until golden brown.

Sauerkraut Filling for Pierogi

Ingredients

2 tablespoons vegetable oil
1 cup chopped onion
1 cup chopped mushrooms
14 ounces sauerkraut - drained,
rinsed and minced
1/4 teaspoon salt
1/4 teaspoon ground black
pepper
2 tablespoons sour cream

Directions

In a large skillet, heat oil over a medium flame. Add onions and mushrooms, and cook until tender but not brown. Stir in sauerkraut, 1/4 teaspoon salt, and 1/4 teaspoon black pepper. Cook for 6 to 10 minutes. Remove from heat, and stir in 2 tablespoons sour cream.

Honey-Poached Quince Pie

Ingredients

3 pounds quince, peeled, cored and sliced
1/2 cup honey
1 1/2 cups water
1 pinch salt

1 recipe pastry for a 9 inch double crust pie
3/4 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
3 tablespoons all-purpose flour
2 tablespoons butter

Directions

Combine the sliced quince, honey, water, and a pinch of salt in a pan (you should have about nine cups of sliced fruit). Cover the pan and bring it to a boil. Reduce the heat to very low. Simmer, covered, until the fruit is tender, about 8 minutes, stirring carefully once or twice to avoid breaking the fruit.

Put a strainer over a saucepan and pour the cooked quince into a strainer, reserving the cooking liquid. Set the quince aside to cool.

Roll out the pastry and line a 9 inch pie plate. Refrigerate the dough while you prepare the filling.

Combine the white sugar, cinnamon, 1/2 teaspoon salt, and flour in a small bowl and mix well. Add the sugar mixture and the butter to the reserved quince cooking liquid and bring it to a boil. Reduce the heat and cook, stirring constantly, until the mixture thickens, about 1 to 2 minutes. Remove the pan from the heat and allow the sauce to cool.

Place a sheet pan on the lowest rack of the oven. Preheat an oven to 500 degrees F (260 degrees C). Pour the cooled quince into the pastry-lined pan and cover with the sauce. Add the top crust, crimping the edge to seal. Cut vents or prick the crust with a fork to allow steam to escape.

Put the pie on the preheated sheet pan and immediately reduce the oven temperature to 425 degrees F (220 degrees C). Bake until the edges of the crust are golden brown, about 25 minutes. Reduce the heat to 375 degrees F (190 degrees C) and bake until the juices are bubbling and the crust is brown, about 45 minutes more. Cool on a rack at least two hours before serving.

Veggie Pot Pie

Ingredients

2 tablespoons olive oil
1 onion, chopped
8 ounces mushrooms
1 clove garlic, minced
2 large carrots, diced
2 potatoes, peeled and diced
2 stalks celery, sliced 1/4 inch wide
2 cups cauliflower florets
1 cup fresh green beans, trimmed and snapped into 1/2 inch pieces
3 cups vegetable broth
1 teaspoon kosher salt
1 teaspoon ground black pepper
2 tablespoons cornstarch
2 tablespoons soy sauce
1 recipe pastry for double-crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C).

Heat oil in a large skillet or saucepan. Cook onions, mushrooms, and garlic in oil for 3 to 5 minutes, stirring frequently. Stir in carrots, potatoes, and celery. Stir in cauliflower, green beans, and vegetable broth. Bring to a boil, then turn heat down to a simmer. Cook until vegetables are barely tender, about 5 minutes. Season with salt and pepper.

In a small bowl, mix the cornstarch, soy sauce, and 1/4 cup water until cornstarch is completely dissolved. Stir into vegetables, and cook until sauce thickens, about 3 minutes.

Roll out 1/2 of the dough to line an 11x7 inch baking dish. Pour the filling into the pastry lined dish. Roll out remaining dough, arrange over the filling, and seal and flute the edges.

Bake in preheated oven for 30 minutes, or until the crust is brown.

Mixed Berry Pie with Honey Whole Wheat Crust

Ingredients

3 cups all-purpose flour
2 cups whole wheat flour
2 tablespoons white sugar
1 1/2 teaspoons salt
1 tablespoon baking powder
1/2 cup ice water
2 tablespoons honey
1 1/4 cups plain yogurt

1 pint fresh blueberries
1 pint fresh boysenberries
1/2 pint fresh strawberries
1 tablespoon all-purpose flour
1 egg white
1 1/2 teaspoons butter
1 tablespoon lemon juice
1/2 cup white sugar

Directions

Preheat an oven to 375 degrees F (190 degrees C). Whisk together the all-purpose flour, wheat flour, sugar, salt, and baking powder in a mixing bowl. Whisk together the water, honey, and yogurt until smooth. Stir the yogurt mixture into the flour until a crumbly dough forms.

Roll out 2/3 of the dough to fit a 8 inch pie plate. Bake the bottom crust in the preheated oven for 15 minutes. Meanwhile, roll out the top crust into a 10 inch circle. Cut into 1/2 inch strips with a sharp paring knife or pastry wheel. Set aside.

Combine lemon juice, egg white, sugar, and butter in a saucepan and bring to a simmer. Stir in the blueberries and return to a low boil. Stir continuously until the berries burst.

Place boysenberries and sliced strawberries into the baked pie shell, then pour the hot blueberry mixture on top and gently stir. Dot with butter, if desired. Add the pastry strips one at a time, weaving a lattice. Fold the ends of the lattice strips under the edge of the bottom crust and flute the crust. Brush lattice with egg wash, milk, or water, and sprinkle with sugar (optional).

Return assembled pie to the oven and bake until the crust is golden brown, 15 to 20 minutes. Allow the pie to cool for 1 hour and 30 minutes before serving.

Li'l Pecan Pies

Ingredients

1/2 cup all-purpose flour
1/8 teaspoon salt
3 tablespoons shortening
4 teaspoons cold water
FILLING:
1/3 cup pecan halves
1 egg
1/3 cup corn syrup
1/3 cup packed brown sugar
1/2 teaspoon vanilla extract
Whipped cream

Directions

In a bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water, tossing with fork until dough forms a ball. Cover and refrigerate for at least 30 minutes. Divide dough in half. Roll each half into a 6-in. circle. Transfer to two 4-1/2-in. tart pans; fit pastry into pans, trimming if necessary.

Arrange pecans in shells. In a bowl, combine egg, corn syrup, brown sugar and vanilla; mix well. Pour over pecans. Place shells on a baking sheet. Bake at 375 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Cool on a wire rack. Top with whipped cream if desired.

Orange Rhubarb Pie

Ingredients

3 1/2 cups diced fresh or frozen
rhubarb, thawed
1/2 cup golden raisins
1/2 cup chopped pecans
1 tablespoon grated orange peel
1 1/2 cups sugar
1/3 cup orange juice
2 tablespoons quick-cooking
tapioca
1/4 teaspoon ground nutmeg
1 Pastry for double-crust pie (9
inches)
2 tablespoons butter or margarine
1 tablespoon milk
Additional sugar

Directions

In a large bowl, combine the first eight ingredients. Let mixture stand for 30 minutes. Line a 9-in. pie plate with bottom pastry; trim even with edge of plate. Pour filling into crust; dot with butter. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges; cut slits in top. Brush milk over pastry; sprinkle with sugar. Cover edges loosely with foil. Bake at 400 degrees F for 30 minutes. Remove oil; bake 5 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack.

The Old Boy's Strawberry Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
3/4 cup white sugar
3/4 cup all-purpose flour
6 tablespoons butter
1 pinch ground nutmeg
4 cups fresh strawberries, hulled
1/2 cup white sugar
1/2 cup all-purpose flour
1 tablespoon cornstarch

Directions

Preheat oven to 400 degrees F (200 degrees C). Place a drip pan on lowest shelf to catch pie juices.

To Make Topping: In a medium bowl, mix until fluffy the 3/4 cup sugar, 3/4 cup flour, butter, and nutmeg.

Place cleaned strawberries in a deep bowl. In a separate bowl, mix together the 1/2 cup sugar, 1/2 cup flour, and cornstarch. Gently coat berries with this mixture; be careful not to crush berries.

Pour berries into prepared pie crust mounding them in the middle; mounding is necessary as the berries will sink as they bake. Cover berries with crumb topping and top crumbs with about 15 pea-sized blobs of butter. Wrap edges of pie crust with foil to prevent burning.

Bake pie in preheated oven for 20 minutes, then reduce heat to 375 degrees F (190 degrees C) and bake for an additional 40 minutes. When there are 10 minutes left of baking, sprinkle a little extra sugar over crumb topping and then finish baking.

Next-Best-Thing-To-Robert-Redford Pie

Ingredients

1 cup all-purpose flour
2/3 cup butter
1 cup chopped walnuts
1 (8 ounce) package cream cheese
1 cup white sugar
2 (8 ounce) containers frozen whipped topping, thawed
1 (5.9 ounce) package instant chocolate pudding mix
1 (5.1 ounce) package instant vanilla pudding mix
3 cups milk
1/8 cup grated semisweet chocolate

Directions

Combine flour, butter, and chopped nuts. Press into the bottom of a 9 x 13 x 2 inch pan. Bake at 350 degrees F (175 degrees C) for 25 minutes, or until golden brown.

Combine cream cheese, sugar, and 1 container of whipped topping until well mixed. Spread evenly over the cooled crust.

Mix pudding mixes and milk well until thick. Spread evenly over the cream cheese filling. Spread remaining container of whipped topping over the pudding layer. Sprinkle grated chocolate over the top.

Refrigerate for 6 to 8 hours before serving.

Top Secret Apple Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
4 cups tart apples - peeled, cored and chopped
1 cup white sugar
1 cup light brown sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/4 teaspoon ground coriander
1/4 teaspoon ground allspice
1/8 teaspoon ground cloves
1 tablespoon butter, softened
1 tablespoon turbinado sugar

Directions

Preheat oven to 350 degrees F (175 degrees C.)

Roll one ball of dough out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.

In a large bowl, combine sliced apples, white sugar, brown sugar, 2 tablespoons flour, cinnamon, nutmeg, coriander, allspice and cloves. Mix well and pour into pie shell. Dot with remaining tablespoon butter. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape. Sprinkle top with turbinado sugar.

Bake in the preheated oven for 60 to 90 minutes, or until crust is golden brown and filling is bubbly.

Rose Galletta's Ricotta Pie

Ingredients

1 1/2 pounds ricotta cheese
6 eggs, separated
1/2 cup white sugar
1/4 teaspoon lemon juice
1/4 teaspoon lemon zest
1/2 teaspoon vanilla extract

2 cups all-purpose flour
6 tablespoons white sugar
1 teaspoon baking powder
1/8 teaspoon salt
1/2 cup butter
1/4 cup milk
1 egg
2 tablespoons lemon zest

Directions

To Make Shell: Combine the flour, 6 tablespoons white sugar, baking powder, salt and lemon zest. Cut in the butter until the mixture resembles coarse crumbs. Stir in the milk and the 1 whole egg. Work dough until it forms a ball. Do not knead or over work the dough. Generously flour a work surface and roll dough out to fit into a 9 inch pie plate. Place dough in a greased pie plate. Poke holes in the center with the tines of a fork. Do not prebake.

Preheat oven to 350 degrees F (175 degrees C).

Beat ricotta, yolks, and sugar until lemon colored. Add lemon juice, zest, and vanilla.

Beat whites until stiff, fold into lemon mixture. Pour mixture into the prepared shell. Do not over fill the shell, it rises slightly when baking.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes. Let pie cool then refrigerate to set, the pie will become creamy and dense. Serve cold.

Stef's Whoopie Pies with Peanut Butter Frosting

Ingredients

2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 cup hot water
1 teaspoon vanilla extract
1 teaspoon baking soda
1 cup white sugar
1 cup butter
1 egg
1 tablespoon butter
1 3/4 cups confectioners' sugar
1/4 cup peanut butter
1/2 cup milk

Directions

Cream together 1 cup of the butter or margarine and the egg. Add 1 cup white sugar, vanilla and hot water. Stir in the flour, cocoa, and baking soda and mix well.

Drop from a teaspoon onto cookie sheets and bake at 375 degrees F (190 degrees C) for 10 to 12 minutes. Sandwich cookies together with Peanut Butter Frosting.

To Make Peanut Butter Frosting: Blend 1 tablespoon butter and peanut butter. Stir in confectioners' sugar and add enough milk to make frosting soft enough to spread. Spread between the flat sides of two cookies and sandwich together.

Pineapple Sour Cream Pie

Ingredients

1/2 cup sugar
2 tablespoons all-purpose flour
1 (20 ounce) can crushed
pineapple, undrained
1 cup sour cream
3 egg yolks, beaten
1 (9 inch) pastry shell, baked
MERINGUE:
3 egg whites
1/2 teaspoon vanilla extract
1/4 teaspoon cream of tartar
6 tablespoons sugar

Directions

In a large saucepan, combine sugar and flour. Stir in pineapple and sour cream until combined. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer.

Remove from the heat. Stir a small amount of hot filling into egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Pour into pastry shell.

In a small mixing bowl, beat the egg whites, vanilla and cream of tartar on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Spread evenly over hot filling, sealing edges to crust.

Bake at 350 degrees F for 15-18 minutes or until meringue is golden. Cool on a wire rack for 1 hour. Refrigerate for at least 3 hours before serving. Refrigerate leftovers.

Zucchini Pie

Ingredients

3 cups zucchini, diced
1 onion, chopped
4 eggs, beaten
1 cup buttermilk baking mix
1/2 cup vegetable oil
1/2 cup grated Parmesan cheese
1/2 teaspoon dried marjoram
ground black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x6 inch pan or a 12 inch pie plate.

In a medium mixing bowl, combine zucchini, onion, eggs, buttermilk baking mix, vegetable oil, Parmesan cheese, marjoram, parsley and pepper; mix well. Spread into the prepared baking dish.

Bake for 30 minutes, or until lightly brown.

Lemon Chess Pie I

Ingredients

4 eggs
1 1/2 cups white sugar
2 tablespoons white cornmeal
1/4 cup butter, melted
1/2 cup milk
2 lemons, juiced
1 recipe pastry for a 9 inch single crust pie

Directions

Combine eggs, sugar, cornmeal, melted butter or margarine, milk, and lemon juice in a large bowl. Mix until sugar is dissolved, but do not beat. Pour filling into unbaked pie shell.

Bake at 425 degrees F (220 degrees C) for 10 minutes. Reduce temperature to 350 degrees F (175 degrees C), and continue to bake until set. Serve at room temperature.

Fresh Tomato Pie

Ingredients

1 (9 inch) pie shell
7 ripe tomatoes, sliced
1 yellow onion
3/4 cup mayonnaise
1/3 cup shredded mozzarella cheese
1/3 cup grated Parmesan cheese
ground black pepper to taste
2 teaspoons fresh basil
2 teaspoons fresh oregano

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake the pastry shell for 8 to 10 minutes or until browned.

Slice onion and place in the bottom of pastry shell. Slice tomatoes and arrange over onions. Add black pepper to taste.

In a medium bowl, combine mozzarella, parmesan and mayonnaise. Spread this mixture evenly over tomatoes.

Bake at 350 degrees F (175 degrees C) for 20-25 minutes or until golden brown. Once cooked, garnish with fresh herbs.

Swedish Meat Pies

Ingredients

- 1 tablespoon butter
- 1 pound ground beef
- 1/4 cup chopped onion
- 2 tablespoons chopped fresh parsley
- 1/4 teaspoon ground allspice
- 1/4 teaspoon dried dill weed
- 1 pinch ground nutmeg
- 2 large red potatoes, grated
- 2 cups shredded Cheddar cheese
- 2 cups all-purpose flour
- 1 teaspoon salt
- 3/4 cup shortening
- 6 tablespoons sour cream

Directions

Melt the butter in a large skillet over medium heat. Crumble in the ground beef and add onion, parsley, allspice, dill, nutmeg and grated potatoes. Cook and stir until the meat is browned. Drain any excess grease. Turn off the heat and stir in the cheese until melted. Set aside to cool.

Preheat the oven to 400 degrees F (200 degrees C).

In a medium bowl, mix together the flour and salt. Mix in the shortening with a fork or pastry cutter until only pea sized lumps remain. Stir in sour cream a little bit at a time until the dough holds together. Knead briefly on a lightly floured surface. Divide into four equal portions, and pat into balls.

Roll out each ball of dough to about 1/8 inch thickness. Place a heaping 1/2 cup of filling onto each one. Fold over into half circles, and seal by moistening the edges with warm water and pressing together. Place on a baking sheet.

Bake for 20 minutes in the preheated oven, until golden brown.

Vegetable Pot Pie

Ingredients

3 parsnips, peeled and cut into 1/2 inch pieces
3 carrots, peeled and cut into 1/2 inch pieces
1 sweet potato, peeled and cut into 1/2 inch pieces
3 tablespoons butter
2 cups sliced mushrooms
1 cup chopped leeks
3 tablespoons all-purpose flour
2 cups vegetable broth
1/8 teaspoon dried thyme
salt and ground black pepper to taste
1/4 teaspoon hot pepper sauce

2 1/4 cups biscuit baking mix
3/4 cup milk

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Place the parsnips, carrots, and sweet potato into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 10 minutes. Drain and allow to steam dry for a minute or two.

Melt butter in a large skillet over medium heat. Cook and stir mushrooms and leeks until tender, about 5 minutes. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the vegetable broth into the flour mixture. Stir in thyme, salt, pepper, and hot pepper sauce, then add the drained vegetables. Spoon vegetable mixture into a 10 inch deep dish pie pan.

To prepare biscuit topping, combine biscuit mix with milk in a bowl. Drop heaping tablespoons of batter onto vegetable filling. Do not cover filling completely with batter. Bake pot pie in the preheated oven until topping is golden brown, 18 to 20 minutes.

Coconut Cream Pie VIII

Ingredients

1/4 cup all-purpose flour
2 1/2 tablespoons cornstarch
1 egg
1 egg yolk
1 3/4 cups milk
1/2 cup white sugar
1/4 teaspoon salt
1 tablespoon butter
1/2 teaspoon vanilla extract
2 egg whites
1/4 cup white sugar
1 (9 inch) pie shell, baked
2 cups fresh shredded coconut

Directions

In a small bowl, combine flour, cornstarch, egg, egg yolk, and 1/2 cup of the milk; stir until smooth. Set aside.

In a medium saucepan, cook remaining milk, 1/2 cup sugar, and salt over medium heat; stir constantly until mixture begins to boil. Slowly stir in reserved flour mixture; keep stirring constantly. Continue cooking until mixture is thickened and bubbly. Remove from heat; stir in butter and vanilla until butter melts; set aside.

Beat egg whites (at room temperature) until foamy. Gradually add remaining 1/4 cup of sugar, 1 tablespoon at a time, beating until stiff peaks form. Gently fold egg whites into custard. Spoon mixture into pastry shell. Sprinkle top of pie with 1 1/2 cups coconut. Toast remaining coconut and sprinkle over top. Cover and refrigerate until chilled thoroughly.

Beef Burger Pie with Cheese Puff

Ingredients

2 tablespoons shortening
2 tablespoons chopped onion
1 pound ground beef
1 teaspoon salt
1/8 teaspoon ground black pepper
3 tablespoons all-purpose flour
1 (16 ounce) can diced tomatoes with juice
1/2 teaspoon Worcestershire sauce
1 (15 ounce) can carrots, drained
1 (15 ounce) can cut green beans, drained

1 cup sifted all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon mustard powder
1/2 teaspoon salt
2 tablespoons shortening
1/4 cup shredded sharp Cheddar cheese
1/2 cup milk

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Melt 2 tablespoons of shortening in a large skillet over medium-high heat. Add the onion and ground beef to the pan, and cook until onion is tender and beef is browned, stirring frequently and crumbling beef. Drain fat. Season with 1 teaspoon of salt and pepper, then sprinkle 3 tablespoons of flour over the top. Pour in the tomatoes and Worcestershire sauce, and stir to blend everything. Cook for a few minutes, until slightly thickened. Stir in the carrots and green beans, then transfer to a 2 quart casserole dish.

In a medium bowl, stir together 1 cup of flour, baking powder, mustard powder and 1/2 teaspoon of salt. Cut in 2 tablespoons of shortening until only small lumps remain, then stir in the cheese and milk to make a thick batter. Spoon over the top of the casserole, and spread evenly.

Bake for 25 to 30 minutes in the preheated oven, until the top of the puff is golden brown.

Mississippi Mud Pie I

Ingredients

2 cups graham cracker crumbs
1/4 cup white sugar
1/2 cup butter, softened
1 (12 ounce) container frozen
whipped topping, thawed
3/4 cup white sugar
8 ounces cream cheese, softened
1 (3.9 ounce) package instant
chocolate pudding mix
1 (3.4 ounce) package instant
butterscotch pudding mix
3 cups milk

Directions

Thoroughly blend graham cracker crumbs, 1/4 cup sugar, and butter. Press firmly in bottom of 9x13 inch pan.

Blend together half the whipped topping, 3/4 cup sugar, and softened cream cheese. Spread mixture on top of crust.

Whip together the puddings and milk and spread on top of cream cheese mixture. Top with remaining whipped topping.

Dream Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (8 ounce) can crushed pineapple with juice
1 (3.5 ounce) package instant vanilla pudding mix
1 (12 ounce) container fat free frozen whipped topping

Directions

In a large bowl combine pineapple with juice and pudding mix. Whisk together until well blended.

Fold whipped topping into pineapple and spoon mixture into graham cracker crust. Refrigerate at least 3 hours before serving.

Cipate Pie

Ingredients

2 pounds boneless chicken
2 pounds flank steak
2 pounds pork tenderloin
4 onions, chopped
1/4 pound sliced ham
2 cups peeled and cubed potatoes
1 teaspoon salt
1/2 teaspoon ground black pepper
2 cups chicken broth
1 recipe pastry for a 9 inch double crust pie

Directions

Cut chicken, beef, and pork into 1 inch cubes, and place in a large bowl. Stir in onions. Cover, and refrigerate overnight.

Arrange salt pork evenly in the bottom of a 3 quart casserole dish with a cover. Layer with 1/3 of the meat mixture and 1/3 of the potatoes; season with salt and pepper. Roll out half of the pastry a little bit thicker than for a normal pie and arrange on the potato layer, cutting a small hole in the middle. Repeat with 2 more layers of meat and potatoes seasoned with salt and pepper. Cover with remaining pastry, and cut a small hole in the middle of that layer too. Slowly add enough chicken stock through the hole until liquid appears. Cover dish.

Bake at 400 degrees F (205 degrees C) for 45 minutes, or until liquid simmers. Reduce temperature to 250 degrees F (120 degrees C). Bake for 5 to 6 hours more, or until top crust is a rich golden brown.

Layered Zucchini Pie

Ingredients

1/2 pound bulk Italian sausage
1 tablespoon olive oil
3 zucchini, cut into 1/4 inch slices
3 cloves garlic, minced
2 tablespoons chopped fresh basil
salt and pepper to taste
2 (8 ounce) packages refrigerated crescent rolls
1 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1/4 cup sun-dried tomato pesto
3 eggs
1/3 cup heavy cream
1 teaspoon paprika

Directions

Preheat an oven to 375 degrees F (190 degrees C). Line a 10 inch springform pan with parchment paper.

Heat a large skillet over medium-high heat. Stir in the Italian sausage; cook and stir until evenly browned, about 10 minutes. Drain well and reserve.

Heat the olive oil the skillet over medium heat. Stir in zucchini and garlic; cook until zucchini is lightly browned, about 10 minutes. Stir basil into the skillet; cover and simmer until zucchini is soft, about 5 minutes. Season with salt and pepper to taste. Cool slightly; place in a square of cheesecloth or a colander and squeeze dry.

Use one can of crescent dough to form a crust in the springform pan, pressing dough up sides. Layer 1/2 cup mozzarella, the cooked zucchini, the cooked sausage, and the remaining 1/2 cup of mozzarella in the crust. Sprinkle with Parmesan cheese; dot with the pesto. Beat the eggs, cream, and paprika in a large bowl; season with salt and pepper. Pour egg mixture over layered ingredients in crust. Place remaining crescent dough, in one piece, on top of pan to form a top crust. Trim; poke hole in the middle to vent.

Place pan on a baking sheet. Bake in preheated oven for 35 minutes. Cover with aluminum foil; bake an additional 15 minutes. Turn off oven; allow pie to rest in warm oven for 20 minutes. Serve warm, or refrigerate for at least 3 hours to serve chilled.

Apple Butter Pumpkin Pie

Ingredients

1 cup canned pumpkin puree
1 cup apple butter
1/4 cup dark brown sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
3 eggs, beaten
1 cup evaporated milk
1 (9 inch) unbaked deep dish pie crust

STREUSEL TOPPING:

3 tablespoons butter
1/2 cup all-purpose flour
1/3 cup dark brown sugar
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine pumpkin, apple butter, 1/4 cup brown sugar, cinnamon, nutmeg, and salt. Stir in eggs and evaporated milk. Pour into prepared pie shell.

Bake in preheated oven for 50 to 60 minutes, or until a knife inserted 2 inches from the center comes out clean. Sprinkle streusel topping over the pie, and bake for an additional 15 minutes.

To make the streusel topping: In a small bowl, combine butter, flour, and 1/3 cup brown sugar. Stir until mixture resembles coarse crumbs. Stir in pecans.

Cranberry Apple Pie I

Ingredients

1 (9 inch) deep dish pie crust
6 apples - peeled, cored and chopped
1 (12 ounce) package fresh cranberries, roughly chopped
1 1/2 cups white sugar
1/3 cup quick-cooking tapioca
1 1/2 cups all-purpose flour
3/4 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
2/3 cup unsalted butter
1 egg, lightly beaten

Directions

Preheat oven to 325 degrees F (165 degrees C). Invert pie shell over another pie pan of equal size. This will keep the crust from shrinking down into the pan. Bake in this position for 10 minutes, until partially baked. Turn right side up, and remove the extra pie pan from inside the crust.

In a large bowl, combine apples, cranberries, and sugar. Cover, and set aside for about 20 minutes. Mix in tapioca, and set aside for 15 to 20 minutes, until tapioca has absorbed fruit juice. Spread mixture into the partially baked pie shell.

In a medium bowl, combine flour, brown sugar, cinnamon, salt, and butter. Work mixture with fingertips until crumbly. Spread mixture over the apple-cranberry filling. Brush exposed pie shell with lightly beaten egg.

Place the pie on a cookie sheet to catch drips. Bake 45 to 60 minutes on the bottom rack of the preheated oven, or until apples are tender when tested with a wooden pick.

Quick Cheeseburger Pie

Ingredients

1 1/3 cups all-purpose flour
1/2 teaspoon salt
1/2 cup shortening
4 tablespoons cold water
1 pound lean ground beef
1 small onion, chopped
1 clove garlic, minced
1/2 teaspoon salt
1/4 cup all-purpose flour
1/3 cup dill pickle juice
1/3 cup milk
1/2 cup chopped dill pickles
2 cups shredded Swiss cheese,
divided

Directions

Preheat oven to 425 degrees F (220 degrees C).

To Make Pat-in-Pan Pastry: In a medium bowl, mix 1 1/3 cups flour and 1/2 teaspoon salt. Cut in shortening until mixture resembles tiny peas. Add cold water 1 tablespoon at a time, stirring with a fork after each addition. Mix lightly just until pastry almost cleans sides of bowl. Pat into bottom and sides of an 8 inch pie pan. Bake in preheated oven for 15 minutes.

To Make Filling: Crumble ground beef into a large skillet and saute over medium heat for 1 minute. Add onion and garlic. Continue to saute until onion is browned, about 10 minutes. Drain grease from mixture.

Sprinkle beef mixture with 1/2 teaspoon salt and 1/4 cup flour. Stir in pickle liquid, milk, pickles, and 1 cup shredded cheese. Spoon mixture into pastry shell.

Bake in preheated oven for 15 minutes. Sprinkle top with remaining 1 cup cheese and bake an additional 5 minutes, until pastry is golden brown and cheese is bubbly.

Montgomery Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
1/2 cup molasses
1/2 cup white sugar
1 egg
1 cup water
2 tablespoons all-purpose flour
3 tablespoons fresh lemon juice
1 tablespoon lemon zest
2/3 cup white sugar
1/4 cup butter
1 egg
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 cup sour milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

To Make Sour Milk: Combine 1/2 cup minus 1-1/2 teaspoons with 1 -1/2 teaspoons lemon juice or white vinegar.

Combine the molasses, 1/2 cup of the white sugar, 1 egg, water, 2 tablespoons of the flour and lemon juice and rind. Mix thoroughly and pour into the unbaked pie shell.

Cream the butter or margarine with the remaining white sugar until light and fluffy. Add the remaining egg and beat thoroughly. Sift the remaining flour and baking soda together then add to the creamed mixture alternately with the sour milk. Spread over the top of the mixture in the pie shell.

Bake at 375 degrees F (190 degrees C) for 35 to 40 minutes.

Banana Caramel Pie II

Ingredients

1 (14 ounce) can sweetened condensed milk
3 bananas
1 (9 inch) prepared graham cracker crust
1 (12 ounce) container frozen whipped topping, thawed

Directions

Fill a saucepan with 2 inches of water. Place an unopened can of sweetened condensed milk into the water. Bring to a simmer and let cook for 3 hours. Monitor the water closely, to make sure there is always water in the pan. Remove can from heat and let cool for 10 to 15 minutes.

Carefully open can and pour contents into pie crust. Slice bananas over the top and cool in the refrigerator. Before serving, spread with whipped topping.

French Meat Pie

Ingredients

- 2 tablespoons cooking oil
- 1 large onion, thinly sliced
- 1 pound ground beef
- 1 pound ground pork
- 1 cup mashed potatoes
- 2 teaspoons ground allspice
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 Pastry for double-crust pie (9 inches)
- 1 egg, beaten

Directions

In a skillet, heat oil over medium. Sauté onion until tender. Remove and set aside. Brown beef and pork together. Drain. Combine onion, meat, potatoes and seasonings. Line pie plate with pastry. Fill with meat mixture. Top with crust. Seal and flute edges. Make slits in top crust. Brush with egg if desired. Bake at 375 degrees F for 30-35 minutes or until golden brown.

Mock Mincemeat Pie

Ingredients

1 1/2 cups seedless raisins
4 Granny Smith apples - peeled,
cored and sliced
1 tablespoon orange zest
1/3 cup orange juice
1/2 cup apple cider
3/4 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
2 soda crackers, finely crushed
1 pastry for a 9 inch double crust
pie

Directions

Preheat oven to 425 degrees F (220 degrees C).

Stir the raisins, apples, orange zest, orange juice, and apple cider together in a pan. Simmer over medium heat, stirring occasionally, until apples are very soft, about 20 minutes. Stir in the sugar, cinnamon, cloves, and soda crackers until well blended. Refrigerate until ready to use, or pour apple mixture into the prepared pie crust. Top with the second crust. Pinch and crimp edges to seal the crusts. Pierce the top crust in several places with a fork.

Bake in preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and bake until top is golden brown, about 30 minutes more. Cool before serving.

Sour Cherry Pie

Ingredients

1 (15 ounce) package double crust ready-to-use pie crust
3 (15 ounce) cans pitted sour cherries, drained
3 tablespoons quick-cooking tapioca
1 1/2 cups white sugar
1/4 teaspoon almond extract

Directions

Preheat oven to 400 degrees F (200 degrees C).

Press one of the pie crusts into a 9 inch pie plate. Stir together the cherries, tapioca, sugar, and almond extract in a bowl. Let the mixture stand for 3 to 5 minutes. Meanwhile, cut the other pie crust into 1/2 inch strips to make a lattice top. Pour the cherry mixture into the pie shell. Lay the strips across the pie in a lattice pattern, and pinch the edges to seal.

Bake in the preheated oven 40 to 50 minutes until the crust is golden brown. Allow to cool before serving.

Saskatoon Pie

Ingredients

4 cups fresh serviceberries
1/4 cup water
2 tablespoons lemon juice
3/4 cup white sugar
3 tablespoons all-purpose flour
1 recipe pastry for a 9 inch double
crust pie
1 tablespoon butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large saucepan, simmer berries in 1/4 cup water for 10 minutes. Stir in lemon juice with berries. Combine sugar and flour together in a medium bowl, then stir into berry mixture. Pour mixture into a pastry lined 9 inch pie pan. Dot with butter. Place second crust on top of pie; seal and flute edges.

Bake in preheated oven for 15 minutes. Then reduce oven temperature to 350 degrees F (175 degrees C) and bake for an additional 35 to 45 minutes, or until golden brown.

Beef and Tomato Pie

Ingredients

1 pound ground beef
1 large onion, chopped
2 tablespoons ketchup
1/2 teaspoon salt
2 cups biscuit/baking mix
2/3 cup milk
1 cup diced fresh tomato
1/2 cup shredded Cheddar
cheese

Directions

In a skillet over medium heat, cook beef and onion until meat is no longer pink; drain. Remove from the heat. Stir in ketchup and salt; set aside.

Combine biscuit mix and milk just until moistened. Turn onto a lightly floured surface and knead 6-8 times. Roll into a 10-in. circle; transfer to a greased 9-in. pie plate. Flute edges. Spoon meat mixture into crust. Sprinkle with tomatoes.

Bake at 425 degrees for 20-25 minutes. Sprinkle with cheese; bake 2 minutes longer or until cheese is melted.

Almond Pie Bars

Ingredients

2 cups all-purpose flour
1/2 cup confectioners' sugar
1 cup cold butter (no substitutes)

FILLING:

2 cups sugar
1 cup chopped almonds
2 tablespoons all-purpose flour
4 eggs, beaten
1/2 cup butter (no substitutes),
melted
1/3 cup light corn syrup
1/2 teaspoon almond extract

Directions

For the crust, combine flour and confectioners' sugar. Cut in butter until mixture resembles coarse crumbs. Press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 10-15 minutes or until lightly browned. In a bowl, combine sugar, almonds and flour; stir in the remaining filling ingredients. Pour over crust. Bake at 350 degrees F for 25-30 minutes or until center is almost set. Cool on a wire rack. Cut into bars. Store into refrigerator.

Purple Plum Pie

Ingredients

4 cups sliced fresh plums
1/2 cup sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1 tablespoon lemon juice
1 (9 inch) unbaked deep dish
pastry shell
TOPPING:
1/2 cup sugar
1/2 cup all-purpose flour
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
3 tablespoons cold butter or
margarine

Directions

In a bowl, combine the first six ingredients; pour into the pastry shell. For topping, combine sugar, flour, cinnamon and nutmeg in a small bowl; cut in butter until the mixture resembles coarse crumbs. Sprinkle over filling. Bake at 375 degrees F for 50-60 minutes or until bubbly and golden brown. Cover edges of crust during the last 20 minutes to prevent overbrowning. Cool on a wire rack.

Strawberry Cream Pie

Ingredients

1/2 cup crushed cream-filled
chocolate sandwich cookie

2 tablespoons sugar

2 tablespoons butter, melted

FILLING:

4 ounces cream cheese, softened

2 tablespoons sugar

1/2 teaspoon vanilla extract

1/2 cup mashed fresh

strawberries

1/2 cup heavy whipping cream

2 tablespoons confectioners'
sugar

Directions

Combine the cookie crumbs, sugar and butter; press into a 7-in. pie plate. Bake at 375 degrees F for 8 minutes. Cool completely on a wire rack.

In a small mixing bowl, beat the cream cheese, sugar and vanilla until smooth. Stir in the strawberries. In another small mixing bowl, beat cream until it begins to thicken.

Gradually add confectioners' sugar, beating until stiff peaks form. Fold into the cream cheese mixture. Spoon into the crust. Refrigerate for 4 hours or overnight.

Amy's Sausage Apple Pie

Ingredients

1 pound ground pork sausage
1 (15.25 ounce) can apple pie filling
1 (9 inch) unbaked pie crust
1 (8 ounce) package shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and combine with apple pie filling. Transfer to pie crust and top with cheese.

Bake in preheated oven for 25 to 30 minutes, or until pie crust is golden brown.

Amish Bob And Andy Pie

Ingredients

1 cup white sugar
1 cup packed brown sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon salt
3 eggs, beaten
2 cups milk
1 tablespoon melted butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat all ingredients together very well and pour into a 9 inch unbaked pie shell.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Pie will quiver. This is ok! The top will be puffed up when you remove the pie from the oven and will fall down after it has cooled. This is ok, too! Best served at room temperature.

Chocolate Chip Pie II

Ingredients

18 graham crackers
4 tablespoons butter
27 large marshmallows
1/2 cup milk
1 cup frozen whipped topping,
thawed
1/2 teaspoon vanilla extract
2 (1 ounce) squares unsweetened
chocolate, grated

Directions

Roll graham crackers to fine crumbs; there should be about 1 cup. Melt the butter or margarine, and combine with the crumbs. Pat into 9 inch pie plate. Chill.

Heat 24 to 30 large marshmallows slowly in the milk. Cool. Fold in whipped topping, vanilla and grated bitter chocolate. Pour filling into crust, and refrigerate 1 hour.

Easiest Pie Ever

Ingredients

1 (9 inch) prepared graham
cracker crust
1 pint sour cream
1 (16 ounce) can fruit cocktail,
drained
1/3 cup white sugar

Directions

Stir together sour cream, fruit cocktail, and sugar. Pour filling into pie crust.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Refrigerate after baking until cool and firm.

Apple Cream Pie

Ingredients

4 cups thinly sliced apples
1 cup white sugar
2 tablespoons all-purpose flour
1 teaspoon ground nutmeg
2 teaspoons ground cinnamon
4 tablespoons butter
2 cups half-and-half
1 recipe pastry for a 9 inch single crust pie

Directions

Place apples in pie shell. Mix together sugar, flour, nutmeg, and cinnamon. Sprinkle this mixture over apples in shell.

Melt the butter or margarine and stir into cream. Pour liquids over apples.

Bake at 375 degrees F (190 degrees C) for 35 minutes.

Raisin Pie I

Ingredients

3/4 cup white sugar
1 tablespoon cornstarch
1/4 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 cup sour cream
1 tablespoon lemon juice
1 cup raisins
2 egg yolks, beaten
1/2 cup chopped walnuts
1 prepared 8 inch pastry shell,
baked and cooled
2 egg whites
1/4 teaspoon cream of tartar
1/4 cup white sugar

Directions

Combine 3/4 cup white sugar, cornstarch, salt, cinnamon, nutmeg, and cloves in a saucepan. Stir in sour cream and lemon juice. Add the raisins. Bring to a boil over medium heat, stirring constantly. Cook and stir until thick. Remove from heat.

Stir a small amount of the hot mixture into the egg yolks, and then return this to the hot mixture. Cook and stir for one minute. Cool filling to lukewarm, and then add the nuts. Pour into the cooled pie shell.

Beat egg whites with cream of tartar to soft peaks. Gradually add 1/4 cup sugar; beat until stiff peaks form, and all the sugar is dissolved. Spread meringue on pie, carefully sealing to the edges.

Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes.

Chess Pie

Ingredients

1/2 cup butter
2 cups white sugar
1 teaspoon vanilla extract
4 eggs
1 tablespoon cornmeal
1/4 cup evaporated milk
1 tablespoon distilled white vinegar
1 (9 inch) unbaked pie crust

Directions

Preheat the oven to 425 degrees F (220 degrees C).

In a large bowl, mix the butter, sugar and vanilla together. Mix in the eggs, then stir in the cornmeal, evaporated milk and vinegar until smooth.

Bake for 10 minutes in the preheated oven, then reduce heat to 300 degrees F (150 degrees C) for 40 minutes. Let cool. Cut and top servings with whipped cream. You will think you have died and gone to heaven.

Apple Crumble Pie

Ingredients

1 (9 inch) deep dish pie crust
5 cups apples - peeled, cored and
thinly sliced
1/2 cup white sugar
3/4 teaspoon ground cinnamon
1/3 cup white sugar
3/4 cup all-purpose flour
6 tablespoons butter

Directions

Preheat oven to 400 degrees F (200 degrees C.) Arrange apple slices in unbaked pie shell. Mix 1/2 cup sugar and cinnamon; sprinkle over apples.

Mix 1/3 cup sugar with flour; cut in butter until crumbly. Spoon mixture over apples.

Bake in preheated oven for 35 to 40 minutes, or until apples are soft and top is lightly browned.

Apple Pie Bars

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon salt
1 cup butter, chilled
1 egg yolk
2/3 cup milk

1 cup crushed cornflakes cereal
8 cups thinly sliced apples
1 cup white sugar
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 egg white
2 tablespoons white sugar
1/2 teaspoon ground cinnamon

1 cup confectioners' sugar
1 1/2 teaspoons milk
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the flour and salt. Cut in the 1 cup butter until mixture is mealy. With a fork, stir in the 2/3 cup milk and egg yolk. Divide dough into 2 equal parts. On a lightly floured surface, roll out 1 piece of dough into a large rectangle. Place on the bottom of a 9x13 inch baking pan.

Sprinkle cereal over the crust, then layer the apples over the cereal. Stir together the 1 cup of white sugar, and the 1 and 1/2 teaspoons of cinnamon and nutmeg; sprinkle over the apple layer. Roll out the other half of the dough and cover everything in the pan. Brush top crust with the reserved egg white and sprinkle with a mixture of 2 tablespoons sugar, and 1/2 teaspoon of cinnamon.

Bake for 45 minutes to 1 hour in the preheated oven. Top crust should be lightly browned. Mix together the 1 cup of confectioners' sugar, 1 and 1/2 tablespoons of milk, and 1/2 teaspoon of vanilla until smooth; drizzle over bars while they are still warm.

Pierogi (Polish Dumplings)

Ingredients

Sauerkraut Filling:

2 tablespoons butter
1/3 cup chopped onion
1 1/2 cups sauerkraut, drained
and minced
salt and pepper to taste

Potato Filling:

3 tablespoons butter
1/2 cup chopped onion
2 cups cold mashed potatoes
1 teaspoon salt
1 teaspoon white pepper

Dough:

3 egg
1 (8 ounce) container sour cream
3 cups all-purpose flour
1/4 teaspoon salt
1 tablespoon baking powder

Directions

To prepare the sauerkraut filling, melt the butter in a skillet over medium heat. Stir in the onion, and cook until translucent, about 5 minutes. Add the drained sauerkraut and cook for an additional 5 minutes. Season to taste with salt and pepper, then remove to a plate to cool.

For the mashed potato filling, melt the butter in a skillet over medium heat. Stir in the onion, and cook until translucent, about 5 minutes. Stir into the mashed potatoes, and season with salt and white pepper.

To make the dough, beat together the eggs and sour cream until smooth. Sift together the flour, salt, and baking powder; stir into the sour cream mixture until dough comes together. Knead the dough on a lightly floured surface until firm and smooth. Divide the dough in half, then roll out one half to 1/8 inch thickness. Cut into 3 inch rounds using a biscuit cutter.

Place a small spoonful of the mashed potato filling into the center of each round. Moisten the edges with water, fold over, and press together with a fork to seal. Repeat procedure with the remaining dough and the sauerkraut filling.

Bring a large pot of lightly salted water to a boil. Add perogies and cook for 3 to 5 minutes or until pierogi float to the top. Remove with a slotted spoon.

Best Ever Pie Crust

Ingredients

2 cups all-purpose flour
1 teaspoon salt
1 cup shortening
1/2 cup water

Directions

In a large bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in water until mixture forms a ball. Divide dough in half, and shape into balls. Wrap in plastic, and refrigerate for 4 hours or overnight.

Roll out dough on a floured counter. Don't over work it. Use as directed in pie recipe.

Chocolate Ribbon Pie

Ingredients

4 ounces cream cheese, softened
2 tablespoons white sugar
1 tablespoon milk
1 (8 ounce) container frozen
whipped topping, thawed
2 (3.9 ounce) packages instant
chocolate pudding mix
2 cups milk
1 (9 inch) prepared chocolate
cookie crumb crust

Directions

In a large bowl, combine cream cheese, 2 tablespoons sugar and 1 tablespoon milk. Beat until smooth. Gently fold in 1/2 of the whipped topping. Spread on the bottom of crust.

In a large bowl, combine chocolate pudding mix with 2 cups milk. Beat with wire whisk for 2 minutes (mixture will be thick.) Spread over cream cheese layer. Refrigerate 4 hours or until set. Just before serving, spread remaining whipped topping over pudding layer.

Deep Dish Cherry Pie

Ingredients

2 (9 inch) unbaked pie crusts
1 (16 ounce) can pitted sour red
pie cherries
1 cup water
1 cup white sugar
1/4 cup butter

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl mix together cherries, water, and sugar. Pour mixture into pastry-lined deep dish pie pan. Dot with butter or margarine. Cover with top pastry. Seal edges and cut steam vents in top.

Bake in preheated oven for 40 minutes, until crust is golden brown.

Coconut Custard Pie I

Ingredients

1/2 cup butter
1 1/2 cups white sugar
2 tablespoons all-purpose flour
2 eggs
1 cup milk
1 cup flaked coconut
1 teaspoon vanilla extract
1 recipe pastry for a 9 inch single crust pie
1 tablespoon flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat together butter or margarine, sugar, and eggs with an electric mixer on low speed. Blend in flour. Mix in 1/2 cup of milk at a time. Add 1 cup coconut and vanilla, and mix well.

Pour filling into unbaked pie shell. Sprinkle top with additional coconut before baking, just enough to lightly cover the top. Bake for 40 to 50 minutes, or until set.

Cookie Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (16 ounce) package frozen whipped topping, thawed
1 (9 ounce) package thin chocolate wafers
1 (1.75 ounce) package multicolored sprinkles (jimmies)

Directions

Spread a 1 inch layer of whipped topping into bottom of graham cracker crust. Cover whipped topping with a layer of cookies. Cover cookies with another layer of whipped topping. Continue to alternate layers until cookies and whipped topping are gone. Refrigerate for at least 24 hours to allow cookies to soften. Top with sprinkles just before serving.

Pumpkin Pie Pudding

Ingredients

1 (15 ounce) can solid pack pumpkin
1 (12 fluid ounce) can evaporated milk
3/4 cup white sugar
1/2 cup biscuit/baking mix
2 eggs, beaten
2 tablespoons butter or margarine, melted
2 1/2 teaspoons pumpkin pie spice
2 teaspoons vanilla extract
Whipped Topping (optional)

Directions

In a large bowl, combine the first eight ingredients. Transfer to a slow cooker coated with nonstick cooking spray.

Cover and cook on low for 6-7 hours or until a thermometer reads 160 degrees. Serve in bowls with whipped topping if desired.

Old English Cream Pie Filling

Ingredients

2 quarts milk
2 tablespoons butter
3 eggs, beaten
2 1/4 cups white sugar
1 1/4 cups cornstarch
1 teaspoon salt
2 teaspoons vanilla extract

Directions

In a sauce pan, combine milk and butter. Bring to a boil. In a medium bowl, combine eggs, sugar, cornstarch and salt. Slowly whisk 1 cup of hot milk mixture into egg mixture. Gradually whisk egg mixture back to remaining milk mixture. Continue to cook, stirring constantly, for 5 minutes. Remove from heat and stir in vanilla. Allow to cool.

Upside-Down Chicken Pot Pie

Ingredients

1 (7.5 ounce) package refrigerated flaky buttermilk biscuits
1 (10 ounce) box frozen mixed vegetables, thawed
1 1/2 cups water
1/2 cup milk
1 (4.4 ounce) package KnorrB® Pasta SidesB„Ÿ - Chicken
2 cups cut-up cooked chicken
1 1/2 cups shredded Cheddar cheese, divided

Directions

Preheat oven to 450 degrees F. Spray deep dish pie plate with nonstick cooking spray. Pull biscuits apart and press on bottom and up sides of pie plate. Bake 8 minutes or until biscuits are golden; set aside. Decrease oven to 350 degrees F.

Bring vegetables, water and milk to a boil in medium saucepan over high heat. Stir in KnorrB® Pasta SidesB„Ÿ - Chicken and return to a boil over high heat. Reduce heat to medium and cook covered, stirring occasionally, 8 minutes or until pasta is tender. Stir in chicken and 1 cup cheese.

Spoon into prepared pie plate, then sprinkle with remaining 1/2 cup cheese. Bake uncovered 10 minutes or until cheese is melted.

Hungry Bear Pie

Ingredients

1 (6 ounce) package cherry
flavored gelatin
32 ounces unsweetened
applesauce
24 graham crackers
1 (12 ounce) container frozen
whipped topping, thawed

Directions

Reserve one pinch of gelatin. Combine most of gelatin with applesauce. On a serving platter, place 4 graham cracker sheets, long edges together, in a single layer. Spread 1/2 cup of applesauce mixture over crackers. Repeat layers until all crackers and applesauce are used. Frost with whipped topping.

Sprinkle reserved gelatin over top of cake. Chill in refrigerator 6 hours or overnight before serving. Cut crosswise like a loaf of bread to serve.

Pierogi from Granny

Ingredients

3 large potatoes - peeled and cubed
2 tablespoons butter
3 slices bacon, finely chopped
3 onions, finely chopped
1 1/2 pounds ground beef
1/2 pound ground pork
1 (8 ounce) package mushrooms, minced
1 tablespoon chicken bouillon granules
salt and pepper to taste
1 tablespoon chopped fresh dill

3 2/3 cups all-purpose flour
1 cup self-rising flour
2 eggs, lightly beaten
1 pinch salt
1 cup water, or as needed
1 egg, beaten
1/4 cup butter

Directions

Place potatoes into a large pot and cover with salted water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two, then mash.

Meanwhile, melt 2 tablespoons butter in a large pot over medium-high heat. Add the bacon, and cook until the fat begins to render, and the bacon begins to brown, about 5 minutes. Stir in the onion, and continue cooking until the onion softens and turns translucent, about 5 minutes. Stir in the ground beef and ground pork; continue cooking until crumbly and no longer pink, about 10 minutes. Finally, stir in the minced mushrooms, chicken bouillon, salt, pepper, and dill. Cover and cook until the mushrooms soften, about 5 minutes more. Stir in the mashed potatoes, then set the filling aside to cool.

Whisk the all-purpose flour and self-rising flour together in a large bowl, and make a well in the center. Add the 2 beaten eggs, salt, and enough water to form a soft dough. Knead on a well floured work surface until smooth and pliable. Roll the dough to 1/8 inch thick, then cut into 5 inch circles.

Spoon the filling onto one side of each of the dough rounds, then moisten the edges with the remaining beaten egg, and fold to create half circles. Press the edges together firmly to seal.

Bring a large pot of lightly salted water to a boil. Drop the pierogi in a few at a time, and boil until they float to the surface, about 2 minutes. Once the pierogi have cooked, remove with a slotted spoon, and rinse until cold; set aside.

Melt the remaining 1/4 cup of butter in a large skillet over medium-high heat. Add the boiled pierogi, and cook on both sides until hot and golden brown, about 5 minutes. Serve immediately.

Dutch Apple Pie with Oatmeal Streusel

Ingredients

1 (9 inch) pie shell
5 cups apples - peeled, cored and sliced
2 tablespoons all-purpose flour
2/3 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground allspice
2 tablespoons butter
3/4 cup all-purpose flour
1/2 teaspoon ground cinnamon
1/2 cup packed brown sugar
3/4 cup rolled oats
1 teaspoon lemon zest
1/2 cup butter

Directions

Preheat oven to 425 degrees F (220 degrees C). Fit pastry shell into pie pan and place in freezer.

To Make Apple Filling: Place apples in a large bowl. In a separate bowl combine 2 tablespoons flour, white sugar, 1/2 teaspoon cinnamon, nutmeg, and allspice. Mix well, then add to apples. Toss until apples are evenly coated.

Remove pie shell from freezer. Place apple mixture in pie shell and dot with 2 tablespoons butter or margarine. Lay a sheet of aluminum foil lightly on top of filling, but do not seal.

Bake in preheated oven for 10 minutes.

While filling is baking, make Streusel Topping: In a medium bowl combine 3/4 cup flour, 1/2 teaspoon cinnamon, brown sugar, oats, and lemon peel. Mix thoroughly, then cut in 1/2 cup butter or margarine until mixture is crumbly. Remove filling from oven and sprinkle streusel on top.

Reduce heat to 375 degrees F (190 degrees C). Bake an additional 30 to 35 minutes, until streusel is browned and apples are tender. Cover loosely with aluminum foil to prevent excess browning.

Pumpkin Pecan Pie Squares

Ingredients

1 cup all-purpose flour
1/2 cup old-fashioned or instant oats
1/2 cup packed brown sugar
1/2 cup butter or margarine, softened
3/4 cup granulated sugar
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin
1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Milk
2 large eggs
2 1/4 teaspoons pumpkin pie spice
1/2 cup pecans, chopped
1/4 cup packed brown sugar
Whipped cream

Directions

Preheat oven to 350 degrees F.

Combine flour, oats, brown sugar and butter in small mixer bowl. Beat at low speed for 1 to 2 minutes or until crumbly. Press on bottom of ungreased 13 x 9-inch baking pan.

Bake for 15 minutes.

Combine granulated sugar, pumpkin, evaporated milk, eggs and pumpkin pie spice in large mixer bowl. Beat at medium speed for 1 to 2 minutes; pour over crust.

Bake for 20 minutes. Combine pecans and brown sugar in small bowl. Sprinkle pecan topping over filling. Continue baking for 15 to 25 minutes or until knife inserted in center comes out clean. Cool completely in pan on wire rack. Cut into bars. Top with whipped cream.

Butterscotch Deluxe Pie

Ingredients

1 cup quick cooking oats
1/4 cup firmly packed brown sugar
1/3 cup butter, melted
3/4 cup firmly packed brown sugar
1/3 cup sifted all-purpose flour
1/4 teaspoon salt
1 1/2 cups milk
3 tablespoons butter
1 1/2 teaspoons vanilla extract
3/4 cup whipping cream, whipped
6 pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Heat oats on a baking sheet in preheated oven for 12 minutes. Set aside to cool.

To Make Crust: In a medium bowl combine oats and 1/4 cup brown sugar together; mix in 1/3 cup butter. Press firmly onto bottom and sides of a 8 inch pie pan. Chill for 1 hour.

To Make Filling: Combine 3/4 cup brown sugar, flour, salt and milk in a medium saucepan. Cook over medium heat until thick, stirring constantly. Remove from heat and stir in 3 tablespoons butter and vanilla. Transfer mixture to a medium bowl; cover with foil and refrigerate for 1 hour or until cold.

Once cold, fold in 1/2 cup of the whipped cream. Pour mixture into pie shell; chill until set. When ready to serve, top with dollops of 1/4 cup of whipped cream and arrange 6 pecan halves decoratively on top of pie.

Holiday Eggnog Pie

Ingredients

1 1/4 cups white sugar
1/4 cup all-purpose flour
2 cups eggnog
3 eggs, beaten
1 teaspoon vanilla extract
1/4 cup unsalted butter, melted
and cooled slightly
1 (9 inch) prepared, unbaked pie
crust, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the sugar and flour together in a mixing bowl. Beat in the eggnog, eggs, and vanilla to make a smooth mixture. Stir in the butter. Pour into the prepared pie crust.

Bake in preheated oven until the custard is set, 35 to 40 minutes.

Mrs. Sigg's Fresh Pumpkin Pie

Ingredients

1 sugar pumpkin
1 recipe pastry for a 9 inch single crust pie
2 eggs
1 cup packed light brown sugar
1 tablespoon all-purpose flour
1/2 teaspoon salt
2 1/2 teaspoons pumpkin pie spice
1 (12 fluid ounce) can evaporated milk

Directions

Cut pumpkin in half and remove seeds. Place cut side down on a cookie sheet lined with lightly oiled aluminum foil. Bake at 325 degrees F (165 degrees C) for 30 to 40 minutes, or until the flesh is tender when poked with a fork. Cool until just warm. Scrape the pumpkin flesh from the peel. Either mash, or puree in small batches in a blender. Increase oven temperature to 450 degrees F (230 degrees C.)

In a large bowl, slightly beat eggs. Add brown sugar, flour, salt, 2 cups of the pumpkin puree, pumpkin pie spice, and evaporated milk. Stir well after each addition.

Pour mixture into the unbaked pastry shell. Place a strip of aluminum foil around the edge of the crust to prevent over browning.

Bake 10 minutes at 450 degrees F (230 degrees C), then reduce the oven temperature to 350 degrees F (175 degrees C). Bake an additional 40 to 50 minutes, or until a toothpick inserted near the center comes out clean. Remove the strip of foil about 20 minutes before the pie is done so that the edge of the crust will be a light golden brown. Cool pie, and refrigerate overnight for best flavor.

Bev's Chocolate Pie

Ingredients

2 cups white sugar
5 tablespoons unsweetened
cocoa powder
1/4 cup all-purpose flour
1 (12 fluid ounce) can evaporated
milk
1 teaspoon vanilla extract
4 egg yolks
1/4 cup butter
1 recipe pastry for a 9 inch single
crust pie

4 egg whites
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a saucepan, whisk together 2 cups sugar, cocoa and flour. Blend in evaporated milk and vanilla. Beat egg yolks, and stir into pan. Add the butter or margarine. Heat, stirring constantly just until butter is melted. Pour filling into unbaked pie shell.

Bake in preheated oven for 35 to 40 minutes, or until pie is not "wobbly" when shaken.

Beat egg whites until soft peaks form. Gradually add 1/4 cup sugar, beating constantly, until stiff peaks form. Spread meringue on pie.

Return pie to oven, and bake until meringue is golden.

Brandy Pecan Pie

Ingredients

2 eggs, beaten
1/2 cup half-and-half cream
3/4 cup white sugar
2 teaspoons all-purpose flour
1/2 teaspoon salt
1 tablespoon molasses
1 cup light corn syrup
1 teaspoon vanilla extract
1 1/2 tablespoons brandy
1 cup coarsely chopped pecans
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat eggs together with half-and-half. Mix in sugar, flour, salt, molasses, corn syrup, vanilla, and brandy. Stir in pecans. Pour into pie crust.

Bake in preheated oven for 40 to 50 minutes, or until done.

Kabocha Squash Pie (Japanese Pumpkin Pie)

Ingredients

Crust

3/4 cup graham crackers, crushed
1/2 cup all-purpose flour
1/8 cup light soy butter
1 tablespoon soy milk
1/4 teaspoon ground cinnamon

Filling

2 1/3 cups kabocha squash -
halved, peeled, seeded and cut
into 1 1/2 inch cubes
2/3 cup silken tofu
1 teaspoon vanilla extract
1/4 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir the graham cracker crumbs together with the flour in a mixing bowl. Mix in the soy butter until the mixture is crumbly. Make a well in the middle of the flour mixture. Pour in the soy milk, and stir to make a soft dough. Turn the dough out onto a lightly floured surface, and knead briefly. Wrap in plastic wrap, and refrigerate for about 20 minutes.

Roll out the dough onto a lightly floured surface to about 1/4 inch thick. Fit the crust into a 7 inch diameter pie plate. Use a fork to poke holes in the bottom.

Bake the crust in the preheated oven until pale gold, about 15 minutes. Cool on a rack.

Pour about 1 inch of water into the bottom of a pan. Place the kabocha into a steamer basket fitted into the pan. Bring to a boil, then reduce heat to medium, cover, and steam the squash until tender and easily pierced with a fork, about 15 minutes. Cool.

Place the kabocha into a blender or bowl of a food processor, and blend until smooth. Stir the tofu, vanilla, sugar, cinnamon, and nutmeg into the kabocha mixture, and blend until very smooth. Pour into the prepared crust.

Bake in preheated oven until center is set, about 20 minutes. Do not overbake or the filling will crack.

Mississippi Egg Custard Pie

Ingredients

1 3/4 cups white sugar
1/2 cup all-purpose flour
4 eggs
2 teaspoons vanilla extract
2 cups milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat together the sugar, flour, eggs, vanilla and milk and pour the mixture into a 9 inch pie pan. Place pie in a dish filled with hot water (water should reach halfway up the sides of the pie pan). Bake in the preheated oven for 45 minutes. Let cool and serve.

Potato and Cheese Pierogi

Ingredients

6 cups all-purpose flour
3 eggs
1 pinch salt
water as needed

5 pounds potatoes, peeled
1 pound processed cheese,
cubed
salt and pepper to taste
onion salt to taste

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain.

Combine flour, eggs and salt. Mix in a little water at a time until dough is somewhat stiff. Roll dough in small sections about 1/4 inch thick. Using a large biscuit cutter or drinking glass, make circle cuts.

To make filling: Mix together potatoes, cheese, salt, pepper and onion salt. Fill each with 1 to 2 tablespoons of the potato mixture, fold over and seal edges. To cook, bring a large pot of water to boil, carefully dropping in one at a time; stir once. They are done when they float to the top.

Apricot and Peach Fried Pies

Ingredients

4 cups all-purpose flour
2 teaspoons salt
1 cup shortening
1 cup milk
8 ounces dried apricots
1 (6 ounce) package dried peaches
3/4 cup white sugar
2 cups vegetable oil for frying

Directions

To Make Crust: In a large bowl, mix together flour and salt. Cut in shortening until mixture is crumbly. Mix in milk and stir until dough forms a ball. Roll out dough and cut into 18 6-inch circles. Set aside.

To Make Filling: In a large saucepan, combine apricots, peaches, and sugar. Add enough water to cover fruit. Cover pan and cook over low heat until fruit is falling apart. Remove lid and continue to cook until water is evaporated.

Place oil or shortening in small high-sided skillet. Place over medium heat. Spoon equal amounts of filling into each pastry circle and fold in half. Seal pastry with a fork dipped in cold water.

Fry a few pies at a time in hot oil, browning on both sides. Drain pies on paper towels.

Apple Crunch Pie II

Ingredients

8 Macintosh apples - peeled,
cored and chopped
1/4 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
3/4 cup rolled oats
1/2 cup brown sugar
1/4 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/2 cup butter
3/4 cup chopped pecans
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine apples, white sugar, 1/2 teaspoon cinnamon and allspice. Pour filling into pie shell.

In a medium bowl, combine oatmeal, brown sugar, nutmeg and 1/2 teaspoon cinnamon. Cut in the butter and mix with fingers until crumbly. Spoon over the top of the apples. Sprinkle top with pecans.

Bake in the preheated oven for 45 minutes, or until golden brown.

Broccoli Pie

Ingredients

3/4 cup baking mix
3 eggs
1 1/3 cups milk
2 (10 ounce) packages chopped
frozen broccoli, thawed
2/3 cup chopped onion
12 ounces shredded Cheddar
cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 10 inch pie plate.

In a large bowl, combine baking mix, eggs, and milk. Mix until smooth. Stir in broccoli, onion, and 2 cups of the shredded cheese. Pour mixture into pie plate.

Bake in preheated oven for 25 to 30 minutes, until golden brown. Top with remaining cheese and return to oven just until cheese is melted. Serve hot.

Pecan Pie Bars II

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup margarine, softened
1 egg
3 eggs
1 teaspoon vanilla extract
1 1/2 cups dark corn syrup
1/2 cup packed brown sugar
1 cup chopped pecans
2/3 cup yellow cake mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Reserve 2/3 cup cake mix.

Mix together remaining cake mix, margarine, and 1 egg. Pat in prepared pan.

Bake at 350 degrees F (175 degrees C) for 15-20 minutes or until golden brown.

Beat together 3 eggs, vanilla, reserved 2/3 cup cake mix, corn syrup, and brown sugar. Pour on cake in pan. Sprinkle pecans on top.

Bake at 350 degrees F (175 degrees C) for 30-35 minutes.

Dutch Apple Berry Pie

Ingredients

2 cups sliced green apples
1/2 cup raspberries
1/2 cup fresh blueberries
1 (9 inch) deep dish pie crust
2/3 cup all-purpose flour
2/3 cup packed brown sugar
1/3 cup butter
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1 pinch ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix apples, raspberries and blueberries; pour into pie shell.

In a large bowl, combine flour, brown sugar, butter or margarine, cinnamon, allspice and nutmeg. Mix until dry and crumbly. Sprinkle over fruit.

Bake for 30 minutes, or until topping is brown.

Rob's Lamb Curry Pie

Ingredients

Filling:

- 3 tablespoons olive oil
- 3 cloves garlic
- 1 (3/4 inch thick) slice fresh ginger root, coarsely chopped
- 1 tablespoon red curry paste
- 1/2 cup fresh cilantro leaves
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground turmeric
- 1/2 teaspoon cayenne pepper
- 1/4 teaspoon ground cinnamon
- 3 red onions, chopped
- 1 eggplant, chopped
- 3/4 cup chopped celery
- 1 large red bell pepper, chopped
- 3 cups diced leftover roast lamb

Sauce:

- 1 1/2 cups milk
- 3 tablespoons butter
- 1/2 cup sweet white wine
- 3 tablespoons all-purpose flour
- salt to taste

Crust:

- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1 tablespoon curry powder
- 6 tablespoons shortening
- 3 tablespoons cold water, or as needed

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a large pie plate or baking dish.

Place olive oil, garlic, ginger, curry paste, cilantro, cumin, turmeric, cayenne pepper, and cinnamon into the work bowl of a food processor, and process into a paste. Place the curry paste into a large mixing bowl, and stir with red onions, eggplant, celery, and red bell pepper to coat all the vegetables with curry mixture. Turn the vegetables into a large skillet over medium heat, and cook and stir until the vegetables are tender, about 7 minutes. Stir in the cooked lamb, and cook and stir until the lamb is hot and coated with spice mixture, 2 to 3 more minutes. Turn off the heat under the skillet.

Heat milk, butter, and wine in a saucepan over medium heat until the mixture is hot but not boiling, and the butter is melted. Whisk 3 tablespoons of flour into the hot milk mixture, and cook, whisking constantly, until the sauce has thickened. Turn the heat under the skillet of lamb and vegetables to medium, and cook and stir until hot, about 2 minutes; pour the sauce into the lamb and vegetables, and stir to combine. Season to taste with salt, and pour the hot filling into the prepared pie plate.

To make crust, mix together 1 cup flour, 1/2 teaspoon of salt, and curry powder in a bowl until thoroughly combined. Cut in the shortening with a pastry cutter until the mixture resembles coarse crumbs. Sprinkle with water, and stir gently until the dough just comes together. Form into a rough ball, place on a floured work surface, and roll out into a crust to fit the pie dish. Lay the crust over the dish and lamb filling, crimp it to the dish with a fork, and cut several slits in the top of the crust.

Bake in the preheated oven until the crust is golden brown and the filling is hot, about 35 minutes. Let cool 7 to 10 minutes before serving.

Banana Blueberry Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup white sugar
1 (1.3 ounce) envelope dry whipped topping mix
3 bananas, sliced
2 (9 inch) pie shells, baked
1 (21 ounce) can blueberry pie filling
1 (12 ounce) container frozen whipped topping, thawed

Directions

In a large bowl, mix together the cream cheese and sugar until light. Prepare the whipped topping mix according to package instructions, and fold into the cream cheese mixture.

Place a layer of sliced banana into the bottom of each pie shell. Spoon half of the cream cheese mixture into each pie, and spread evenly. Spoon half of the blueberry pie filling over each pie in an even layer. Cover the tops of the pies with the thawed frozen whipped topping. Chill until serving.

Sara's Pumpkin Pie

Ingredients

1 cup white sugar
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
1 1/2 cups pumpkin puree
1 2/3 cups evaporated milk
2 eggs
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 425 degrees F (220 degrees C).

Combine the sugar, salt, cinnamon, nutmeg, ginger, allspice, cloves, pumpkin puree, evaporated milk and eggs; blending until smooth. Pour batter into the prepared unbaked pie shell.

Bake at 425 degrees F (220 degrees C) for 15 minutes then lower oven temperature to 350 degrees F (175 degrees C). Continue to bake for about another 40 minutes or until pie is firm.

German Chocolate Pecan Pie

Ingredients

1 cup light corn syrup
3 eggs
1 cup white sugar
2 tablespoons butter, melted
1 teaspoon vanilla extract
2 cups coarsely chopped pecans
3/4 cup sweetened flaked coconut
3/4 cup semisweet chocolate chips
1 (9 inch) deep dish prepared pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

Whisk the corn syrup, eggs, sugar, butter, and vanilla together in a mixing bowl until light-colored and well blended. Stir in the pecans and coconut. Sprinkle the chocolate chips over the bottom of the prepared pie crust. Pour the corn syrup mixture over the chocolate chips.

Bake in preheated oven until top is set, 55 to 60 minutes. Cool completely on a rack before serving, about 2 hours.

Fresh Peach Pie

Ingredients

1 cup sugar
2 tablespoons cornstarch
1 cup water
1 (3 ounce) package peach gelatin
3 cups peeled, sliced ripe
peaches
1 (9 inch) pastry shell, baked
Whipped cream

Directions

In a saucepan, combine sugar, cornstarch and water until smooth. Cook and stir over medium heat until bubbly and thickened. Remove from the heat; stir in gelatin until dissolved. Cool. Arrange peaches in crust; pour filling over peaches. Chill until set, about 2 hours. Serve with whipped cream if desired.

Naughty Hula Pie

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
1 quart vanilla ice cream, softened
1 (6.5 ounce) jar macadamia nuts,
chopped
1 (12 ounce) jar hot fudge topping
1/2 cup heavy whipping cream,
whipped

Directions

Reserve 1/2 cup of the nuts and stir the remaining nuts into the ice cream. Fill the cookie shell and return to the freezer until firm.

When ready to serve cover the top with fudge sauce, dollop with whipped cream and sprinkle with reserved 1/2 cup chopped macadamia nuts.

No Crust Coconut Pie

Ingredients

4 eggs, beaten
1/4 cup butter
1/2 cup self-rising flour
1 teaspoon vanilla extract
1 3/4 cups white sugar
2 cups milk
7 ounces flaked coconut

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, combine eggs, butter or margarine, flour, vanilla, sugar, milk and coconut. Mix well.

Pour into 10 inch deep dish pie plate.

Bake at 325 degrees F (165 degrees C) for 30 to 40 minutes. Crust will form on the bottom.

Cappuccino Pie

Ingredients

1 (9 inch) prepared graham cracker crust, chocolate
1 (3.5 ounce) package instant vanilla pudding mix
3 tablespoons instant coffee granules
1 cup cold milk
1 (12 ounce) container frozen whipped topping, thawed
1 (1.5 ounce) bar milk chocolate candy

Directions

In a medium bowl combine pudding mix and coffee granules. Add milk, and whisk until smooth. Fold in 1/3 of the whipped topping and pour mixture into crust. Refrigerate 30 minutes.

Spread remaining whipped topping over pie filling and refrigerate an additional 2 to 3 hours. If garnish is desired, soften chocolate candy bar in microwave on low power for 30 seconds. Carefully make chocolate curls with a vegetable peeler. Sprinkle curls on top of pie before serving.

Triple Berry Pie

Ingredients

- 1 pint fresh blueberries
- 1 pint fresh strawberries, sliced
- 3 bananas, sliced
- 1 1/2 cups white sugar
- 1 teaspoon lemon juice
- 1 tablespoon ground cinnamon
- 2 teaspoons ground nutmeg
- 1/2 cup all-purpose flour
- 1/2 cup vital wheat gluten
- 1 double crust ready-to-use pie crust

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the blueberries, strawberries, and sliced bananas into a mixing bowl. Sprinkle with the sugar, lemon juice, cinnamon, nutmeg, flour, and gluten; mix gently. Pour the fruit mixture into the pie shell, cover with the top crust, and pinch the seams shut. Cut slits in the top crust with a knife to create slots for the steam. Place the pie onto a baking sheet to catch drips.

Bake in the preheated oven until golden brown, about 35 minutes.

Strawberry Rhubarb Cream Pie

Ingredients

1 1/2 cups white sugar
1/4 cup all-purpose flour
3/4 teaspoon ground nutmeg
3 eggs, beaten
4 cups chopped rhubarb
3 cups halved fresh strawberries
1 recipe pastry for a 9 inch double
crust pie
1 egg white

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, mix together sugar, flour, and nutmeg. Stir in eggs. Fold in rhubarb making sure to coat well, then do the same with the strawberries. Pour mixture into pie crust. Place second crust on top being sure to cut slits into it to vent steam. Brush egg white on top crust.

Bake for 50 to 60 minutes in the preheated oven, until rhubarb is tender, and crust is golden.

Cherry Yum Yum Pie

Ingredients

1 (21 ounce) can cherry pie filling
1 (15 ounce) can crushed
pineapple, drained
1 (5 ounce) can sweetened
condensed milk
1/2 cup chopped walnuts
1 (12 ounce) container frozen
whipped topping, thawed
2 (9 inch) prepared graham
cracker crusts

Directions

In a large bowl, combine cherry pie filling, pineapple, sweetened condensed milk, and chopped nuts. Fold in whipped topping until no streaks remain. Spoon into pie crusts. Chill for 1 hour.

Blushing Peach Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
6 cups sliced peeled fresh peaches
2 tablespoons lemon juice
2/3 cup sugar
1/3 cup all-purpose flour
1/4 teaspoon salt
1 dash ground nutmeg
3 tablespoons red-hot candies
2 tablespoons butter or margarine

Directions

Line a 9-in. pie plate with bottom pastry; trim even with edge of plate. Set aside.

In a bowl, toss the peaches with lemon juice. Combine the sugar, flour, salt and nutmeg; add to peaches and toss to combine. Pour into crust. Sprinkle with red-hots; dot with butter. Roll out remaining pastry to fit top of pie. Place over filling. Trim, seal and flute edges. Cut slits in top. Cover edges loosely with foil. Bake at 425 degrees F for 25 minutes. Reduce heat to 350 degrees F; remove foil and bake 20 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack.

White Berry Pie

Ingredients

5 ounces white chocolate,
chopped
1 (3 ounce) package cream
cheese, softened
1/2 cup confectioners' sugar
1 cup whipped cream
1 quart fresh strawberries, hulled
1 (9 inch) graham cracker crust

Directions

Place 4 ounces of the white chocolate in a microwave-safe dish. Cook for 1 minute in the microwave, stir, and continue to heat and stir at 15 second intervals until the chocolate is smooth. Set aside to cool slightly.

In a medium bowl, cream together the cream cheese and confectioners' sugar until light and fluffy. Stir in the melted chocolate, then fold in the whipped cream. Spread the mixture evenly in the bottom of the pie crust. Place the berries, point side up in the chocolate mixture.

Melt the remaining chocolate, starting at 15 second intervals, in the microwave. Drizzle over the berries. Chill for at least 2 hours before serving.

Angel Pie

Ingredients

4 egg whites
1/4 teaspoon cream of tartar
1 cup white sugar
4 egg yolks
1/2 cup white sugar
2 teaspoons lemon zest
1/3 cup lemon juice
1 1/8 cups heavy cream
1 teaspoon lemon zest

Directions

Preheat oven to 250 degrees F (120 degrees C).

Beat egg whites until stiff. Add cream of tartar and gradually add 1 cup sugar; beat until glossy. Turn the meringue into a well-greased 10 inch pie plate. Spread over bottom and sides of plate, building up the sides 1/2 inch above the edge of the plate. Place in oven, and bake 1 1/2 hours. Turn off oven, and leave meringue inside to cool slowly.

Combine egg yolks, 1/2 cup sugar, 2 teaspoons zest, and lemon juice in double boiler. Cook and stir over medium low heat until thick. Cool thoroughly.

Whip cold cream until stiff. Place half of the whipped cream in the meringue shell. Cover with a layer of the lemon filling and top with the remainder of the whipped cream. This top layer can be put on with a decorative tube. Garnish with remaining lemon zest. Refrigerate.

Pie Crust II

Ingredients

5 1/2 cups all-purpose flour
1 pound lard, chilled and cut into small pieces
1 teaspoon salt
1 (12 fluid ounce) can or bottle lemon-lime flavored carbonated beverage

Directions

In a large bowl, combine flour and salt. Cut in lard until mixture resembles coarse crumbs. Stir in lemon-lime soda until mixture forms a ball. Divide dough in quarters and shape into balls. Wrap in plastic and refrigerate for 4 hours or overnight.

Orange Blossom Pie

Ingredients

3 eggs
1/2 cup white sugar
2 teaspoons orange zest
1/4 cup orange juice
4 tablespoons butter
1 cup heavy whipping cream
1 large orange, peeled and segmented
1 (9 inch) vanilla wafer crust

Directions

Beat the eggs until frothy. Combine eggs, sugar, orange juice, and rind in a saucepan. Cook over low heat, stirring constantly, until very thick. Remove from heat, and stir in butter. Chill completely.

Whip the cream to soft peaks. Fold into chilled orange mixture.

Arrange a layer of orange sections in chilled vanilla wafer crust. Spoon chilled orange mixture into crust, and top with additional orange sections. Chill until ready to serve.

Ricotta Pie (Old Italian Recipe)

Ingredients

3 pounds ricotta cheese
12 eggs
2 cups white sugar
2 teaspoons vanilla extract
1/4 cup miniature semisweet chocolate chips
4 cups all-purpose flour
5 teaspoons baking powder
1 cup white sugar
1/2 cup shortening
4 eggs, lightly beaten
1 teaspoon vanilla extract

Directions

Beat the 12 eggs, 2 cups sugar and vanilla or lemon extract together. Stir in the ricotta cheese and the chocolate chips. Set aside.

Preheat oven to 325 degrees F (165 degrees C). Grease two deep dish pie plates.

Combine the flour, baking powder, and 1 cup of the sugar together. Cut in the shortening and mix until the mixture resembles coarse crumbs. Mix in 4 of the eggs and 1 teaspoon of the vanilla. Divide dough into 4 balls and chill (if needed).

Roll out 2 of the balls to fit into the pie pans. Do not make the crust too thick as it will expand during cooking and get too thick. Do not flute the edges of the dough. Roll out the other 2 balls of dough and cut each into 8 narrow strips for the top of the crust. Alternately you can use cookie cutters and place the cutouts on the top of the pies.

Pour the filling evenly into the pie crusts. Top each pie with 8 narrow strips of dough or cookie cut-outs. Brush top of pie with milk for shine. Place foil on the edge of crust.

Bake at 325 degrees F (165 degrees C) for 20 to 30 minutes then remove foil. Continue to bake for another 25 or 30 minutes or until a knife inserted in the center comes out clean.

Southern Peanut Butter Pie

Ingredients

2/3 cup white sugar
1/2 teaspoon salt
1 cup dark corn syrup
1/3 cup creamy peanut butter
3 eggs
1 cup salted peanuts
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine sugar, salt, corn syrup, peanut butter and eggs with electric mixer. Stir in peanuts by hand. Pour filling into pie crust.

Bake in the preheated oven for 40 to 50 minutes, or until crust is golden brown. (Center of filling may be slightly soft but will become firm as pie cools.)

Old Fashioned Coconut Cream Pie

Ingredients

3 cups half-and-half
2 eggs
3/4 cup white sugar
1/2 cup all-purpose flour
1/4 teaspoon salt
1 cup flaked coconut, toasted
1 teaspoon vanilla extract
1 (9 inch) pie shell, baked
1 cup frozen whipped topping,
thawed

Directions

In a medium saucepan, combine half-and-half, eggs, sugar, flour and salt. Bring to a boil over low heat, stirring constantly. Remove from heat, and stir in 3/4 cup of the coconut and the vanilla extract. Pour into pie shell and chill 2 to 4 hours, or until firm.

Top with whipped topping, and with remaining 1/4 cup of coconut.

Note: To toast coconut, spread it in an ungreased pan and bake in a 350 degree F (175 degrees C) oven for 5 to 7 minutes, or until golden brown, stirring occasionally.

Pumpkin Ice Cream Pie

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup margarine, melted
3 tablespoons white sugar
1/2 gallon vanilla ice cream, softened
1 cup canned pumpkin
1/2 cup packed brown sugar
1 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 tablespoon orange juice

Directions

To prepare crust, combine crumbs, sugar and margarine in a mixing bowl. Press mixture firmly into prepared pan.

Chill 1 hour or until firm. Or bake in a 375 degree F (190 degrees C) oven for 10 minutes or until edges are brown. Cool on rack before filling.

To prepare filling, combine ice cream, pumpkin, brown sugar, ginger, cinnamon, nutmeg, and orange juice, and pour into crust. Freeze until ready to serve.

Tomato Pie I

Ingredients

1 (9 inch) unbaked pie shell
2 eggs, beaten
1 cup whole milk
1 teaspoon salt
1/2 teaspoon dried basil
1/4 teaspoon dried parsley
1 1/2 tablespoons dried minced onion
1/2 cup cottage cheese
5 plum tomatoes, diced
1 1/4 cups shredded Swiss cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, whisk together eggs, milk, salt, basil, parsley, onion flakes and cottage cheese. Spread tomatoes evenly across bottom of pastry shell, then sprinkle with Swiss cheese. Pour egg mixture over cheese.

Bake in preheated oven for 45 minutes, until set in center.

Miss Hatties Apple Pie

Ingredients

2 (9 inch) unbaked pie crusts

12 unpeeled Granny Smith apples, cored and quartered
1 cup white sugar
2 teaspoons ground cinnamon
1 1/2 teaspoons ground cloves
1 teaspoon freshly grated nutmeg
3 tablespoons butter
3 tablespoons melted butter

Directions

Preheat oven to 375 degrees F (190 degrees C.)

Shred the apples into a large bowl, Add sugar, cinnamon, cloves and nutmeg. Mix well and place in bottom crust. Dot the top with 3 tablespoons butter.

On a cutting board, place rolled out (or packaged) pie crust. With a leaf or apple cookie cutter, cut shapes from the pie crust. Positioning the cutouts all over the top of the pie leaving small spaces between cutouts for the vent holes.

Bake in the preheated oven for 30 minutes. Remove pie from oven and brush with 3 tablespoons melted butter. Return to oven and bake an additional 15 minutes, or until golden brown. Place a piece of aluminum foil under the pan in case it boils over.

Sweet Potato Pie V

Ingredients

3 cups cooked and mashed sweet potatoes
1 cup butter
3 cups white sugar
4 egg yolks
1 cup half-and-half cream
1 teaspoon vanilla extract
1/4 teaspoon ground nutmeg
1 (9 inch) pie shell

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, combine the sweet potatoes and melted butter. Stir in sugar. Beat in the eggs one at a time. Stir in half-and-half and vanilla. Pour into pie shell and sprinkle top with ground nutmeg.

Bake 10 minutes at 400 degrees F (200 degrees C), then reduce oven temperature to 375 degrees F (190 degrees C), and bake 35 minutes more.

Jim's Pineapple Cheese Pie

Ingredients

1 (9 inch) pie crust, baked
1 (20 ounce) can crushed pineapple with juice
1 (8 ounce) container frozen whipped topping, thawed
1 (6 ounce) package pineapple gelatin
1 (12 ounce) container whipped cream cheese

Directions

Drain juice from pineapple. Set the fruit aside. Dissolve the gelatin in the pineapple juice, and microwave for 1 minute.

Mix whipped topping and cream cheese until smooth. Mix pineapple into creamed cheese mixture. Stir in gelatin, and mix thoroughly. Pour into pie shell, and refrigerate for 4 to 5 hours.

Steak n Ale Pie

Ingredients

1/2 (17.5 ounce) package frozen puff pastry, thawed
1 tablespoon lard
1/2 pound cubed beef
1/4 pound carrots, diced
1/4 pound turnips, diced
1/2 pound peeled and cubed potatoes
1/4 pound onions, diced
1 cup water
1 cup bitter ale
1 tablespoon cornstarch
1/4 cup cold water
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat a large skillet over high heat. Add lard, then meat. Toss to coat meat, and saute just long enough to brown meat on all sides. Remove from heat. Place meat in a 1 quart baking dish. Add carrots, turnip, potatoes, and onion. Mix well.

Place 1 cup water and ale in a small saucepan. Bring to a simmer. Mix cornstarch with 1/4 cup cold water until smooth. Slowly pour cornstarch mixture into simmering ale mixture, whisking constantly. Continue to simmer until mixture has thickened. Add salt and pepper to taste. Pour mixture over meat and vegetables. Trim puff pastry to fit over top of filling.

Bake in preheated oven for 45 to 50 minutes, until pastry is deep golden brown.

Peanut Butter Pie XII

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
1 (8 ounce) package Neufchatel
cheese
1 cup confectioners' sugar
1/2 cup peanut butter
1/2 cup skim milk
1 (8 ounce) container frozen
whipped topping, thawed

Directions

In a large mixing bowl, beat cream cheese until fluffy. Beat in sugar and peanut butter until mixture is smooth. Mix in milk, then fold in whipped topping.

Spoon mixture into chocolate crust. Cover and freeze until firm.

Chocolate Malted Pie

Ingredients

2 (3.5 ounce) packages non-instant chocolate pudding mix
3 cups milk
4 (1 ounce) squares bittersweet chocolate
1/3 cup malted milk powder
1 (9 inch) prepared graham cracker crust
1 cup heavy whipping cream
1 teaspoon white sugar
3/4 cup chocolate covered malted milk balls, cut into pieces
2 tablespoons chocolate syrup

Directions

Cook pudding according to package directions, using the 3 cups of milk. Remove from heat. Add bittersweet chocolate, and stir in malted milk powder. Cool mixture for 5 minutes, stirring often, then pour into crumb crust. Cover and refrigerate for 2 hours.

Up to one hour before serving: beat cream and sugar with electric mixer until soft peaks form when beaters are lifted. Spread whipped cream over chocolate filling. Chop the malted milk balls into 3 or 4 pieces each, and sprinkle on top of the pie. Drizzle pie with the chocolate syrup. Refrigerate until serving time.

Deni's Strawberry Cheese Pie

Ingredients

1 (9 inch) pie crust, baked
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/2 cup lemon juice
1 teaspoon vanilla extract
2 cups fresh strawberries, sliced

Directions

In a medium mixing bowl, whip cream cheese until fluffy. Add condensed milk and whip until smooth. Add lemon juice and vanilla extract. Mix until all ingredients are thoroughly combined.

Pour cream cheese mixture into baked pastry shell. Top with strawberries. Chill at least 2 hours before serving.

Deep Dish Potato and Pumpkin Pie

Ingredients

1 small sugar pumpkin
2 large russet potatoes
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup butter
4 tablespoons ice water
1 tablespoon olive oil
2 cups chopped onion
2 cloves garlic
1 1/3 cups fresh corn kernels
6 ounces shredded Monterey Jack cheese
2 teaspoons chopped fresh thyme
1/8 teaspoon ground allspice
1/2 teaspoon salt
freshly ground black pepper

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Split the pumpkin in half, spoon out the seeds and place the pumpkin halves face down on a baking sheet. Split the potatoes lengthwise and place on the pan with the pumpkin. Bake the pumpkin and potatoes for 1 hour. Remove them from the oven and let them cool. When the pumpkin has cooled, spoon out the flesh and put it into a large bowl. Cut the potato into 1/2 inch cubes.

To make the dough in a food processor fitted with a steel blade, put the flour and salt into the processor. Add the butter. Run the machine in spurts until the butter is in bits no bigger than pea-size. Add 4 tablespoons ice water, and run the machine in spurts again just enough to bring the dough together. Turn the dough onto a work surface and knead it with your hands until the dough is soft and smooth, handling the dough as little as possible. Form it into a flattened ball. Chill the dough for at least 30 minutes.

Preheat the oven to 375 degrees F (190 degrees C). On a floured surface, roll out the dough, and use it to line the bottom and sides of either a 9 inch square baking pan or a large deep dish pie pan. Pierce the dough with a fork in three places. Line the sides of the pan with aluminum foil, and crimp the foil gently to hold the dough in place.

Bake the crust for 15 minutes. Remove the pan from the oven. Reduce the heat to 350 degrees F (175 degrees C). While the crust bakes, make the filling.

Heat the oil in a large skillet over medium heat. Add the onions, and cook them, stirring frequently, until they soften, about 5 minutes. Add the garlic, and cook for 3 to 4 minutes more, stirring frequently. Add the corn and cook for 2 more minutes. Remove the skillet from the heat.

Stir in the pumpkin, potato, cheese, thyme, allspice, salt, and pepper. Mix well, then spoon into pre-baked pie shell.

Bake the pie at 350 degrees F (175 degrees C) for 30 minutes or until veggies and cheese are piping hot. Serve immediately.

BBQ Pie

Ingredients

1 1/2 pounds ground beef
1/4 cup diced onion
1/4 teaspoon ground black pepper
2 (15 ounce) cans baked beans with pork
1 teaspoon Worcestershire sauce
1 cup barbeque sauce
1 cup biscuit baking mix
1/2 cup milk
1 egg
1/4 cup shredded Cheddar cheese
1 tablespoon barbecue sauce

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Crumble the ground beef into a large skillet over medium heat. When it is starting to brown, stir in the onion and season with pepper. Continue to cook and stir until beef is browned and the onion is tender.

Drain off the grease from the beef, and stir in the baked beans, Worcestershire sauce and 1 cup of barbeque sauce. Transfer to a large casserole dish. In a separate bowl, mix together the baking mix, milk and egg. Pour this mixture evenly over the beef and beans in the dish.

Bake for 40 to 45 minutes in the preheated oven, until the biscuit topping is golden brown. Spread a small amount of barbeque sauce over the top and sprinkle with Cheddar cheese while hot from the oven.

Crustless Pumpkin Pie

Ingredients

1 1/4 cups sugar
3 tablespoons all-purpose flour
3 eggs
2 cups canned pumpkin
3/4 cup evaporated milk
1 1/2 teaspoons vanilla extract
1/4 teaspoon ground cinnamon

Directions

In a mixing bowl, combine the sugar and flour. Add eggs; mix well. Stir in the pumpkin, milk, vanilla and cinnamon if desired; mix until well blended. Pour into a greased 9-in. pie plate. Place pie plate in a 15-in. x 10-in. x 1-in. baking pan; add 1/2 in. of hot water to pan. Bake at 350 degrees F for 50-55 minutes or until a knife inserted near the center comes out clean.

Apple Pie

Ingredients

1/2 cup sugar
1/2 cup packed brown sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
7 cups thinly sliced pared apples
1 tablespoon lemon juice
1 Pastry for double-crust pie (9 inches)
1 tablespoon butter or margarine
1 egg white
Additional sugar

Directions

In a small bowl, combine sugar, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss well to coat. Line a 9-in. pie pan with half the pastry. Place apple filling into crust; dot with butter. Roll out remaining pastry to fit top of pie. Cut a few slits in top. beat egg white until foamy; brush over pastry. Sprinkle sugar on top. Bake at 375 degrees F for 35 minutes. Increase temperature to 400 degrees F and bake 10-15 minutes more or until golden.

Sea Pie (Six Pates)

Ingredients

6 skinless, boneless chicken breast halves - cubed
3 pounds boneless pork roast, cubed
5 pounds boneless beef sirloin, cubed
6 large stalks celery, chopped
4 large onions, chopped
salt and pepper to taste
6 homemade 9 inch pie crusts

Directions

In a Dutch oven, cook meat over medium-low heat until the mixture begins to brown. Mix in onions and celery, and continue cooking for about 5 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Arrange 2 pie crusts in a single layer on the bottom of a large roasting pan. Spread 1/2 of the meat over the pie crusts. Arrange 2 more pie crusts over the meat layer, and then spread remaining meat on top of the pastry. Top with remaining pastry. Press the pastry to the sides of the pan, and poke 8 small holes in the pastry to allow steam to escape.

Bake for 1 hour, or until dough is golden brown and the pie is hot and bubbly.

Luscious Chicken Pot Pie

Ingredients

1 recipe pastry for a (10 inch)
double crust pie
4 boneless chicken breast halves,
cooked and diced
2 (10.75 ounce) cans condensed
cream of chicken soup
3 (15 ounce) cans mixed
vegetables, drained

Directions

Preheat oven to 365 degrees F (185 degrees C). Fit bottom pastry into a 10 inch pie plate.

In a large bowl, combine chicken, soup, and vegetables. Mix well and pour into crust. Cover with top pastry. Seal edges and cut steam vents in top.

Bake in preheated oven for 45 minutes, until crust is golden brown.

Mom's Chocolate Meringue Pie

Ingredients

3/4 cup white sugar
5 tablespoons unsweetened
cocoa powder
3 tablespoons cornstarch
1/4 teaspoon salt
2 cups milk
3 egg yolks, beaten
1 teaspoon vanilla extract
1 (9 inch) pie crust, baked
3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons white sugar

Directions

Mix together sugar, cocoa, corn starch and salt in a medium saucepan. Gradually mix in milk. Cook and stir over medium high heat until thickened and bubbly. Reduce heat to medium low; cook and stir 2 minutes more. Remove pan from heat. Stir about one cup of the hot filling into the egg yolks; mix back into the custard. Return saucepan to heat, and bring to a gentle boil. Cook and stir for 2 minutes. Remove from the heat, and stir in vanilla. Pour hot filling into crust.

In a clean bowl, beat egg whites with cream of tartar until soft peaks form. Gradually beat in sugar, and continue to beat until stiff and glossy. Spread evenly over hot filling, sealing meringue to crust.

Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes, or until golden.

Chess Pie

Ingredients

1/2 cup butter
2 cups white sugar
1 teaspoon vanilla extract
4 eggs
1 tablespoon cornmeal
1/4 cup evaporated milk
1 tablespoon distilled white vinegar
1 (9 inch) unbaked pie crust

Directions

Preheat the oven to 425 degrees F (220 degrees C).

In a large bowl, mix the butter, sugar and vanilla together. Mix in the eggs, then stir in the cornmeal, evaporated milk and vinegar until smooth.

Bake for 10 minutes in the preheated oven, then reduce heat to 300 degrees F (150 degrees C) for 40 minutes. Let cool. Cut and top servings with whipped cream. You will think you have died and gone to heaven.

Eggnog Pie with Rum

Ingredients

1 (9 inch) pie crust, baked
1 1/2 (.25 ounce) packages
unflavored gelatin
1/4 cup dark rum
4 egg yolks
1/3 cup white sugar
1 1/3 cups scalded milk
1 1/2 teaspoons vanilla extract
salt to taste
3/4 cup frozen whipped topping,
thawed
1 pinch ground nutmeg
1/8 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 cup heavy cream, chilled
3 tablespoons confectioners'
sugar
1 1/2 tablespoons rum (optional)
4 egg whites

Directions

Sprinkle gelatin over 1/4 cup dark rum to soften for about 10 minutes.

Mix with an electric mixer on low, beat egg yolks with white sugar until the egg mixture falls like ribbon off the beaters. Continue beating, and pour in scalded milk in a thin stream. You must KEEP stirring.

Transfer mixture into a 1 quart saucepan. Cook over medium low heat, stirring constantly, until the custard will coat a spoon. Do not allow to boil. Take the pan off the heat, and stir in softened gelatin mixture and vanilla. Keep stirring until the gelatin is completely dissolved. Transfer custard into a clean bowl, and chill over a bowl of ice. Stir occasionally. Do not let the custard set up.

Beat egg whites with a pinch of salt until stiff but not dry. Gently fold 3/4 cup whipped cream into the whipped egg whites. Fold in custard. Spread into your prepared pie crust. Chill for 45 minutes in the refrigerator, or until filling is set.

Combine 1 cup chilled whipping cream, confectioner's sugar, 2 to 3 tablespoons rum, nutmeg, and cinnamon. Whip until soft peaks form. Spread over the top of the chilled pie, mounding in an attractive fashion. Dust the top of the pie with additional nutmeg.

Peanut Butter Pie XIII

Ingredients

1 (9 inch) pie crust, baked
3 egg yolks, beaten
1 pinch salt
2 1/2 cups milk
3/4 cup white sugar
1/4 cup all-purpose flour
1 teaspoon vanilla extract
1/2 cup creamy peanut butter
1 1/2 cups sweetened whipped
cream (optional)

Directions

In a medium saucepan, whisk together egg yolks, salt and milk. Cook over low heat, stirring constantly until warm.

In a small bowl combine sugar and flour. Mix well and gradually whisk into milk mixture. Continue to stir mixture constantly until thickened. Remove from heat.

Add vanilla extract and peanut butter to milk mixture. Stir until smooth. Pour into baked pastry shell. Chill for at least 2 hours before serving. Top with whipped cream if desired.

Cranberry Pie II

Ingredients

1 1/3 cups white sugar
1/2 cup all-purpose flour
1 tablespoon grated orange zest
1 pinch ground cinnamon
1 pinch ground nutmeg
3 eggs
1/4 cup melted butter
1 1/4 cups cranberries

1 (9 inch) unbaked pie crust

Directions

Preheat oven to 325 degrees F (165 degrees C.)

In a large bowl, combine sugar, flour, orange zest, cinnamon and nutmeg. Beat in eggs. Stir in melted butter. Fold in cranberries, then pour into crust.

Bake in the preheated oven for 35 to 40 minutes, or until filling is set.

Old Time Mincemeat Pie

Ingredients

1 1/4 pounds round steak, cut into small pieces
1 cup apple cider
4 Granny Smith apples - peeled, cored and finely diced
1 1/3 cups white sugar
2 1/2 cups dried currants
2 1/2 cups raisins
1/2 pound chopped candied mixed fruit peel
1/2 cup butter
1 (16 ounce) jar sour cherry preserves
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1 (16 ounce) can pitted sour cherries, drained with liquid reserved

1 recipe pastry for a 9 inch double crust pie
2 tablespoons heavy cream

Directions

In a Dutch oven, combine beef and apple cider. Bring to a boil, then reduce heat to a simmer. Cover and cook for about 20 minutes, or until meat is tender. Remove meat and coarsely chop, then return it to the pot.

Stir in chopped apples, sugar, currants, raisins, citrus peel, butter and cherry preserves. Add ginger, cloves, nutmeg, cinnamon and salt. Let simmer, uncovered, over low heat until mixture is very thick, about 90 minutes. Stir in cherries and remove from heat.

Refrigerate tightly covered for at least a week before using.

Preheat oven to 350 degrees F (175 degrees C). Put filling in unbaked pie shell and place pastry on top. Crimp edges and poke several holes in top pastry. Brush top with cream and sprinkle with sugar.

Bake in preheated oven for 40 minutes, or until golden brown.

Caramel-Pecan Pie

Ingredients

1 (9 inch) single Classic CriscoB®
Pie Crust
3 eggs
2/3 cup sugar
1 (11.75 ounce) jar Smucker'sB®
Caramel Spoonable Ice Cream
Topping
1/4 cup butter or margarine,
melted
1 1/2 cups pecan halves

Directions

Heat oven to 350 degrees F. Beat eggs slightly with fork in mixing bowl. Add sugar, stirring until dissolved. Stir in topping and butter; mix well. Stir in pecan halves. Pour filling into pie shell.

Bake at 350 degrees F for 45 minutes or until knife inserted off-center comes out clean. Cool thoroughly on rack before serving. Cover; chill to store.

Lemon Icebox Pie II

Ingredients

3 cups graham cracker crumbs
2/3 cup white sugar
3/4 cup butter, melted
2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
2 (5 ounce) cans evaporated milk
2 (5 ounce) cans sweetened condensed milk
1 cup lemon juice

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium bowl, mix together graham cracker crumbs and 2/3 cup sugar. Add melted butter or margarine, stirring until ingredients are thoroughly combined. Pat mixture into baking dish. Bake in preheated oven for 7 minutes. Cool.

In a large mixing bowl, beat softened cream cheese until fluffy. Mix in 1/2 cup sugar. Add chilled evaporated milk, chilled condensed milk, and lemon juice. Beat until smooth. Mixture will be firm. Spread mixture into cooled graham cracker crust. Chill several hours before serving.

Old-Fashioned Peach Cream Pie

Ingredients

3/4 cup white sugar
2 tablespoons all-purpose flour
1/4 teaspoon salt
1 cup sour cream
1 egg, lightly beaten
1/2 teaspoon vanilla extract
2 cups sliced peaches
1 unbaked pie crust

1/3 cup all-purpose flour
1/3 cup white sugar
1 teaspoon ground cinnamon
1/4 cup butter, softened

Directions

Preheat oven to 400 degrees F (200 degrees C).

Whisk together the 3/4 cup sugar, the 2 tablespoons flour, and salt. Beat in the sour cream, egg, and vanilla. Stir in the sliced peaches. Pour the mixture into the pie crust.

Bake in the preheated oven for 12 minutes. Reduce the oven temperature to 350 degrees F (175 degrees C), and continue baking until the filling is set, about 30 minutes. Remove from oven.

Raise oven temperature to 400 degrees F (200 degrees C).

Whisk together the 1/3 cup flour, 1/3 cup sugar, and cinnamon in a small bowl. Mix in the butter with a fork until mixture resembles coarse crumbs. Sprinkle the crumb topping evenly over the pie.

Return the pie to the preheated oven and bake until topping is golden, about 10 minutes. Let pie cool slightly before slicing.

Pumpkin Pie Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup melted butter
3 eggs
3 cups pumpkin pie filling
2/3 cup milk
1/4 cup white sugar
1 teaspoon ground cinnamon
1/4 cup butter

Directions

Preheat oven to 350 degrees F (190 degrees C). Grease the bottom of a 9x13 inch pan.

Pour one cup of yellow cake mix into a medium size mixing bowl; set aside.

Combine remaining cake mix, 1/2 cup melted butter and 1 egg; mix well. Press into the baking pan.

Combine pumpkin pie filling, 2 eggs and milk in a medium size mixing bowl; mix until smooth. Pour evenly over the crust in the 9x13 inch pan.

Pour the sugar and cinnamon into the mixing bowl containing the 1 cup of yellow cake mix. Cut in the butter until the mixture looks crumbly. Sprinkle this mixture over the pumpkin filling.

Bake for 45 to 50 minutes or until a knife inserted into the bars come out clean. Let cool before cutting.

Blackberry Pie II

Ingredients

4 1/2 cups fresh blackberries,
rinsed and drained
1 1/2 cups white sugar
1/4 cup tapioca flour
1 recipe pastry for a 9 inch double
crust pie
1 egg white, beaten
1 tablespoon white sugar

Directions

Mix tapioca flour and sugar together, and blend mixture into the berries.

Line a pie dish with pastry. Pour filling into pie shell, and cover with top crust. Seal edges by pinching or fluting the edge. Brush top with egg white and sprinkle with a little sugar. Cut slits in top to allow steam to escape.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, until pie is golden brown and bubbly.

Sugar Cream Pie V

Ingredients

1 prepared 8 inch pastry shell
1 1/2 cups white sugar
1/2 cup all-purpose flour
1 cup heavy whipping cream
3/4 cup whole milk
1 teaspoon vanilla extract
1/4 teaspoon ground nutmeg
1/4 cup butter, chilled and diced

Directions

Preheat oven to 450 degrees F (225 degrees C).

In a medium bowl, mix together sugar, flour, and cream. Add milk and vanilla extract, and continue to stir until mixture is smooth. Pour into pastry shell. Sprinkle top with nutmeg and dot evenly with small chunks of butter.

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake an additional 45 minutes.

Coconut-Pecan Pie

Ingredients

3 eggs
1 1/2 cups sugar
1/2 cup butter or margarine,
melted
2 teaspoons lemon juice
1 teaspoon vanilla extract
1 1/4 cups flaked coconut
1/2 cup coarsely chopped pecans
1 (9 inch) unbaked pastry shell

Directions

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 F for 45-50 minutes or until set. Cool completely. Store in the refrigerator.

Artichoke Pie

Ingredients

1 tablespoon olive oil
1 clove garlic, minced
2 (6 ounce) cans artichoke hearts, drained
1/2 cup Italian seasoned bread crumbs
1/2 cup grated Parmesan cheese, divided
1 (9 inch) unbaked 9 inch pie crust
3 eggs, beaten
1 (8 ounce) package mozzarella cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a large skillet over medium heat. Saute garlic until it starts to brown. Stir in the artichoke hearts and cook 10 minutes before adding the bread crumbs and half of the parmesan cheese. When heated through, transfer half of artichoke mixture to pie crust.

Pour eggs over artichoke mixture and sprinkle in the rest of the parmesan cheese. Spoon the rest of the artichoke mixture into the pie and top with mozzarella cheese.

Bake in preheated oven for 45 minutes, or until crust begins to brown.

Chile Rellenos Pie

Ingredients

4 eggs
1/2 cup milk
1/4 cup chopped fresh cilantro
1 red bell pepper, diced
1 pinch salt
1 pinch ground black pepper
2 dashes jalapeno sauce
1 cup shredded Cheddar-Monterey Jack cheese blend
1 (4 ounce) can diced green chiles
1 tomatillo, diced
1 recipe pastry for a 9 inch single crust pie

Directions

Beat the eggs. Combine with milk, cilantro, bell pepper, spices, cheese, chiles, and tomatillo. Pour filling into the pie shell.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes, or until knife inserted in center comes out clean. Cool to room temperature. Garnish each individual piece of pie with a dollop of sour cream and drizzle with your favorite salsa!

Celebration Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (14 ounce) can sweetened condensed milk
1 (0.13 ounce) package unsweetened, fruit-flavored soft drink mix
1 (8 ounce) container frozen whipped topping, thawed

Directions

In a large bowl, combine sweetened condensed milk and drink mix. Mix well, then fold in the whipped topping until no streaks remain. Pour filling into pie shell. Refrigerate several hours or overnight, the longer the better.

Double-Crust Rhubarb Pie

Ingredients

1 cup sugar
3 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
2 eggs
4 cups chopped fresh or frozen
rhubarb
1 Pastry for double-crust pie (9
inches)
1 tablespoon butter

Directions

In a large bowl, combine the sugar, flour and cinnamon. Add eggs; whisk until smooth. Gently stir in rhubarb. Line a 9-in. pie plate with bottom pastry; add filling. Dot with butter.

Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in top. Bake at 400 degrees F for 45-50 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack. Store in the refrigerator.

Peanut Ice Cream Pie

Ingredients

1 quart vanilla ice cream, softened
6 peanut butter cups, chopped
1 (9 inch) prepared chocolate
crumb crust
Chocolate syrup

Directions

Place ice cream in a large bowl; fold in peanut butter cups. Spoon into the crust. Cover and freeze overnight or until set. Remove from the freezer 15 minutes before serving. Drizzle with chocolate syrup if desired.

French Coconut Pie

Ingredients

2 1/4 cups white sugar
2 tablespoons all-purpose flour
6 eggs
1 cup buttermilk
1/2 cup margarine, melted
1 cup flaked coconut
1 cup chopped pecans
2 prepared 8 inch pastry shells

Directions

Preheat oven to 350 degrees F (175 degrees C). In a small bowl, mix together the sugar and flour.

In a large bowl, mix the eggs with a wire whisk. Whisk flour mixture into eggs, until smooth. Stir in buttermilk, margarine, coconut and pecans. Pour into unbaked pie crusts.

Bake in preheated oven for 45 minutes. If making a 9 inch deep dish pie, bake for 1 hour.

Paradise Pumpkin Pie I

Ingredients

1 (9 inch) pie shell
1 (8 ounce) package cream cheese, softened
1/4 cup white sugar
1/2 teaspoon vanilla extract
1 egg, beaten
1 1/4 cups pumpkin puree
1 cup evaporated milk
1/2 cup white sugar
2 eggs, beaten
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1 pinch salt
1/4 cup maple syrup

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small mixing bowl combine cream cheese, 1/4 cup sugar, and vanilla extract. Beat well, then add 1 egg and mix until thoroughly combined. Spread onto the bottom of pie shell and set aside.

In a medium bowl combine pumpkin, evaporated milk, 1/2 cup sugar, 2 eggs, cinnamon, ginger, nutmeg, and salt. Mix well, then pour the mixture over the cream cheese layer.

Bake in preheated oven for 1 hour or until set in center. Cool, then brush top with maple syrup.

Grandma Meg's Raisin Pie

Ingredients

3/4 cup sugar
2 tablespoons cornstarch
1/4 teaspoon salt
1 cup water
1/2 cup dark corn syrup
1 1/2 cups raisins
1 tablespoon lemon juice
2 teaspoons butter or margarine
1 pastry for a 9 inch double crust pie
Whipped cream

Directions

In a saucepan, combine sugar, cornstarch and salt. Stir in water, corn syrup and raisins. Cook and stir until bubbly; cook and stir 2 minutes more. Remove from the heat; stir in lemon juice and butter. Pour filling into a pastry-lined pie plate. (Filling will be thin.) Cover with the top crust; seal and flute edges. Cut slits in the top. Bake at 425 degrees F for 10 minutes. Reduce temperature to 375 degrees F; bake 20 minutes more or until crust is golden. Serve with whipped cream if desired.

Chocolate Pecan Pie II

Ingredients

1 recipe pastry for a 9 inch single crust pie
2 cups semisweet chocolate chips
3 eggs
1/8 teaspoon salt
2/3 cup packed brown sugar
1 1/2 cups chopped pecans
12 pecan halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

Over hot, not boiling, water melt 1 cup chocolate chips. Remove from heat, and let cool.

In a small bowl, beat the eggs and salt; beat with an electric mixer at high speed until very thick and lemon colored, about 5 minutes. Gradually beat in the brown sugar and melted chocolate. Stir in chopped pecans and remaining 1 cup chocolate morsels. Pour filling into the unbaked pie crust. Decorate top with pecan halves.

Bake for 25 to 30 minutes.

Raspberry Mallow Pie

Ingredients

35 large marshmallows
1/2 cup milk
1 (10 ounce) package sweetened
frozen raspberries
1 (8 ounce) carton frozen whipped
topping, thawed
1 (9 inch) graham cracker crust

Directions

In a large microwave-safe bowl, combine marshmallows and milk. Cook on high for 1-2 minutes; stir until smooth. Stir in raspberries. Fold in whipped topping. Pour into crust. Refrigerate or freeze.

Hillbilly Pie

Ingredients

3/4 cup light corn syrup
3/4 cup white sugar
3 eggs
1 cup rolled oats
1/4 cup margarine, melted
2 teaspoons vanilla extract
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine corn syrup, sugar, eggs, melted margarine and vanilla. Mix in the oatmeal. Pour filling into pie shell.

Bake in preheated oven for 60 minutes, or until a knife inserted in the center comes out clean.

Mum's Irish Apple Pie

Ingredients

1 1/2 cups all-purpose flour
3/4 cup cake flour
1/2 teaspoon salt
1 tablespoon white sugar
1 cup unsalted butter
3 tablespoons shortening
1/4 cup sour cream
1/8 teaspoon lemon juice

5 large Granny Smith apples -
peeled, cored and sliced
1/2 cup white sugar
2 tablespoons all-purpose flour
1/2 tablespoon ground nutmeg
1/8 teaspoon lemon juice

1 egg, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch pie pan.

To Make Crust: In a large bowl, combine flours, salt and sugar. Cut in butter and shortening until coarse crumbs are formed. Mix in sour cream and lemon juice. Keep mixing until dough forms a ball; dough may be slightly lumpy, this is fine. Wrap dough ball in plastic wrap and allow to chill for 1 hour.

Once chilled, take dough out of refrigerator and cut it in half; keep one half covered and in the refrigerator. Roll dough to 1/8 of an inch. To lift pie shell, roll dough around rolling pin and then unroll into pie pan. Trim overhanging edges of pie crust.

To Make Filling: Place apples into pie shell. In a small bowl, combine sugar, flour and nutmeg; mix thoroughly. Sprinkle mixture over apples. Squirt lemon juice over apples. Place pie in refrigerator while top crust is rolled out.

Remove pie from refrigerator. Brush outer edge of bottom crust with beaten egg. Place second crust on top of pie; crimp pie shell edges together. Brush entire top crust with egg and cut 4 steam slots into it.

Bake in a preheated 350 degrees F (175 degrees C) oven for 45 minutes, or until golden brown. Allow pie to completely cool before serving. Serve warm with whipped cream or vanilla ice cream.

Chocolate Chip Pie III

Ingredients

1 cup white sugar
2 eggs, lightly beaten
1/2 cup chopped pecans
1/2 cup all-purpose flour
1/2 cup butter, melted
1 cup semisweet chocolate chips
1 (9 inch) pie shell

Directions

Preheat oven to 325 degrees F (165 degrees C).

Combine cooled melted butter or margarine and sugar, eggs, pecans, flour and chocolate chips; mix well. Pour the mixture into the unbaked pastry shell and bake in the preheated oven for about 1 hour. Let cool and serve.

Melt In Your Mouth Chicken Pie

Ingredients

1 (3 pound) chicken - cooked,
deboned and cut into bite size
pieces
2 hard-cooked eggs
1 (10.75 ounce) can condensed
cream of chicken soup
1 1/4 cups chicken broth
1 cup self-rising flour
1 cup buttermilk
1/2 cup butter, melted

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place prepared chicken in the bottom of a 9x13 inch casserole dish.
Cover the chicken with sliced eggs.

Bring soup and broth to a boil and pour over the chicken and eggs.

In a bowl, combine the flour, buttermilk and melted butter. Mix and
pour over the chicken. Bake in the preheated oven for 45 minutes.

2-Step Inside-Out Chicken Pot Pie

Ingredients

1 pound skinless, boneless
chicken breast, cut-up
1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Chicken Soup (Regular or 98%
Fat Free)
1 (16 ounce) package frozen
vegetable combination (broccoli,
cauliflower, carrots)
8 hot biscuits, split

Directions

Cook chicken in nonstick skillet until browned, stirring often.

Add soup and vegetables. Cover and simmer until done. Serve on
biscuits.

Rich Chocolate Truffle Pie

Ingredients

12 ounces semisweet chocolate chips
1 1/2 cups heavy whipping cream
1/4 cup sifted confectioners' sugar
1 tablespoon vanilla extract
1 (9 inch) prepared chocolate cookie crumb crust

Directions

In microwave dish combine chocolate chips and 1/2 of the cream. Cook on high for 1 to 2 minutes, stirring every 30 seconds until smooth. Cool to room temperature. Stir in sugar & vanilla. Set aside.

In small bowl, beat the rest of the cream until soft peaks form. Beat in chocolate mixture on high speed 1/3 at a time. mix well and spoon into crust.

Refrigerate at least 8 hours before serving.

Best Apple Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
9 apples - peeled, cored and sliced
1 tablespoon lemon juice
1 tablespoon butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl mix together flour, salt, and cinnamon. Add apples and lemon juice. Toss until apples are thoroughly coated. Allow to sit for 10 minutes.

Pour apples into pastry-lined pie plate. Dot with butter or margarine. Cover with top pastry. Seal edges and cut steam vents in top pastry.

Bake in preheated oven for 35 to 45 minutes, until crust is golden brown.

Aunt Tootie's Pineapple Pie

Ingredients

1/3 cup white sugar
1 tablespoon cornstarch
1 (8 ounce) can crushed pineapple, with juice
1/2 cup milk
1/2 teaspoon vanilla extract
1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
1/2 teaspoon salt
2 eggs
1 (9 inch) refrigerated pie crust
1 pinch ground nutmeg

Directions

Preheat oven to 400 degrees F (200 degrees C).

Stir together 1/3 cup of sugar and cornstarch in a small saucepan. Stir in the crushed pineapple with the juice, then bring to a simmer over medium heat. Cook and stir until the mixture has thickened and turned clear. Remove from the heat and allow to cool.

While the pineapple mixture is cooling, place the milk, vanilla extract, cream cheese, 1/2 cup sugar, and salt into a blender. Pulse until the mixture is combined, then add an egg and pulse until smooth. Add the remaining egg, and pulse again until the mixture is smooth. Pour into the pie shell and smooth the top. Carefully pour the pineapple mixture over the pie until evenly covered, then sprinkle with a pinch of nutmeg.

Bake in the preheated oven for 10 minutes, then reduce the heat to 325 degrees F (165 degrees C), and continue baking until a knife inserted into the center comes out clean, about 40 minutes more. Cool to room temperature, then refrigerate for several hours before serving cold.

Summer Strawberry Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
3/4 cup SPLENDA® No Calorie Sweetener, Granulated
3/4 cup all-purpose flour
6 tablespoons butter
1 pinch ground nutmeg
4 cups fresh strawberries, hulled
1/2 cup SPLENDA® No Calorie Sweetener, Granulated
1/2 cup all-purpose flour
1 tablespoon cornstarch

Directions

Preheat oven to 400 degrees F (200 degrees C). Place a drip pan on lowest shelf to catch pie juices.

To Make Topping: In a medium bowl, mix until fluffy the 3/4 cup SPLENDA® Granulated Sweetener, 3/4 cup flour, butter, and nutmeg.

Place cleaned strawberries in a deep bowl. In a separate bowl, mix together the 1/2 cup SPLENDA® Granulated Sweetener, 1/2 cup flour, and cornstarch. Gently coat berries with this mixture; be careful not to crush berries.

Pour berries into prepared pie crust mounding them in the middle; mounding is necessary as the berries will sink as they bake. Cover berries with crumb topping and top crumbs with about 15 pea-sized blobs of butter. Wrap edges of pie crust with foil to prevent burning.

Bake pie in preheated oven for 20 minutes, then reduce heat to 375 degrees F (190 degrees C) and bake for an additional 40 minutes. When there are 10 minutes left of baking, sprinkle a little extra SPLENDA® Granulated Sweetener over crumb topping and then finish baking.

Banana Pie

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup white sugar
1/3 cup butter, melted
5 bananas
1 (3 ounce) package cream cheese, softened
2 (3.5 ounce) packages instant banana pudding mix
3 1/2 cups milk
1 (8 ounce) container frozen whipped topping, thawed
2 bananas, sliced (optional)
1 tablespoon lemon juice (optional)

Directions

In a medium bowl, mix graham cracker crumbs and sugar. Stir in melted butter. Mix thoroughly, then press mixture into bottom of a 9x13 inch pan.

Cut bananas into 1/4 inch slices and make a single layer of banana slices on graham cracker crust. Reserve remaining banana slices.

In a large mixing bowl, whip cream cheese until fluffy. Add pudding mix and whip mixture until smooth. Add milk and mix until all ingredients are thoroughly combined. Pour mixture over layer of bananas.

Make another layer of banana slices on top of pudding layer. Cover bananas with whipped topping. Refrigerate at least 3 hours before serving. If using banana slices for garnish, toss with lemon juice to prevent browning.

Pumpkin Pecan Pie I

Ingredients

1 egg
1 cup canned pumpkin
1/3 cup white sugar
1 teaspoon pumpkin pie spice
2 eggs
2/3 cup corn syrup
1/2 cup white sugar
3 tablespoons melted butter
1/2 teaspoon vanilla extract
1 cup pecan halves
1 recipe pastry for a 9 inch single crust pie

Directions

Stir together one egg, pumpkin, 1/3 cup sugar and spice. Spread over bottom of pie shell.

Combine 2 eggs, corn syrup, 1/2 cup sugar, butter and vanilla. Stir in nuts. Spoon over pumpkin mixture.

Bake at 350 degrees F (175 degrees C) for 50 minutes until filling is set.

Limeade Pie

Ingredients

1 (6 ounce) can frozen limeade concentrate
1 (14 ounce) can sweetened condensed milk
1 (8 ounce) container frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust

Directions

Mix limeade (may substitute lemonade concentrate) and sweetened condensed milk in a large bowl. Fold in nondairy whipped topping. Pour filling into graham cracker crust. Chill 2 to 3 hours.

German Sweet Chocolate Pie

Ingredients

1 (4 ounce) bar German sweet chocolate, chopped
1/3 cup milk
4 ounces cream cheese, softened
2 tablespoons white sugar
1 (12 ounce) container frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust

Directions

Microwave chocolate and 2 tablespoons of the milk in large microwave-safe bowl on HIGH 1 1/2 to 2 minutes or until chocolate is almost melted, stirring halfway through heating time. Stir until chocolate is melted and mixture is smooth.

Beat in cream cheese, sugar, and remaining milk with wire whisk until blended. Refrigerate 10 minutes. Gently fold in 3 1/2 cups of the whipped topping until no streaks remain. Spoon into crust.

Freeze pie 4 hours. Before cutting pie, let stand at room temperature 15 minutes. Serve with remaining whipped topping. Store pie in freezer.

Pecan Pie VI

Ingredients

1 (9 inch) unbaked pie crust
4 tablespoons butter
1/2 cup brown sugar
1 cup light corn syrup
3 eggs
1/8 teaspoon salt
1 teaspoon vanilla extract
1 cup coarsely chopped pecans

Directions

Preheat oven to 450 degrees F (230 degrees C.)

In a large bowl, cream the butter and brown sugar. Beat in the corn syrup, eggs, salt and vanilla. Stir in the chopped pecans. Pour filling into pie shell.

Bake in the preheated oven for 10 minutes. Reduce temperature to 325 degrees F (165 degrees C) and bake for 30 to 40 minutes, or until golden brown.

Gardenia Pie

Ingredients

1 cup white sugar
1/4 teaspoon salt
2 eggs
2 tablespoons distilled white vinegar
1 tablespoon unsalted butter, melted
1/2 cup chopped pecans
1/2 cup golden raisins
1/2 cup flaked coconut
1 (9 inch) pie shell

Directions

Preheat oven to 325 degrees F (175 degrees C).

In a large bowl, combine sugar, salt, eggs, vinegar and melted butter. Beat well. Fold in pecans, raisins and coconut.

Pour into unbaked pie shell. Bake on lower rack in oven at 325 degrees F (165 degrees C) for 30 minutes. Top should brown lightly.

Store in refrigerator.

Taco Pie II

Ingredients

1 (8 ounce) package cream cheese, softened
1 (16 ounce) jar salsa
1 (15 ounce) can chili with beans
2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium glass baking dish, spread the cream cheese. Pour in the salsa, spreading it evenly over cream cheese. Pour in and evenly spread chili with beans. Top with Cheddar cheese.

Bake uncovered in the preheated oven 30 minutes, or until cheese is bubbly and lightly browned.

Vinegar Pie IX

Ingredients

1 (9 inch) pie shell
1/2 cup white sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice
1 pinch salt
1 egg, beaten
1 teaspoon distilled white vinegar
1 cup water
2 teaspoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large saucepan combine sugar, flour, cinnamon, cloves, allspice, and salt. Mix well, then whisk in egg, vinegar, and water. Add butter or margarine and cook mixture over low heat until thick, stirring constantly. Pour mixture into pastry shell.

Bake in preheated oven for 20 to 25 minutes. Cool before serving. Garnish with whipped cream if desired.

Open-Faced Apple Pie

Ingredients

1 cup corn syrup
1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
2 eggs, beaten
4 packets granulated artificial sweetener
1/2 cup butter
3 tablespoons all-purpose flour
1 recipe pastry for a 9 inch single crust pie
3 cups chopped apples

Directions

Cook corn syrup, Sweet 'n' Low, butter, flour until the mixture coats a spoon. Add beaten eggs, mix well. Add vanilla and nutmeg.

Put chopped apples into crust. Pour cooked mixture over apples.

Bake 15 minutes at 425 degrees F (220 degrees C). Turn oven back to 350 degrees F (175 degrees C) for 30 minutes. Cool before cutting.

Liquid Hot Apple Pie

Ingredients

- 1 gallon apple juice
- 1 (2 liter) bottle cold ginger ale
- 1 cup brown sugar
- 1 pint whiskey
- 1 pint spiced rum
- 3 (3 inch) cinnamon sticks

Directions

In a large pot, combine the apple juice, ginger ale and brown sugar. Bring to a simmer and cook for 20 minutes. Cool to room temperature. Stir in the whiskey and spiced rum and let stand for 1 hour. Pour into 1 gallon jugs or containers and place a cinnamon stick in each one. Cover and store until serving. This can be served warm, but don't heat too much or the alcohol will burn off.

Strawberry Pie IV

Ingredients

1 (8 ounce) container frozen
whipped topping, thawed
1 (14 ounce) can sweetened
condensed milk
2 cups diced fresh strawberries
1/4 cup lemon juice
2 drops red food coloring
1 (9 inch) prepared graham
cracker crust

Directions

In a large bowl, stir whipped topping and condensed milk together. Fold in strawberries and continue stirring adding the lemon juice and food coloring. Pour mixture into graham cracker crust; cover and refrigerate for 2 to 3 hours.

Peach Pie the Old Fashioned Two Crust Way

Ingredients

1 (15 ounce) package pastry for a 9 inch double crust pie
1 egg, beaten
5 cups sliced peeled peaches
2 tablespoons lemon juice
1/2 cup all-purpose flour
1 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
2 tablespoons butter

Directions

Preheat the oven to 450 degrees F (220 degrees C).

Line the bottom and sides of a 9 inch pie plate with one of the pie crusts. Brush with some of the beaten egg to keep the dough from becoming soggy later.

Place the sliced peaches in a large bowl, and sprinkle with lemon juice. Mix gently. In a separate bowl, mix together the flour, sugar, cinnamon, nutmeg and salt. Pour over the peaches, and mix gently. Pour into the pie crust, and dot with butter. Cover with the other pie crust, and fold the edges under. Flute the edges to seal or press the edges with the tines of a fork dipped in egg. Brush the remaining egg over the top crust. Cut several slits in the top crust to vent steam.

Bake for 10 minutes in the preheated oven, then reduce the heat to 350 degrees F (175 degrees C) and bake for an additional 30 to 35 minutes, until the crust is brown and the juice begins to bubble through the vents. If the edges brown too fast, cover them with strips of aluminum foil about halfway through baking. Cool before serving. This tastes better warm than hot.

Chocolate Pudding Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (5.9 ounce) package instant chocolate pudding mix
1 (8 ounce) container frozen whipped topping, thawed
10 gummi worms

Directions

Make instant pudding according to directions on box.

Dump pudding into pie crust.

Spread whipped topping on top of the pudding.

Refrigerate until not too gooey.

Garnish with gummy worms.

Italian Rice Pie I

Ingredients

9 eggs
1 1/2 cups white sugar
2 pounds ricotta cheese
1 teaspoon vanilla extract
2 cups heavy whipping cream
1 cup cooked white rice
1 (15 ounce) can crushed
pineapple, drained

Directions

Beat eggs in very large bowl. Add sugar, mixing well. Stir in cheese and vanilla until smooth and creamy. Add heavy cream and stir. Fold in cooked rice and crushed pineapple.

Pour into a 9 x 13 inch buttered pan.

Bake at 325 degrees F (165 degrees C) for one hour. Check by inserting clean knife into center. If the pie is done, knife will come out clean. Top should be golden brown. Refrigerate until thoroughly cooled.

Fried Pie Pastry

Ingredients

3 cups all-purpose flour
1 teaspoon salt
3/4 cup shortening
1 egg, beaten
1/4 cup water
1 teaspoon distilled white vinegar

Directions

Combine flour and salt. Cut in shortening with pastry blender until mixture resembles coarse meal. Combine egg and water, and sprinkle lightly over flour mixture. Add vinegar, and lightly stir with a fork until dry ingredients are moistened. Shape into a ball.

Wrap dough in wax paper. Chill for at least one hour. Use as directed in any fried pie recipe.

Sweet Pie

Ingredients

1 1/2 cups all-purpose flour
4 tablespoons white sugar
1/4 teaspoon salt
1/4 cup butter
1 egg
1 teaspoon vanilla extract
4 eggs, beaten
1 teaspoon vanilla extract
1 1/2 (15 ounce) containers ricotta cheese
1 tablespoon all-purpose flour
1 cup white sugar
2 tablespoons confectioners' sugar

Directions

For Crust: In a large bowl, sift together 1 1/2 cups flour, 4 tablespoons sugar and 1/4 teaspoon salt. Cut in butter, 1 egg and 1 teaspoon vanilla. Mix until dough forms. Roll into 9 inch crust. Place dough in greased pie plate. Chill for 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat 4 eggs. Add 1 teaspoon vanilla, 1 1/2 pounds ricotta cheese, 2 tablespoons flour, 1 cup white sugar and 2 tablespoons confectioners' sugar. Beat until smooth.

Pour into crust and bake in preheated oven for 45 minutes or until lightly browned and firm.

Shepherd's Pie II

Ingredients

2 pounds potatoes
2 tablespoons butter
1/4 cup milk
3 onions
1 pound lean ground beef
1 (10 ounce) package frozen green peas, thawed
1 (10 ounce) package frozen corn kernels
1 tablespoon paprika
1 pinch ground nutmeg
1 pinch dried sage
1 pinch salt
1 pinch ground black pepper

Directions

Boil potatoes until tender. Mash with milk and 2 tablespoons butter or margarine. Season with nutmeg, salt and pepper. Set aside.

Saute the onions with the paprika. Add the ground beef and sage, cook until meat is browned.

In a sauce pan, blanch frozen vegetables for 5 minutes in boiling water. Drain.

Spread a thin layer of potatoes in the casserole dish. Add half the peas and corn, then the ground beef and then the rest of the peas and corn. Top with mashed potatoes.

Dot top with flakes of butter, nutmeg, paprika, salt and pepper. Bake at 400 degrees F (200 degrees C) for 40 to 50 minutes, or until golden brown.

Portobello Pot Pie

Ingredients

- 2 (9 inch) unbaked pie crusts
- 6 small red potatoes
- 3 tablespoons olive oil
- 1 cup sliced onion
- 1 cup thinly sliced fresh shiitake mushrooms
- 3 1/2 cups water
- 1/4 cup tamari or soy sauce
- 5 tablespoons rice flour
- 2 portobello mushroom caps, cut into bite size pieces
- 1 teaspoon dried thyme
- 2 teaspoons dried sage
- 2 stalks celery, chopped
- 1 carrot, cubed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Press one of the pie crusts into and up the sides of a 9 inch pie plate.

Bring a saucepan of water to a boil. Add potatoes, and cook until tender, 10 to 15 minutes. Drain, and cut into cubes. Set aside.

Heat 1 tablespoon of olive oil in a large saucepan over low heat. Add onion and shiitake mushrooms, cover, and let the mushrooms sweat for about 7 minutes, stirring occasionally. Pour in the water and tamari, and bring to a boil. Whisk in rice flour, stirring until there are no lumps. Allow to simmer.

Heat remaining olive oil in a large skillet over medium-high heat. Add portobello pieces, and saute briefly until mushrooms are browned on the outside. Add mushrooms to the gravy mixture along with the carrots, celery and potatoes. Simmer for about 10 minutes, stirring occasionally. Season with thyme and sage. Pour the mixture into the prepared crust. Cover with the other pie crust, and crimp edges to seal. Make a few slits in the top crust to vent steam.

Bake for 40 minutes in the preheated oven, until crust is golden brown.

Sweet Plantain Pie

Ingredients

2 tablespoons canola oil
1 pound ground pork
2 ounces cooked ham, cut into small dice
1/2 cup sofrito
12 small pitted olives, chopped
1 tablespoon capers, drained and chopped
3/4 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon dried oregano
1/2 cup tomato sauce
5 large plantains
1/4 cup butter, softened
3/4 teaspoon white sugar
2 tablespoons melted butter

Directions

Preheat an oven to 375 degrees F (190 degrees C). Butter a baking dish.

Heat the canola oil in a large skillet over medium-high heat. Cook the ground pork and cooked ham in the hot oil until the pork is completely cooked and no longer pink, 7 to 10 minutes. Remove from the skillet and set aside, reserving 2 tablespoons of the drippings in the skillet.

Reduce the heat to medium-low. Place the skillet over the heat and add the sofrito; cook and stir the sofrito for 5 minutes. Add the olives, capers, salt, garlic powder, oregano, and tomato sauce to the sofrito; cook and stir another 5 minutes. Return the ground pork and ham to the skillet and stir; simmer for 15 minutes, stirring a few times while it cooks.

Bring a pot of lightly salted water to a boil. Rinse the plantains and cut off their tips, leaving the skin on; cut each plantain into 2 to 3 segments each about 3 inches long. Cook the plantains in the boiling water until tender, about 15 minutes; drain and peel. Put the peeled plantains in a mixing bowl and mash with a potato masher. Add the softened butter and sugar; mix.

Spread about half of the plantain mixture into the bottom of the prepared baking dish. Layer the meat mixture over the plantains. Top with the remaining plantain mixture.

Bake in the preheated oven for 15 minutes. Brush the top with the melted butter and continue baking until the top is browned, about 10 minutes more. Remove from oven and allow to rest 10 to 15 minutes before slicing to serve.

Pecan Pie I

Ingredients

3 eggs
1 cup dark corn syrup
1 cup white sugar
2 tablespoons sifted all-purpose flour
1 teaspoon vanilla extract
1 1/2 cups chopped pecans
1 (9 inch) deep dish pie crust

Directions

Preheat the oven to 350 degree F (175 degree C).

In a medium bowl, mix together the sugar and flour until flour is blended in. Stir in the eggs, corn syrup and vanilla. Mix in the pecans and pour the filling into the pie crust.

Bake for 50 to 55 minutes in the preheated oven, until a knife inserted halfway between center and edge comes out clean. Cool.

Peanut Butter Pie VI

Ingredients

2/3 cup white sugar
1/3 cup peanut butter
1/2 cup white sugar
3 tablespoons cornstarch
1/2 teaspoon salt
2 cups milk
4 eggs, separated
1 (9 inch) pie shell, baked

Directions

Mix together 2/3 cup white sugar and peanut butter. Sprinkle 2/3 of the mixture into baked pie shell.

Combine 1/2 cup sugar, corn starch, salt, milk, and egg yolks in a medium saucepan. Cook and stir over medium low heat until thick. Pour filling over peanut butter mixture in pie shell.

In a clean glass bowl, beat egg whites until very stiff. Spread meringue on top of pie. Sprinkle remaining peanut butter crumbs on top of the egg whites.

Bake at 400 degrees F (205 degrees C) for 5 to 7 minutes, or until the meringue is golden brown.

Strawberry Pie

Ingredients

1 (9 inch) unbaked pastry shell
3/4 cup sugar
2 tablespoons cornstarch
1 cup water
1 (3 ounce) package strawberry gelatin
4 cups sliced fresh strawberries
fresh mint

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

In a saucepan, combine the sugar, cornstarch and water until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in gelatin until dissolved. Refrigerate for 15-20 minutes or until slightly cooled.

Meanwhile, arrange strawberries in the crust. Pour gelatin mixture over berries. Refrigerate until set. Garnish with mint if desired.

Healthy and Delicious Cherry Pie

Ingredients

1/4 cup margarine
1/4 cup brown sugar
1 teaspoon vanilla extract
3/4 cup rolled oats
3/4 cup all-purpose flour
3 tablespoons water
1/2 cup white sugar
2 cups fresh cherries, pitted

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium bowl, cream together margarine, brown sugar and vanilla. Stir in oats, flour and water. Then press mixture into 9 inch pie pan. In a medium bowl, stir together the cherries and sugar. Pour into the crust.

Bake in preheated oven for 12 minutes, or until crust is golden brown.

Cracker Pie II

Ingredients

3 egg whites
1 cup white sugar
2 teaspoons baking powder
16 buttery round crackers,
crushed
1 teaspoon vanilla extract
1 cup chopped black walnuts

Directions

Preheat oven to 320 degrees F (160 degrees C). Lightly grease a 9 inch pie plate.

In a large glass or metal bowl, beat egg whites until soft mounds form. Gradually add sugar and baking powder while continuing to beat. Whip whites until stiff peaks form. Fold in crushed crackers, vanilla, and walnuts. Pour mixture into greased pie plate.

Bake in preheated oven for 20 to 25 minutes. Cool before serving. Garnish with whipped cream.

Beef Potato House Pie Casserole

Ingredients

6 large potatoes, peeled and chopped
1/2 cup milk
2 tablespoons butter
2 pounds ground beef
1 onion, chopped
1 green bell pepper, chopped
salt and pepper to taste
1 (8 ounce) package processed American cheese, sliced

Directions

Preheat oven to 375 degrees F (190 degrees C). Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, then mash with milk and butter until smooth.

In a large, deep skillet over medium high heat, combine ground beef, onion and green pepper. Cook until beef is evenly brown. Drain excess fat. Season with salt and pepper.

In a deep casserole dish, spoon a layer of beef mixture. Spread a layer of mashed potato over the beef. Continue alternating layers until the dish is full. Top with cheese.

Bake in preheated oven for 20 minutes.

Real Mississippi Mud Pie

Ingredients

6 (1 ounce) squares semi-sweet chocolate
1 cup unsalted butter
1/2 cup light corn syrup
4 eggs, beaten
1/2 cup walnuts, chopped
1 (9 inch) prepared graham cracker crust

Directions

Place the baking chocolate, butter, and corn syrup in a saucepan, and cook and stir over low heat for about 5 minutes, until the chocolate and butter have melted and the mixture is smooth. Remove from the heat, and let cool.

Preheat oven to 350 degrees F (175 degrees C).

Pour the beaten eggs into the cooled chocolate mixture, stir in the walnuts, and mix well. Pour the chocolate filling into the prepared graham cracker crust.

Bake in the preheated oven until the pie filling is cooked and set, about 30 minutes,. Let cool to room temperature, about 1 hour, before serving.

Pineapple Coconut Chess Pie

Ingredients

1 1/2 cups white sugar
3 tablespoons cornmeal
2 tablespoons all-purpose flour
1/4 teaspoon salt
4 eggs, lightly beaten
1 teaspoon vanilla extract
1/4 cup butter, melted
1 (3.5 ounce) package flaked coconut
1 (15 ounce) can crushed pineapple, drained
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine sugar, cornmeal, flour and salt. Blend in eggs and vanilla. Stir in butter, coconut and pineapple. Pour filling into pie shell.

Bake in the preheated oven for 60 minutes, or until filling is set. Cover with aluminum foil after 40 minutes. Cool on a wire rack.

Macaroni Pie

Ingredients

32 ounces elbow macaroni
3 eggs
3 cups milk
4 cups shredded Cheddar cheese
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

Beat eggs and milk together. Pour half of the cooked macaroni into 9x13 inch baking dish. Cover macaroni with half of the cheese. Pour remaining macaroni into baking dish leaving a little room at the top. Cover with remaining cheese. Pour egg mixture over macaroni. Sprinkle with salt.

Bake in a preheated oven for an hour or until a knife inserted comes out clean.

Pecan Crusted Chocolate Truffle Pie

Ingredients

Crust:

2 cups chopped pecans
1/3 cup white sugar
1/4 cup unsalted butter, melted
1/2 cup miniature semisweet chocolate chips

1 1/3 cups semisweet chocolate chips
1/2 cup unsalted butter, at room temperature
4 egg yolks
1/4 cup white sugar
1/2 teaspoon vanilla extract

1/4 cup heavy cream
1/3 cup semisweet chocolate chips
1 tablespoon brandy

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together the pecans, 1/3 cup sugar, 1/4 cup butter and miniature chocolate chips. Press into the bottom and up the sides of a 9 inch pie plate. Bake for 8 to 10 minutes in the preheated oven. Cool completely.

In a metal bowl set over a pan of simmering water, combine 1 1/3 cups chocolate chips and 1/2 cup butter. Stir occasionally until melted and smooth. Remove from the heat and stir in the vanilla.

In a separate bowl, beat egg yolks with 1/4 cup sugar until thick and pale using an electric mixer, at least 3 minutes. Stir into the melted chocolate and set it back over the pan of simmering water. Whisk constantly until thick, 3 to 4 minutes. Pour into the cooled crust and smooth the top.

Heat the heavy cream in a small saucepan. When warm, stir in the remaining chocolate chips until melted. Remove from the heat and stir in the brandy. Pour over the truffle filling. Refrigerate for several hours to set before serving.

Breakfast Pie

Ingredients

8 bacon strips, diced
1/4 cup crushed cornflakes
5 eggs, lightly beaten
1/2 cup milk
1/2 cup small curd cottage cheese
1 1/2 cups shredded Cheddar cheese
1 green onion, sliced
1/2 teaspoon salt
1/8 teaspoon pepper
2 1/2 cups frozen cubed hash brown potatoes

Directions

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels. Drain, reserving 2 teaspoons drippings. Stir reserved drippings into cornflakes; set aside. In a bowl, combine the eggs, milk, cottage cheese, cheddar cheese, onion, salt and pepper until blended. Stir in hash browns. Pour into a greased 9-in. pie plate. Sprinkle with bacon and the cornflake mixture. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 325 degrees F for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for 5-10 minutes before cutting.

Southern Moon Pies

Ingredients

1/2 cup butter, softened
1 cup white sugar
1 egg
1 cup evaporated milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
1/2 teaspoon baking powder
1/2 cup butter, softened
1 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 cup marshmallow creme

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a cookie sheet.

To Make Cookie Crusts: In a large mixing bowl, cream together 1/2 cup butter or margarine and white sugar. Add egg, evaporated milk, and vanilla. Mix well. In a separate bowl, mix together flour, salt, cocoa powder, baking soda, and baking powder. Add flour mixture slowly to sugar mixture while stirring. Mix just until all ingredients are combined.

Drop the dough onto greased cookie sheet by rounded tablespoonfuls. Leave at least 3 inches in between each one; dough will spread as it bakes.

Bake in preheated oven for 6 to 8 minutes, until firm when pressed with finger. Allow to cool at least one hour before filling.

To Make Marshmallow Filling: In a medium mixing bowl, blend together 1/2 cup butter or margarine, confectioners' sugar, flavored extract, and marshmallow creme. Mix until smooth. Assemble pies by spreading 1 to 2 tablespoonfuls of filling on flat side of a cookie crust, then covering filling with flat side of another cookie crust.

Christmas Pie

Ingredients

1 (9 inch) pie shell, baked
1/4 cup water
1 tablespoon unflavored gelatin
1/2 cup white sugar
1/4 cup all-purpose flour
1 1/2 cups milk
3 egg whites
1/4 teaspoon cream of tartar
1/2 cup white sugar
1 (8 ounce) container frozen
whipped topping, thawed
1 cup shredded coconut
1/2 teaspoon almond extract

Directions

Pour cold water into a small bowl. Sprinkle gelatin on top of water and allow to soak 5 minutes.

In a medium saucepan, mix together 1/2 cup sugar, flour, and milk. Cook over medium heat until mixture thickens and boils, stirring constantly. Boil and stir 5 minutes. Cool slightly. Stir in gelatin mixture and allow to cool completely.

In a large glass or metal bowl, beat egg whites until foamy. Add cream of tartar. Continue to beat while gradually adding 1/2 cup sugar, until stiff peaks form. Fold in whipped topping, coconut, and almond extract.

Pour cooled milk mixture into pastry shell. Top with meringue mixture. Refrigerate pie for at least 2 hours before serving.

Crawfish Pie

Ingredients

1 (9 inch) prepared deep-dish pie crust
1/4 cup butter
1 cup chopped onion
1/2 cup chopped green bell pepper
1/2 cup chopped celery
1 1/2 teaspoons salt
1/2 teaspoon ground cayenne pepper
1/8 teaspoon white pepper
1 cup diced tomatoes
12 ounces peeled crawfish tails
2 tablespoons all-purpose flour
1 cup water

Directions

Place the pie crust into a deep-dish pie plate.

Melt butter in a large skillet over medium heat, and cook and stir the onion, green pepper, celery, salt, cayenne pepper, and white pepper until the vegetables are tender and the onion is translucent, about 5 minutes. Stir in the tomatoes and crawfish tails, reduce heat to medium-low, and cook for about 3 minutes to blend flavors, stirring occasionally.

Whisk flour and water together in a bowl until the mixture is smooth, and pour the flour mixture into the skillet. Bring the filling to a simmer, and cook, stirring constantly, until the mixture thickens, about 5 minutes. Remove from heat and allow to stand for 20 to 30 minutes to finish thickening.

While filling is cooling, preheat oven to 400 degrees F (200 degrees C). Pour the filling into the prepared pie crust, and bake in the preheated oven until the crust is golden brown and the filling is hot and bubbling, 30 to 40 minutes. Cool for 10 minutes before serving.

Vanilla-Maple Apple Pie Filling

Ingredients

2 pounds apples, peeled, thinly sliced
4 teaspoons fresh lemon juice
1 1/2 cups water
1/2 cup maple syrup
2 teaspoons vanilla extract
3/4 cup white sugar
2/3 cup cornstarch
1 dash salt
3 tablespoons ground cinnamon
1 dash ground nutmeg

Directions

Toss apple slices with lemon juice and set aside. Combine water, maple syrup, vanilla, sugar, cornstarch, salt, cinnamon, and nutmeg in a large saucepan, stirring until well mixed.

Bring maple syrup mixture to a simmer over medium-high heat, stirring constantly until the sugar dissolves, and the mixture thickens and turns clear. Fold in apple slices and return to a simmer. Reduce heat to low and cook for 5 minutes. Remove from heat and allow to stand for 15 minutes before spooning into a prepared pie crust or freezing.

Cajun Oyster Pie

Ingredients

3 thick slices bacon
1 tablespoon vegetable oil
2 tablespoons all-purpose flour
3/4 cup milk
18 shucked oysters, drained with liquid reserved
1 teaspoon Worcestershire sauce
1/2 teaspoon Cajun seasoning
2 (9 inch) unbaked 9 inch pie crusts

Directions

Preheat oven to 350 degrees F (175 degrees C). Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain bacon, reserving 1 tablespoon bacon grease. Crumble bacon and set aside.

Heat bacon grease and vegetable oil over medium heat. Stir in flour and cook until flour is light brown. Slowly whisk in milk and 1 cup reserved oyster liquid. Stir until a thick gravy has formed.

Stir in Worcestershire sauce, Cajun seasoning and oysters. Pour mixture into a 9 inch pie shell and cover with top crust.

Bake in preheated oven for 30 minutes, until crust is golden.

Tropical Strawberry Cream Pie

Ingredients

42 NILLA Wafers, divided
3 tablespoons butter or margarine,
melted
1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/4 cup sugar
2 cups thawed COOL WHIP
Whipped Topping, divided
1 (8 ounce) can DOLE Crushed
Pineapple, drained
3/4 cup boiling water
1 (3 ounce) package JELL-O
Brand Strawberry Flavor Gelatin
1 cup ice cubes
2 cups sliced strawberries

Directions

Crush 26 wafers; mix with butter until well blended. Press onto bottom of 9-inch pie plate. Stand remaining wafers around edge of pie plate.

Beat cream cheese and sugar in large bowl with mixer until well blended. Gently stir in 1 cup COOL WHIP and pineapple; spread over crust.

Add boiling water to gelatin mix in medium bowl; stir 2 min. until completely dissolved. Stir in ice until melted. Add strawberries; stir. Refrigerate 5 min. or until slightly thickened; spoon over cream cheese layer. Refrigerate 4 hours or until set. Top with remaining COOL WHIP.

Quick Coconut Cream Pie

Ingredients

1 (5.1 ounce) package instant vanilla pudding mix
1 1/2 cups cold milk
1 (8 ounce) carton frozen whipped topping, thawed, divided
3/4 cup flaked coconut, toasted, divided
1 (9 inch) pastry shell, baked or graham cracker crust

Directions

In a mixing bowl, beat pudding and milk on low speed for 2 minutes. Fold in half of the whipped topping and 1/2 to 3/4 cup of coconut. Pour into crust. Spread with remaining whipped topping; sprinkle with remaining coconut. Chill.

Steak and Kidney Pie II

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 pound beef kidney
2 pounds round steak, cubed
2 tablespoons lard
2 onions, chopped
2 teaspoons salt
1/4 teaspoon ground black pepper
1/2 teaspoon dried thyme
1 bay leaf
2 teaspoons Worcestershire sauce
2 cups water
4 cups diced potatoes
6 tablespoons all-purpose flour

Directions

Cover beef kidney with lightly salted water. Cover, and refrigerate overnight. Drain off water. Cut out tubes and white membrane with scissors. Dice meat

In a stew pot, brown kidney and steak in hot fat. Add onions, seasonings, and 1 1/2 cups water. Simmer until meat is almost tender, about 1 hour.

Add potatoes and continue simmering until potatoes are tender, about 1/2 hour.

Blend together flour and remaining 1/2 cup water; stir into meat mixture. Continue cooking and stirring until mixture thickens. Pour into 3 quart casserole.

Roll out pastry slightly larger than top of casserole. Place over meat mixture, and trim to overhang 1 inch. Fold under, and flute against inside edge of casserole. Cut several steam vents in center.

Bake at 425 degrees F (220 degrees C) until lightly browned, about 30 minutes.

Cherry Meringue Pie

Ingredients

3 egg whites
1 teaspoon white vinegar
1 cup sugar
1/2 cup crushed saltine crackers
1/2 cup finely chopped pecans
1 teaspoon baking powder
1 teaspoon vanilla extract

TOPPING:

1 (3 ounce) package cream cheese, softened
1/2 cup confectioners' sugar
1 teaspoon vanilla extract
1/2 cup heavy whipping cream, whipped
1 (21 ounce) can cherry pie filling

Directions

In a mixing bowl, beat egg whites and vinegar on medium speed until soft peaks form, Gradually beat in sugar, 1 tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Fold in the cracker crumbs, pecans, baking powder and vanilla. Spread onto the bottom and up the sides of a greased deep dish 9-in. pie plate. Bake at 350 degrees F for 14-18 minutes or until meringue is lightly browned. Cool on wire rack (meringue shell will fall in center).

In a small mixing bowl, beat the cream cheese, confectioners' sugar and vanilla until fluffy. Fold in the whipped cream. Spoon into meringue shell. Top with pie filling. Chill for at least 2 hours before serving.

Cool Raspberry Peach Pie

Ingredients

1 1/2 cups reduced fat vanilla wafer crumbs
2 tablespoons sugar
2 tablespoons butter or stick margarine, melted
1 egg white
FILLING:
1/2 cup sugar
3 tablespoons cornstarch
1/4 cup water
4 cups sliced peeled fresh peaches or frozen unsweetened peach slices, thawed
3 cups raspberries

Directions

In a food processor, combine the wafer crumbs, sugar and butter; pulse until blended. Add egg white; pulse until moistened. Press mixture onto the bottom and up the sides of a 9-in. pie plate. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Cool completely on a wire rack.

In a large saucepan, combine sugar and cornstarch. Stir in water until smooth. Add peaches; stir to coat. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; gently stir in raspberries. Spoon into prepared crust. Refrigerate until chilled. Refrigerate leftovers.

Pumpkin Custard Pie

Ingredients

1 3/4 cups pumpkin puree
3/4 cup white sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
2 eggs, beaten
1 cup heavy whipping cream
1/2 cup milk
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a saucepan, stir the pumpkin over medium-high heat for 10 minutes or until slightly dry and caramelized.

Remove from heat; add the sugar, salt, cinnamon and ginger. Mix well.

Add the eggs, cream and milk. Mix until smooth; pour into pastry lined pie pan.

Bake for 25 to 30 minutes or until crust is golden brown. Allow to completely cool on rack before cutting.

ZiZi's Simple Cheese Onion Pie

Ingredients

2 (9 inch) refrigerated pie crusts
5 sweet onions, sliced
8 ounces sharp Cheddar cheese
freshly ground pepper
1/4 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place one pie crust into a deep-dish pie pan. Layer the bottom with half of the onions and half of the cheese. Season to taste with pepper. Layer with the remaining onions and cheese; season with pepper. Pour milk over the pie filling. Place the remaining pie crust on top of the filling. Make small holes in the crust to allow steam to escape.

Bake in preheated oven for 40 to 45 minutes. Remove, and let cool 15 minutes before serving.

Jeff Davis Pie I

Ingredients

1 3/4 cups white sugar
1 tablespoon all-purpose flour
1/2 teaspoon pumpkin pie spice
1 pinch ground nutmeg
1/2 cup butter
4 eggs
1 cup milk
1 tablespoon vanilla extract
1 recipe pastry for a 9 inch single crust pie

Directions

Mix together the sugar, flour and spices. Stir in butter. Beat in eggs and add milk and vanilla. Mix well.

Pour into unbaked pie shell. Bake 10 to 15 minutes at 400 degrees F (205 degrees C), then reduce heat to 350 degrees F (175 degrees C) and bake 30 minutes more or until pie sets.

Solid Gold Pie

Ingredients

1 prepared 8 inch pastry shell,
baked and cooled
1/2 cup butter, melted and cooled
1 1/4 cups white sugar
2 eggs, beaten
1 teaspoon vanilla extract
1 tablespoon distilled white
vinegar

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a medium bowl combine butter, sugar, eggs, vanilla extract, and vinegar. Mix until smooth. Pour mixture into pastry shell.

Bake in preheated oven for 10 minutes. Raise temperature to 325 degrees F (165 degrees C) and bake an additional 20 to 30 minutes, until center is set and top is golden brown.

Pumpkin Chiffon Pie III

Ingredients

1 1/3 cups quick-cooking oats
1/3 cup brown sugar
3/4 teaspoon ground cinnamon
1/3 cup butter

1 (.25 ounce) package unflavored gelatin
2/3 cup brown sugar
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground mace
5 egg yolks, beaten
3/4 cup milk
1 cup pumpkin puree
3 egg whites
1/4 teaspoon cream of tartar
1/3 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C.) In a large bowl, combine oats, 1/3 cup brown sugar, 3/4 teaspoon cinnamon and butter. Press into 9 inch pie plate. Place 8 inch pie plate on top and bake 8 minutes. Remove top plate and set aside to cool.

In a saucepan, combine gelatin, 2/3 cup brown sugar, salt, 1/2 teaspoon cinnamon, ginger and mace. Stir in egg yolks and milk. Bring to a boil and cook, stirring constantly, for 1 minute. Remove from heat and stir in pumpkin puree. Chill until firm.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add cream of tartar and 1/3 cup white sugar, continuing to beat until stiff peaks form. Fold into pumpkin mixture. Pour filling into pie crust. Chill in refrigerator until ready to serve.

Deep-Dish Blackberry Pie

Ingredients

3 cups fresh or frozen
blackberries, thawed and drained
1/2 cup sugar
2 tablespoons cornstarch
1 teaspoon lemon juice
1/4 teaspoon ground cinnamon
LATTICE CRUST:
3/4 cup all-purpose flour
3 teaspoons sugar, divided
1/4 teaspoon salt
3 tablespoons cold butter
1 tablespoon shortening
3 tablespoons cold water
1 egg white, beaten

Directions

Place blackberries in a bowl. Combine sugar and cornstarch; sprinkle over berries. Add lemon juice and cinnamon; toss to coat. Spoon into a greased 1-qt. baking dish.

In a bowl, combine the flour, 1 teaspoon sugar and salt. Cut in butter and shortening until mixture resembles coarse crumbs. Add water; toss with a fork until a ball forms. Roll out pastry; cut into strips and make a lattice crust over filling. Crimp edges.

Brush with egg white; sprinkle with remaining sugar. Bake at 375 degrees F for 40-45 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack.

Banana-Dulce de Leche Pie (Banana-Caramel Pie)

Ingredients

1 (14 ounce) can sweetened condensed milk
1 cup graham cracker crumbs
1/2 cup butter, melted
4 bananas
1 1/2 cups whipping cream
2 tablespoons confectioners' sugar
1 teaspoon vanilla extract

Directions

To make dulce de leche, place the unopened can of sweetened condensed milk in a saucepan, and add enough water to cover half-way up the can. Place the saucepan over medium-high heat and bring to a boil. Cook for 3 hours, adding more water as necessary. Remove from heat and cool.

Preheat oven to 350 degrees F (175 degrees C).

Combine the graham cracker crumbs with the butter in a mixing bowl until evenly blended. Press the crumb mixture evenly into a 9 inch pie plate.

Bake pie crust in preheated oven until lightly browned, 10-15 minutes. Remove from oven, and cool on a wire rack.

Open the can of dulce de leche, and pour half, or about 3/4 cup, over the pie crust. Slice the bananas and arrange half in a layer over the dulce de leche filling. Pour the remaining dulce de leche over the bananas. Top with remaining banana slices.

Pour the whipping cream into a mixing bowl, and beat until soft peaks form. Add the sugar and vanilla extract; continue beating until stiff peaks form. Spoon the whipped cream over the bananas. Chill at least 1 hour before serving.

Moka Fudge Pie

Ingredients

1 (9 inch) pie crust, baked
1 teaspoon instant coffee granules
1 tablespoon boiling water
8 ounces semisweet chocolate
2 egg yolks, beaten
1 tablespoon whipping cream
1/4 cup butter, diced

Directions

Dissolve coffee in boiling water.

Melt chocolate in a bowl over hot water. Blend in coffee solution. Stir in egg yolks, cream, and butter. Mix until smooth. Spoon mixture into baked pie shell, and chill before serving.

Steak Pie

Ingredients

- 1 tablespoon vegetable oil
- 1 pound cubed beef stew meat
- 1 large onion, chopped
- 1 (1 ounce) package dry mushroom gravy mix
- 1 cup water
- 1 teaspoon Worcestershire sauce
- 1 pinch salt and pepper to taste
- 1 sheet frozen puff pastry, thawed
- 1 egg
- 1 tablespoon water

Directions

Heat the oil in a large skillet over medium-high heat. Add beef stew meat, and cook until browned on the outside. Add the onion; cook and stir until tender, about 5 minutes. Stir in the mushroom gravy mix and 1 cup of water. Season with Worcestershire sauce, salt, and pepper. Turn heat to low, and simmer for 20 to 30 minutes.

Preheat the oven to 400 degrees F (200 degrees C). Transfer the beef mixture to a casserole dish. Roll out the puff pastry to cover the top of the casserole dish. Press edges onto the rim of the dish to seal. Whisk together the egg and 1 tablespoon of water in a small cup using a fork. Brush over the top of the pastry.

Bake for 20 minutes in the preheated oven, until the pastry is puffed and golden brown.

Gooseberry Pie I

Ingredients

3 cups fresh gooseberries
2 cups white sugar
3 tablespoons quick-cooking
tapioca
1/2 teaspoon salt
1 recipe pastry for a 9 inch double
crust pie
2 tablespoons milk
1 1/2 tablespoons white sugar

Directions

Stem and rinse berries.

Crush 1/2 cup berries in the bottom of a saucepan. Combine sugar, tapioca, and salt; mix with crushed berries. Cook and stir until mixture boils. Cook for 2 more minutes. Remove from heat, and add in remaining whole berries.

Pour fruit filling into pastry. Adjust top crust , cut slits for escape of steam. Brush with milk and sugar.

Bake at 400 degrees F (205 degrees C) for 35 minutes.

Ginger Pear Pie

Ingredients

3 tablespoons cornstarch
1/4 teaspoon ground ginger
1/2 cup water
1/2 cup dark corn syrup
1 teaspoon lemon juice
1/8 teaspoon grated lemon peel
4 large pears, peeled and thinly sliced
1 tablespoon butter or margarine
1 (9 inch) unbaked pastry shell
TOPPING:
1/2 cup all-purpose flour
1/4 cup packed brown sugar
1/8 teaspoon ground ginger
1/4 cup cold butter or margarine
1/4 cup chopped pecans

Directions

In a saucepan, combine the first six ingredients until blended. Gently stir in pears. Bring to a boil over medium heat, stirring occasionally; boil for 1 minute. Add butter. Pour into pastry shell.

For topping, combine flour, brown sugar and ginger in bowl. Cut in butter until mixture resembles coarse crumbs. Sprinkle over pears. Bake at 425 degrees F for 20-25 minutes or until topping is golden brown.

Walnut-Date Pumpkin Pie

Ingredients

1 cup all-purpose flour
1/2 cup cold butter or margarine
1 cup packed light brown sugar,
divided
2 eggs
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1 cup canned or cooked pumpkin
1 cup evaporated milk
1/2 cup finely chopped dates
1/3 cup chopped walnuts, toasted
Whipped cream

Directions

In a food processor, combine the flour, butter and 1/3 cup brown sugar.. Cover and pulse until the mixture resembles coarse crumbs. Press onto the bottom and up the sides of a 9-in. pie plat. Bake at 350 degrees F for 5 minutes; cool on a wire rack.

In a mixing bowl, beat the eggs, cinnamon, cloves and remaining brown sugar. Beat in the pumpkin and milk. Stir in the dates and walnuts. Pour into the crust. Cover edges loosely with foil

Bake at 350 degrees F for 55-60 minutes or until a knife inserted near the center comes out clean. Cool for 2 hours on a wire rack. Refrigerate until serving. Serve with whipped cream. Refrigerate leftovers.

Cherry Cheese Pie I

Ingredients

1 (9 inch) prepared graham cracker crust
1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
2 cups frozen whipped topping, thawed
1 (21 ounce) can cherry pie filling

Directions

In a medium mixing bowl, beat together softened cream cheese and sugar until light and fluffy. Fold in whipped topping and blend until mixture is smooth. Spread into graham cracker crust and spoon pie filling over top. Cover with plastic wrap and chill 2 hours before serving.

Steff's Shepherd Pie

Ingredients

1 pound ground beef
1 (14.5 ounce) can green beans,
drained
1 (10.5 ounce) can cream of
mushroom soup
1/2 onion, diced
1 cup shredded Cheddar cheese
2 cups mashed potatoes

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Cook and stir ground beef in a skillet over medium-high heat until beef is browned, about 10 minutes. Drain fat. Mix in green beans, cream of mushroom soup, and onion.

Pour beef mixture into a 2 quart casserole dish and top with Cheddar cheese. Spread mashed potato on top.

Bake in the preheated oven until the pie is hot, and the mashed potatoes are golden brown, about 30 minutes.

Chicken Pot Pie I

Ingredients

4 skinless, boneless chicken
breast halves
1 (10.75 ounce) can condensed
cream of chicken soup
2 (15 ounce) cans mixed
vegetables, drained
1 recipe pastry for a 9 inch double
crust pie

Directions

Boil or steam the chicken breasts until done. Dice.

Mix together undiluted soup, canned vegetables, and diced chicken. Pour mixture into pie shell, and cover with the second crust. Crimp the edges, and make slits in the top crust.

Bake at 375 degrees F (190 degrees C) for 45 minutes, or until crust is golden brown.

Whoopie Pies V

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
5 tablespoons unsweetened
cocoa powder
1/2 teaspoon salt
1 cup milk

1/2 cup butter
2 cups confectioners' sugar
1 teaspoon vanilla extract
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

In a medium bowl, cream the butter and sugar. Add eggs and vanilla; mix until fluffy. Sift together the flour, cocoa, and salt; stir into the creamed mixture alternately with the milk. Drop by teaspoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes.

Meanwhile ... you can make the filling. In a medium bowl, cream the 1/2 cup of butter, 2 cups of confectioners' sugar, vanilla, and salt, until fluffy. When the cookies are cooled, make into sandwiches with the filling and freeze for 1 hour.

Old Fashioned Strawberry Pie

Ingredients

2 (9 inch) unbaked pie crusts
1 1/4 cups white sugar
1/3 cup all-purpose flour
1/2 teaspoon ground cinnamon
4 cups fresh strawberries
2 tablespoons butter

Directions

Preheat oven to 425 degrees F (220 degrees C). Place one crust in a nine inch pie pan.

Mix together sugar, flour, and cinnamon. Mix lightly through the berries. Pour filling into pastry lined pan, and dot fruit with butter or margarine. Cover with top crust, and cut slits in the top. Seal and flute the edges.

Bake for 35 to 45 minutes, or until the crust is slightly browned.

Savory Feta Pies

Ingredients

1 tablespoon olive oil
1 small onion, sliced
1 pound lean ground beef
1 small tomato, diced
1 teaspoon garlic powder
1/2 teaspoon ground coriander
1 teaspoon dried oregano
1/4 teaspoon cayenne pepper
salt and pepper to taste
1 egg, beaten
1 cup feta cheese
2 (9 inch) frozen pie crusts,
thawed

Directions

Heat oil in a large skillet over medium high heat. Saute onion until soft, about 2 minutes. Add beef and brown slightly; drain excess fat. Stir in tomato, garlic powder, coriander, oregano, cayenne pepper, salt and pepper and cook until meat is evenly browned, 10 to 15 minutes. Remove from heat and set aside.

Preheat oven to 400 degrees F (200 degrees C).

Remove one pie crust from pan and roll out on a lightly floured surface. Cut pastry into four 6 inch circles; place circles on lined cookie sheet and lightly brush with egg beat. Place 1/4 cup of feta cheese onto each circle and top with some beef mixture, leaving enough room to seal dough 'pockets'.

Remove second pie crust from pan and roll out on lightly floured surface. Cut pastry into four 6 inch circles, as with first pie crust. Brush one side of each circle with egg beat and place, egg-side-down, on top of prepared pie circles. Pinch crusts together to seal around the edges. Use dough scraps to fill any holes or tears in the pie 'pockets'. Brush tops with egg beat and make a small slit in the top of each pie (to allow steam to escape).

Bake in the preheated oven for 15 to 25 minutes, or until cooked through and golden brown.

Raisin Pie

Ingredients

1 cup sugar
2 1/2 tablespoons all-purpose flour
1 1/2 cups cold water
2 cups raisins
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 tablespoon butter or margarine
1 Pastry for double-crust pie (9 inches)

Directions

In a saucepan, stir together sugar and flour. Add water and mix well. Stir in raisins, salt and cinnamon; cook and stir over medium heat until bubbly. Cook and stir 1 minute more. Remove from heat and stir in butter. Pour into a pastry-lined pie plate. Top with lattice crust, or cover with top crust and cut slits for steam to escape. Bake at 375 degrees F for about 45 minutes or until crust is golden brown.

Easy Beef Pot Pie

Ingredients

1 refrigerated pie crust
2 cups diced cooked potatoes
1 (10 ounce) package frozen mixed vegetables, thawed
1 1/2 cups diced cooked beef
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
1/3 cup water
1 teaspoon Worcestershire sauce
1 teaspoon dried thyme leaves, crushed

Directions

Heat the oven to 400 degrees F. Let the pie crust stand at room temperature for 15 minutes or until it's easy to handle.

Put the potatoes, vegetables and beef in a 9-inch deep-dish pie plate or 1 1/2-quart baking dish.

Stir the soup, water, Worcestershire and thyme in a medium bowl. Pour the soup mixture over the beef mixture. Gently put the pie crust over the beef mixture. Crimp or roll the edges to seal it to the dish. Cut slits in the crust with a knife.

Bake for 35 minutes or until hot and the crust is golden brown.

Orange Meringue Pie

Ingredients

1 1/2 cups graham cracker crumbs

1/4 cup sugar

1/3 cup butter or margarine, melted

FILLING:

1 cup sugar

1/4 cup cornstarch

1/4 teaspoon salt

1 cup orange juice

1/2 cup water

3 egg yolks, well beaten

2 tablespoons lime juice

4 teaspoons grated orange peel

1 tablespoon butter or margarine

MERINGUE:

3 egg whites

1/8 teaspoon cream of tartar

6 tablespoons sugar

Directions

In a bowl, combine the cracker crumbs and sugar; stir in butter. Press onto the bottom and up the sides of a 9-in. pie plate. Bake at 375 degrees F for 8-10 minutes or until lightly browned. Cool.

For filling, combine the sugar, cornstarch and salt in a saucepan. Whisk in orange juice and water until smooth. Cook and stir over medium heat until thickened and bubbly. reduce heat; cook and stir 2 minutes longer.

Remove from the heat. Gradually stir 1 cup hot filling into egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir for 2 minutes. Remove from the heat; stir in the lime juice, orange peel and butter. Pour hot filling into pie crust.

For the meringue, beat egg whites in a mixing bowl until foamy. add cream of tartar; beat on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, on high until stiff peaks form. Spread over hot filling, sealing edges to crust.

Bake at 350 degrees F for 12-15 minutes or until golden. Cool on a wire rack for 1 hour; refrigerate for 1-2 hours before serving. Refrigerate leftovers.

Ghirardelli® Chocolate Pecan Pie

Ingredients

4 ounces Ghirardelli Semi-Sweet Chocolate baking bar, broken or chopped into 1-inch pieces
2 tablespoons unsalted butter
3 large eggs
1 cup light corn syrup
1/2 cup firmly packed light brown sugar
1 teaspoon pure vanilla extract
1/8 teaspoon salt
1 1/2 cups pecan halves
1 (9 inch) unbaked homemade pie crust or unbaked ready-made pie crust

Directions

Preheat the oven to 325 degrees F.

In the top of a double boiler or in a heatproof bowl over barely simmering water, melt the chocolate and butter, stirring occasionally until smooth.

In a large bowl with an electric mixer at medium speed or with a whisk, beat the eggs, corn syrup, brown sugar, vanilla, and salt until blended. Beat in the chocolate mixture. Stir in the pecans and pour into pie shell.

Place pie on a baking sheet on the middle rack of the oven and bake for about 55 minutes, or until the filling is set. Cool completely on a rack at room temperature.

Sugar Cream Pie I

Ingredients

1 (9 inch) pie crust, baked
4 tablespoons cornstarch
3/4 cup white sugar
4 tablespoons butter, melted
2 1/4 cups half-and-half cream
1 teaspoon vanilla extract
2 tablespoons butter, melted
1/2 teaspoon ground cinnamon

Directions

Mix cornstarch and sugar. Add 4 tablespoons butter and half and half. Cook, stirring constantly, until thick and creamy. Add vanilla.

Preheat oven broiler to high.

Pour mixture into pie crust. Drizzle 2 tablespoons butter over top and sprinkle with cinnamon. Put under broiler until butter bubbles--watch it carefully as it doesn't take long. Refrigerate.

Pumpkin Pie French Toast

Ingredients

3 large eggs
1/2 cup half-and-half cream
1/4 cup canned pumpkin puree
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1/4 teaspoon pumpkin pie spice
1/4 cup finely chopped walnuts
8 slices day-old bread

Directions

Heat a lightly oiled skillet over medium heat.

Whisk eggs, half and half, pumpkin, cinnamon, vanilla extract, pumpkin pie spice, and walnuts together in a bowl. Soak one slice of bread at a time in the pumpkin mixture, then place in the prepared skillet. Repeat with the remaining slices of bread. Stir the pumpkin mixture between dips to keep the walnuts from settling. Cook the bread until golden brown, about 3 minutes on each side.

Peaches 'N Cream Pie

Ingredients

3/4 cup all-purpose flour
1 (3 ounce) package non-instant
vanilla pudding mix
3 tablespoons butter
1 egg
1/2 cup milk
2 1/2 cups canned sliced
peaches, syrup reserved
1 (8 ounce) package cream
cheese
1/2 cup white sugar
1 tablespoon white sugar
1 teaspoon ground cinnamon

Directions

Preheat the oven to 350 degrees F (175 degrees C). Drain peaches and reserve the syrup; set aside.

Combine flour, pudding mix, margarine, egg, and milk; beat well. Pour into a greased 8 or 9 inch pie pan. Arrange drained peaches on top of mixture, just to edges.

Cream together softened cream cheese, sugar, and 3 tablespoons reserved peach syrup. Spoon mixture carefully on top of peaches, just to edges. Sprinkle sugar and cinnamon on top.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Do not over bake.

Fried Pie Crust

Ingredients

1/2 cup butter
1/2 cup flaked coconut
3/4 cup all-purpose flour
2 tablespoons brown sugar

Directions

Combine butter, coconut, flour and brown sugar in a sauce pan. Cook on medium heat until a rich brown color, stirring frequently.

Pour into pie plate and press out to edges evenly with a fork.

Allow to cool before filling.

Bird's Nest Pie

Ingredients

4 medium apples - peeled, cored and sliced

2 cups all-purpose flour

1 cup sugar

1/2 teaspoon baking soda

1/2 teaspoon cream of tartar

1 cup sour milk*

1 egg

TOPPING:

1/4 cup sugar

1/2 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

Directions

Divide apples evenly between two greased 9-in. pie plates; set aside. In a mixing bowl, combine flour, sugar, baking soda, cream of tartar, sour milk and egg; mix well. Divide batter and pour over apples. Bake at 350 degrees F for 25-30 minutes or until pies are lightly browned and test done. Invert onto serving plates (so apples are on the top). Combine all topping ingredients; sprinkle over apples. Serve warm.

Coffee Liqueur Ice Cream Pie

Ingredients

1 1/8 cups chocolate wafer cookies, crushed
1/2 cup unsalted butter, melted
6 tablespoons coffee-flavored liqueur
1 teaspoon instant espresso coffee powder
3 ounces semisweet chocolate, chopped
1 tablespoon unsalted butter
1 pint vanilla ice cream, softened
2 tablespoons coffee-flavored liqueur
1 pint chocolate ice cream, softened
2 tablespoons coffee-flavored liqueur
3/4 cup whipped cream, beaten stiff

Directions

Preheat oven to 325 degrees F (165 degrees C). In a medium bowl, stir together the cookie crumbs and melted butter. Press mixture evenly onto bottom and sides of a 9 inch pie pan. Bake crust in oven for 10 minutes. Remove from oven and cool completely.

In a small saucepan, heat 6 tablespoons of liqueur and espresso powder over low heat. Heat until warm and powder is dissolved. Stir in chocolate and 1 tablespoon of butter until mixture is melted and smooth. Allow to cool completely.

Place vanilla ice cream into mixing bowl with 2 tablespoons of coffee liqueur. Using an electric mixer, blend together on low speed. Spread over bottom of cooled crust and freeze until firm. Then spread cooled chocolate mixture over frozen ice cream. Freeze pie until firm.

Blend together chocolate ice cream and 2 tablespoons liqueur. Spread chocolate ice cream mixture over frozen chocolate sauce in pie. Freeze until firm. Serve pie with a decorative piped border of whipped cream around the inside edge of the pie.

Fruit Cocktail Pie

Ingredients

1 (9 inch) pie shell, baked
1 (15.25 ounce) can fruit cocktail
1 (4.6 ounce) package non-instant
vanilla pudding mix
2 cups milk
1 pint heavy cream

Directions

Drain fruit cocktail, reserving 1 cup of juice. In a saucepan, prepare pudding according to package directions, using 2 cups milk and 1 cup reserved juice. Remove from heat and stir in the drained fruit cocktail. Pour into baked pie crust and let set at room temperature until cooled. then place in refrigerator until serving time.

Place glass bowl and mixing beaters in freezer. Just before serving, whip up the heavy cream in the frozen bowl. do not add sugar, and do not over whip. Spoon on top of pie and serve.

Bumbleberry Pie II

Ingredients

5 1/2 cups all-purpose flour
1/4 teaspoon salt
2 cups shortening
3/4 cup cold water
1 egg
1 tablespoon vinegar
4 cups apples - peeled, cored and chopped
2 cups chopped fresh rhubarb
2 cups sliced fresh strawberries
2 cups fresh blueberries
2 cups fresh raspberries
2 tablespoons lemon juice
2 cups white sugar
2/3 cup all-purpose flour
2 tablespoons tapioca
1 egg yolk, beaten
2 tablespoons water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Whisk together 3/4 cup water, egg, and vinegar. Stir into flour until mixture forms a ball. Divide dough into 4 balls. Wrap in plastic and refrigerate for 4 hours, or overnight. Roll out dough portions to fit a 9 inch pie pan. Place bottom crusts in 2 pie pans. Set aside top crusts.

In a large bowl, combine apples, rhubarb, strawberries, blueberries, raspberries, and lemon juice. Mix together 2 cups sugar, 2/3 cup flour, and tapioca; gently toss with fruit mixture. Divide into 2 pastry lined pie pans. Cover with top crusts; trim and crimp edges. Brush tops with egg wash (1 egg yolk beaten with 2 tablespoons water). Cut a few slits in the top to allow steam to vent.

Bake in preheated oven for 50 to 60 minutes, or until filling is bubbly in center and top is golden brown.

Apricot Pie

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon salt
1 cup butter-flavored shortening
6 tablespoons water, or as needed

1 cup white sugar
1/4 cup all-purpose flour
1/4 teaspoon ground cinnamon
1 teaspoon lemon juice
5 cups fresh apricots, pitted and quartered

1 teaspoon sugar for sprinkling, or as desired

Directions

Preheat oven to 425 degrees F (220 degrees C).

Mix 2 1/2 cups of flour and the salt in a bowl; cut the shortening into the flour mixture with a pastry cutter until the mixture is crumbly. Using a fork, mix in water, 1 tablespoon at a time, until the dough just holds together. Divide the dough in half and form each half into a ball. Working on a floured work surface, roll each ball out into a crust big enough for a 9-inch pie dish with an inch or so to spare. Carefully lift a crust, fold into quarters, position into pie dish, and unfold the crust. Set the other crust aside.

Mix the sugar, 1/4 cup flour, and cinnamon together in a large bowl until thoroughly combined; stir in the lemon juice and apricots. Spoon the apricot filling over the pie crust in the dish, and top with the reserved crust. Crimp the edges of the crusts together with a fork, cut away the excess crust, and cut slits into the pie to allow steam to escape. Cover the edges of the pie crust with strips of aluminum foil to prevent burning.

Bake on center rack of the preheated oven until the pie is browned and the filling is bubbling and thickened, 35 to 45 minutes. Remove to a rack to cool and sprinkle top with 1 teaspoon of sugar.

Campbell's Kitchen Easy Turkey Pot Pie

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Chicken Soup (Regular or 98%
Fat Free)*
1 (9 ounce) package frozen mixed
vegetables, thawed
1 cup cubed cooked turkey or
chicken
1/2 cup milk
1 egg
1 cup all-purpose baking mix

Directions

Preheat oven to 400 degrees F.

Mix soup, vegetables and turkey in 9-inch pie plate.

Mix milk, egg and baking mix. Pour over turkey mixture. Bake 30
minutes or until golden.

Pecan Pie For Two

Ingredients

1/3 cup all-purpose flour
1/8 teaspoon salt
1 tablespoon shortening
1 tablespoon cold butter
1 teaspoon cold water

FILLING:

1/4 cup chopped pecans
2 tablespoons brown sugar
1 tablespoon all-purpose flour
1 egg, beaten
1/4 cup corn syrup
1/4 teaspoon vanilla extract

Directions

In a bowl, combine flour and salt. Cut in shortening and butter until crumbly. Add water, tossing with a fork until a ball forms. Roll out pastry to fit an 18-oz. baking dish. Press onto the bottom and up the sides of the dish.

Combine filling ingredients; mix well. Pour into pastry shell. Bake at 375 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean.

World's Best Pumpkin Pie

Ingredients

1 cup white sugar
1/2 cup packed brown sugar
1/4 teaspoon salt
2 teaspoons ground cinnamon
2 eggs
1 (15 ounce) can pumpkin puree
1 1/4 cups milk
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, stir together white sugar, brown sugar, salt, and cinnamon. When these ingredients are well mixed, stir in the eggs followed by the pumpkin and milk. Transfer mixture to the pie crust.

Bake at 350 degrees F (175 degrees C) for 1 1/2 hours, or until a toothpick inserted into the pie comes out clean. Cool before serving.

Easy Freezy Pumpkin Pie

Ingredients

1/2 cup packed brown sugar
1/2 teaspoon salt
1 cup canned pumpkin puree
1/2 teaspoon ground cinnamon
1 quart vanilla ice cream, softened
2 (9 inch) prepared graham
cracker crusts

Directions

In a large bowl, stir together the brown sugar, salt, pumpkin and cinnamon. Mix in the softened ice cream until well blended. Spoon into the pie crusts and place them in the freezer. Freeze for at least 3 hours before serving.

Coconut Cream Pie

Ingredients

3/4 cup sugar
3 tablespoons all-purpose flour
1/8 teaspoon salt
3 cups milk
3 eggs, beaten
1 1/2 cups flaked coconut,
toasted, divided
1 tablespoon butter or margarine
1 1/2 teaspoons vanilla extract
1 (9 inch) pastry shell, baked

Directions

In a medium saucepan, combine sugar, flour and salt. Stir in milk; cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the heat; gradually stir about 1 cup of hot mixture into beaten eggs. Return all to saucepan; cook and stir over medium heat until nearly boiling. Reduce heat; cook and stir about 2 minutes more (do not boil). Remove from the heat; stir in 1 cup coconut, butter and vanilla. Pour into pie shell; sprinkle with remaining coconut. Chill for several hours before serving. Refrigerate leftovers.

Paradise Pumpkin Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup sugar
1/2 teaspoon vanilla extract
1 egg
1 (9 inch) unbaked pastry shell

FILLING:

1 (16 ounce) can solid pack pumpkin
1 cup evaporated milk
2 eggs, beaten
1/4 cup sugar
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground nutmeg

TOPPING:

2 tablespoons all-purpose flour
2 tablespoons brown sugar
1 tablespoon butter or margarine, softened
1/2 cup chopped pecans

Directions

In a mixing bowl, beat cream cheese until smooth. Add sugar and vanilla; mix well. Add egg; beat until smooth. Spread over bottom of pie shell. Chill 30 minutes. In a mixing bowl, beat filling ingredients until smooth. Carefully pour over the cream cheese layer. Cover edge of pie with foil. Bake at 350 degrees F for 30 minutes. Remove foil; bake 25 minutes longer. Meanwhile, mix flour, brown sugar and butter until crumbly; stir in pecans. Sprinkle over pie. Bake 10-15 minutes more or until a knife inserted near the center comes out clean. Cool on a wire rack. Store in the refrigerator.

Creamy Apple Crumb Pie

Ingredients

1 pastry for a 9 inch single crust pie
6 cups cubed peeled tart apples
1/3 cup sugar
3 tablespoons cornstarch
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1 cup reduced-fat sour cream
1 teaspoon vanilla extract
TOPPING:
1/2 cup all-purpose flour
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
2 tablespoons cold butter

Directions

Line a 9-in. deep-dish pie plate with pastry; flute edges. In a large bowl, combine the apples, sugar, cornstarch, cinnamon and allspice. Combine sour cream and vanilla; stir into apple mixture. Spoon into pastry shell.

For topping, combine the flour, brown sugar and cinnamon in a bowl; cut in butter until mixture resembles coarse crumbs. Sprinkle over filling.

Bake at 400 degrees F for 25 minutes. Reduce heat to 350 degrees F; bake 25-30 minutes longer or until filling is bubbly and topping is golden. Cool on a wire rack. Refrigerate leftovers.

Chess Pie IV

Ingredients

1 (9 inch) pie shell
1/2 cup butter
1 1/2 cups white sugar
3 eggs
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a small saucepan over low heat. Remove from heat and stir in sugar. Allow mixture to cool.

In a medium bowl, beat eggs until frothy. Add butter mixture to eggs, beating until smooth. Stir in vanilla extract. Pour mixture into pastry shell.

Bake in preheated oven for 1 hour.

Berry Special Pie

Ingredients

1/2 cup semisweet chocolate chips
1 1/2 teaspoons shortening
1 (9 inch) prepared chocolate crumb crust
2 cups fresh raspberries
1 (8 ounce) carton frozen whipped topping, thawed

Directions

Melt chocolate chips and shortening; stir until smooth. Spread over the bottom of pie crust. Top with raspberries and whipped topping. Refrigerate until serving.

Peanut Butter Cup Pie

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/2 cup creamy peanut butter
1 cup cold milk
1 (3.4 ounce) package JELL-O
Vanilla Flavor Instant Pudding
2 1/2 cups thawed COOL WHIP
Whipped Topping, divided
1 (6 ounce) OREO Pie Crust
3 (1 ounce) squares BAKER'S
Semi-Sweet Chocolate
1 tablespoon creamy peanut
butter

Directions

Beat cream cheese and 1/2 cup peanut butter in medium bowl until well blended. Add milk and dry pudding mix; beat 2 min. Whisk in 1 cup COOL WHIP; spoon into crust. Refrigerate until ready to use.

Meanwhile, microwave remaining COOL WHIP and chocolate in microwaveable bowl on HIGH 1-1/2 to 2 min. or until chocolate is completely melted and mixture is well blended, stirring after each minute. Cool completely.

Spread chocolate mixture over pudding layer in crust. Microwave remaining peanut butter in small microwaveable bowl 30 sec.; stir. Drizzle over pie. Refrigerate 4 hours or until firm.

Blackberry Peach Pie

Ingredients

3 cups fresh blackberries
3 fresh peaches - peeled, pitted and sliced
3 tablespoons cornstarch
3/4 cup white sugar
1 double crust ready-to-use pie crust
2 tablespoons butter, melted
1 tablespoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 450 degrees F (230 degrees C).

Mix the blackberries, peaches, cornstarch, and sugar in a large bowl.

Press one of the pie crusts into the bottom of a 9-inch pie pan. Pour the blackberry mixture into the pie crust. Cover with the remaining pie crust. Crimp the edges of the two crusts together to seal. Cut slits in the top of the pie to vent. Brush the top with the melted butter. Sprinkle the cinnamon and nutmeg over the top.

Bake in preheated oven for 15 minutes. Reduce the oven temperature to 350 degrees F (175 degrees C) and continue to cook until top crust is golden brown, 35 to 40 minutes.

Aussie Lime Pie

Ingredients

2/3 cup rolled oats
2/3 cup flaked coconut
2/3 cup all-purpose flour
1/2 cup white sugar
1/2 cup butter, melted
2 tablespoons light corn syrup
1 teaspoon baking soda
1 (14 ounce) can sweetened condensed milk
1/2 cup lime juice
4 egg yolks, beaten
2 teaspoons grated lemon zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch glass pie pan.

In a medium bowl, mix together oats, coconut, flour, and sugar. In a separate bowl, mix together melted butter or margarine, corn syrup, and baking soda until frothy. Add corn syrup mixture to oat mixture and stir until ingredients are thoroughly combined. Press mixture evenly into bottom and sides of pie pan.

In a medium mixing bowl, combine condensed milk, lime juice, egg yolks, and lemon rind. Beat on medium speed 1 minute. Pour mixture into pie crust.

Bake in preheated oven for 20 minutes, until firm in center. Do not allow to brown on top. Chill before serving.

Chocolate Bar Pie II

Ingredients

1 (9 inch) prepared graham cracker crust
6 (1.45 ounce) bars milk chocolate with almonds, coarsely chopped
2 cups miniature marshmallows
1/2 cup milk
1 pinch salt
1 cup heavy whipping cream

Directions

Place chopped chocolate bars, marshmallows, milk, and salt in the top of a double boiler. Heat and stir until mixture is melted and smooth. Remove from heat and allow to cool, stirring occasionally.

In a medium bowl, beat cream until soft peaks form. Fold cream into cooled chocolate mixture. Pour mixture into graham cracker crust. Chill before serving. This pie is also delicious frozen.

Pumpkin Pie Martini

Ingredients

1 graham cracker, crushed
1 tablespoon honey
1/3 cup milk
2 tablespoons pumpkin puree
3/4 (1.5 fluid ounce) jigger vanilla
flavored vodka
1/2 (1.5 fluid ounce) jigger creme
de cacao
1 pinch pumpkin pie spice
1 cup crushed ice

Directions

Place graham cracker crumbs in a shallow dish. Coat rim of martini glass with honey, and dip into graham cracker crumbs to coat.

Combine milk and pumpkin puree in a cocktail shaker, and shake to combine. Pour in vodka and creme de cacao, and add ice. Shake well, and then strain into prepared martini glass. Garnish with a sprinkle of pumpkin pie spice.

French Apple Pie with Cream Cheese Topping

Ingredients

1/4 cup butter, softened
1 cup white sugar
1 egg
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon baking soda
1 cup all-purpose flour
1/2 cup chopped walnuts
2 1/2 cups diced apple without peel
1 teaspoon vanilla extract
2 tablespoons hot water
3 ounces cream cheese, softened
3 tablespoons unsalted butter, softened
1/2 teaspoon vanilla extract
1 1/2 cups sifted confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch pie pan.

Combine 1/4 cup butter, white sugar, egg, salt, cinnamon, nutmeg, soda, flour, nuts, apples, 1 teaspoon vanilla, and hot water in the order given. (Batter will be thick). Pour into pie pan.

Bake for 45 minutes at 350 degrees F (175 degrees C).

Serve with cream cheese frosting. To make frosting: mix cream cheese, 3 tablespoons butter, 1/2 teaspoon vanilla, and sifted confectioners' sugar. Beat until smooth. Can serve hot or warm. Also, can refrigerate and let cream cheese topping set up for a cold dessert.

Butter Flaky Pie Crust

Ingredients

1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/2 cup butter, chilled and diced
1/4 cup ice water

Directions

In a large bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Stir in water, a tablespoon at a time, until mixture forms a ball. Wrap in plastic and refrigerate for 4 hours or overnight.

Roll dough out to fit a 9 inch pie plate. Place crust in pie plate. Press the dough evenly into the bottom and sides of the pie plate.

Puerto Rican Shepherd Pie (Pastelon)

Ingredients

1 onion, cut into chunks
1 green bell pepper, cut into chunks
1 bunch fresh parsley
1 bunch fresh cilantro
1 bunch recajo, or culantro
3 cloves garlic
1 tablespoon water, or as needed

1 pound ground beef
1 (1.41 ounce) package sazón seasoning
ground black pepper to taste
1 pinch adobo seasoning, or to taste
olive oil
8 ripe plantains, peeled and cut on the bias
4 eggs, beaten
2 (15 ounce) cans green beans, drained
4 eggs, beaten

Directions

To make sofrito: Place the onion, bell pepper, parsley, cilantro, recajo, garlic, and water into a blender. Cover, and puree until smooth. Pour mixture into a bowl; cover and refrigerate until ready to use.

Heat a large skillet over medium-high heat and stir in the ground beef. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Stir in 2 tablespoons of sofrito into the beef, then season with sazón, pepper, and adobo. Drain and discard any excess grease; set aside.

Preheat an oven to 350 degrees F (175 degrees C).

Heat a skillet over medium heat. Arrange the plantains in the skillet and pan fry until golden and softened, 3 to 5 minutes. Remove from heat. Layer half of the plantains in a deep baking dish, making sure to cover the entire bottom of the dish. Pour 4 beaten eggs over the plantains, then spread the beef on top. Layer the green beans over the beef, then arrange the remaining plantains on top. Pour 4 more beaten eggs evenly over the plantains. Sprinkle the top with adobo seasoning.

Bake in the preheated oven until the eggs are firm, 30 to 45 minutes.

Easy Tiramisu Pie

Ingredients

48 NILLA Wafers, divided
1/4 cup brewed strong MAXWELL
HOUSE Coffee, cooled, divided
4 ounces PHILADELPHIA Cream
Cheese, softened
1 1/2 cups cold milk
1 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding
2 cups thawed COOL WHIP
Whipped Topping
1 square BAKER'S Semi-Sweet
Baking Chocolate, grated

Directions

Arrange 36 of the wafers on bottom and up side of 9-inch pie plate. Drizzle with 2 Tbsp. of the coffee.

Beat cream cheese in large bowl with electric mixer until creamy. Gradually beat in milk. Add dry pudding mix. Beat on low speed 1 min. Gently stir in COOL WHIP. Spread half of the pudding mixture over wafers on bottom of crust; top with layers of half of the chocolate and the remaining wafers. Drizzle with remaining coffee. Cover with remaining pudding mixture and remaining chocolate.

Refrigerate at least 3 hours. Store leftovers in refrigerator.

Banana Cream Cheese Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 cup mashed ripe bananas
1 teaspoon lemon juice
1 (8 ounce) carton frozen whipped topping, thawed
1 (9 inch) graham cracker crust
STRAWBERRY TOPPING:
2 tablespoons sugar
1 teaspoon cornstarch
1 1/4 cups sliced fresh strawberries
5 drops red food coloring

Directions

In a bowl, beat cream cheese and sugar until smooth. Combine bananas and lemon juice; add to cream cheese mixture. Fold in whipped topping. Pour into crust. Cover and refrigerate for 1 hour or until set. In a saucepan, combine sugar and cornstarch. Stir in strawberries and food coloring if desired. Let stand for 5 minutes. Bring to a boil. Reduce heat; cook and stir for 2 minutes or until thickened. Cool. Drizzle some over pie. Cut into wedges; serve with remaining topping.

Cathy's Pecan Pie

Ingredients

4 eggs
1 cup corn syrup
4 (1 gram) packets granulated
artificial sweetener
2 tablespoons dry milk powder
1/4 cup butter
1 1/2 cups chopped pecans
1 tablespoon wheat germ

Directions

Mix syrup, sugar substitute and butter in saucepan; bring to rolling boil 3-4 minutes. Beat whole eggs until thick.

Fold in wheat germ and powdered milk. Pour hot syrup into egg mixture.

Spread pecans in unbaked pie shell. Pour syrup mixture over pecans. Bake 25-30 minutes at 400 degrees F (205 degrees C).

Butter Bean Custard Pie

Ingredients

1 cup butter beans
3 cups water
2 cups white sugar
1 tablespoon all-purpose flour
1/4 cup butter
1 tablespoon vanilla extract
1 pinch salt
2 eggs
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1/4 teaspoon half-and-half cream
1 recipe pastry for a 9 inch single crust pie

Directions

Soak the beans in the water overnight. The next morning, take the hull off beans. Cook until well done in water. Do not add seasoning. Drain; mash beans.

Add sugar, flour, butter, vanilla, eggs and salt. Mix well.

Add cloves, nutmeg, cinnamon and cream. Blend together. Pour into a 9 inch unbaked pie shell. Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes.

Fresh Blueberry Pie IV

Ingredients

1 (9 inch) pie crust, baked
3/4 cup white sugar
2 1/2 tablespoons cornstarch
1/4 teaspoon salt
2/3 cup water
1 cup fresh blueberries
2 tablespoons butter
1 1/2 tablespoons lemon juice
1 1/2 tablespoons orange liqueur
2 cups fresh blueberries
2 cups whipped cream for garnish
(optional)

Directions

In a large saucepan, combine sugar, cornstarch, salt, and water. Mix well, then add 1 cup blueberries. Cook over low heat, stirring constantly, until mixture comes to a boil. Boil and stir until very thick, about 15 minutes. Remove from heat.

Stir butter or margarine, lemon juice, and liqueur into mixture. Allow to cool. Stir in remaining 2 cups blueberries. Chill mixture 1 hour. Spoon into pastry shell and refrigerate at least 2 more hours before serving. Garnish with whipped cream if desired.

Sugar Cream Pie II

Ingredients

1/2 cup packed brown sugar
1/2 cup white sugar
7 tablespoons all-purpose flour
2 cups evaporated milk
1 recipe pastry for a 9 inch single crust pie
1 tablespoon butter, diced
1/4 teaspoon ground nutmeg

Directions

Mix the sugars, flour, and milk. Pour into crust. (Grandma always mixed the ingredients directly in the unbaked pie crust, but I have better luck mixing it with a mixer and transferring it to the crust.)

Dot with butter and sprinkle with nutmeg to look pretty. Bake 300 - 325 degrees F (150 - 165 degrees C) for 1 hour.

Vegetarian Shepherd's Pie

Ingredients

2 tablespoons extra virgin olive oil, divided
1 large yellow onion, roughly chopped
4 cloves garlic, crushed
2 tablespoons curry powder
2 teaspoons ground cumin
2 small red or green bell peppers, chopped
3 cups cubed eggplant, with peel
1 (15 ounce) can diced tomatoes
1/2 cup water
1 1/4 pounds small red potatoes, halved
1/2 cup fat-free half and half (or milk)
1 cup frozen or fresh peas
1/2 cup grated Parmesan cheese
1 pinch Salt and freshly ground black pepper to taste

Directions

Preheat oven to 400 degrees. In a large skillet over medium heat, heat 1 Tb. oil; add onions, garlic, curry and cumin. Saute until onions are soft, about 5 minutes. Remove to a bowl.

Heat remaining oil in skillet; add peppers, eggplant, tomatoes and 1/2 cup water. Saute until soft, about 20 minutes. Stir in onions. Place in a shallow 8-by-8- inch baking dish.

In a saucepan, boil potatoes until done. Drain and smash. Stir in half and half, peas, salt and pepper. Spread over vegetables and top with Parmesan.

Bake 15 minutes. Brown in broiler. Serve.

Deluxe Apple Pie Bake

Ingredients

1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/3 cup shortening
6 tablespoons cold water

2 tablespoons all-purpose flour
3/4 cup white sugar
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
5 apples - peeled, cored and chopped
3/4 cup raisins
1/2 cup chopped walnuts

1 cup sifted confectioners' sugar
1/4 teaspoon vanilla extract
2 tablespoons milk

Directions

To Make Crust: In a large bowl, stir together 1 1/4 cup flour and salt. Cut in shortening until coarse crumbs form. Sprinkle 1 tablespoon of water at a time to dough until it is moist enough to form into a ball. On a lightly floured surface, use hands to slightly flatten dough. Roll dough into a circle about 12 inches in diameter.

Preheat oven to 375 degrees F (190 degrees C). Line a 9 inch deep dish pie pan with a piece of aluminum foil; it should cover bottom and sides of pan. Lightly flour the foil. Press the dough into the pan.

To Make Filling: In a large bowl, stir together 2 tablespoons flour, sugar, cinnamon and nutmeg. Gently toss apples, raisins and walnuts with cinnamon mixture until coated. Fill the crust with the apple mixture.

Bake in preheated oven for 1 hour. Remove from oven and let cool.

To Make Icing: In a small bowl, mix together confectioners' sugar, vanilla and milk. Drizzle over top of cooled pie.

Whoopie Pies

Ingredients

1 (18.25 ounce) package devil's
food cake mix
5 tablespoons all-purpose flour
1 cup milk
1 cup shortening
1 cup white sugar
2 teaspoons vanilla extract

Directions

To make the cakes: Prepare mix as directed on package except using only 3/4 cup of water. Drop batter onto greased cookie sheet (or use parchment paper to line pan) in 2 1/2 to 3 inch circles. Bake until toothpick inserted in center comes out clean. Let cool.

To make the filling: In a saucepan, combine milk and flour and cook, stirring constantly until it forms a thick paste. Let cool.

In a medium bowl, beat sugar and shortening until fluffy. Add vanilla. Add cooled flour mixture and beat until double in volume.

Turn the little cakes over on their backs. Spoon a dollop of filling onto half of the little cakes. Place the other half of the cakes on top of the filling to form sandwiches.

Peanut Butter Pie III

Ingredients

3/4 cup confectioners' sugar
1/2 cup crunchy peanut butter
1 (3.9 ounce) package instant
chocolate pudding mix
1 (1.3 ounce) envelope whipped
topping mix
1 (9 inch) pie shell, baked

Directions

Mix and crumble confectioners' sugar and peanut butter. Put half into bottom of pie shell, and reserve the remainder.

Make pudding as directed, and pour over peanut butter crumbs. Mix dream whip as directed, and spread over pudding. Sprinkle the top of the pie with the remaining crumb mix. Chill and serve.

Apple Slab Pie

Ingredients

1 1/2 cups all-purpose flour
1 1/2 tablespoons white sugar
1/2 cup shortening
1/4 teaspoon salt
1/2 teaspoon baking powder
2 egg yolks, beaten
4 tablespoons water

8 apples - peeled, cored and cut into thin wedges
2 tablespoons lemon juice
2 tablespoons all-purpose flour
1 3/4 cups white sugar
1/2 teaspoon ground cinnamon
2 tablespoons butter

1 cup all-purpose flour
1 teaspoon ground cinnamon
2/3 cup brown sugar
2/3 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C.) In a large bowl, combine flour sugar, salt and baking powder. Cut in shortening until mixture resembles coarse crumbs. Mix egg yolk and water together and mix into flour until it forms a ball. Roll out to fit the bottom of a 10x15 inch pan.

In a large bowl, combine apples, lemon juice, 2 tablespoons flour, sugar and cinnamon. Pour filling into pie crust and dot with 2 tablespoons butter.

In a medium bowl, combine 1 cup flour, 1 teaspoon cinnamon, 2/3 cup brown sugar and 2/3 cup butter. Cut in the butter until crumbly, then sprinkle over apples.

Bake in the preheated oven for 60 minutes, or until topping is golden brown.

Boston Cream Pie II

Ingredients

1 1/4 cups all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup milk
1/3 cup shortening
1 egg
1 teaspoon vanilla extract
1/3 cup white sugar
2 tablespoons cornstarch
1/8 teaspoon salt
1 1/2 cups milk
2 egg yolks
2 teaspoons vanilla extract
2 (1 ounce) squares unsweetened chocolate
3 tablespoons butter
1 cup confectioners' sugar
3/4 teaspoon vanilla extract
2 tablespoons hot water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 inch round cake pan.

Beat the flour, 1 cup sugar, baking powder, salt, 3/4 cup milk, shortening, 1 egg, and 1 teaspoon vanilla at low speed, scraping bowl constantly for 30 seconds. Beat on high speed, scraping bowl occasionally for 3 minutes. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until a wooden pick inserted near the center comes out clean. Remove from the pan and let cool on a wire rack.

To Make The Cream Filling: In a 2 quart saucepan, mix 1/3 cup of the sugar, the cornstarch and salt. Stir in the milk gradually and cook over medium heat, stirring constantly, until the mixture thickens and boils. Boil and stir 1 minute. Stir at least 1/2 of the mixture slowly into the egg yolks. Return egg yolk mixture to the saucepan and boil and stir for 1 minute. Remove from heat and stir in the 2 teaspoons vanilla. Let cool to room temperature.

To Make Chocolate Glaze: Heat the chocolate and butter or margarine over low heat until melted. Remove from the heat and stir in the confectioners' sugar, and vanilla. Stir in the water, one teaspoon at a time, until glaze is of desired consistency.

To Assemble the Cake: Split the cooled cake in half to make 2 thin layers. Fill the layers with the filling. Then spread the chocolate glaze over the top. Refrigerate any leftover cake.

Triple Layer Banana Cream Pie Bars

Ingredients

1 1/2 cups crushed NILLA Wafers
1/2 cup PLANTERS Chopped Pecans
1/3 cup butter or margarine, melted
3 bananas, sliced
3 cups cold milk
2 pkg. (4 serving size) JELL-O Vanilla Flavor Instant Pudding
2 1/2 cups thawed COOL WHIP Whipped Topping, divided

Directions

Preheat oven to 325 degrees F. Mix wafer crumbs, pecans and butter in 13x9-inch baking dish; press firmly onto bottom of dish. Bake 8 min. Cool 10 min.

Top crust with banana slices. Pour milk into large bowl. Add pudding mixes. Beat with wire whisk 2 min. or until well blended. Spoon 2 cups of the pudding over banana layer.

Gently stir 1 cup of the whipped topping into remaining pudding; spoon over pie. Top with remaining 1-1/2 cups whipped topping. Refrigerate 3 hours. Store any leftovers in refrigerator.

Cranberry Parfait Pie

Ingredients

1 cup cranberry juice
1 (6 ounce) package strawberry
flavored gelatin
1 cup whole berry cranberry
sauce
1/2 cup vanilla ice cream
1 (9 inch) prepared graham
cracker crust
1/2 cup heavy cream
1/4 cup white sugar
1 teaspoon vanilla extract

Directions

Heat the cranberry juice in a medium saucepan over low heat. Stir in strawberry flavored gelatin until dissolved. Cook, stirring occasionally, until thickened, 15 to 20 minutes. Remove from heat. Transfer to a medium bowl, and beat with an electric mixer until fluffy.

In a blender or food processor, finely chop the whole cranberry sauce. Mix in the gelatin mixture and vanilla ice cream until well blended.

Transfer blended mixture to the prepared graham cracker crust. Chill in the refrigerator 2 to 3 hours.

In a medium bowl, whip together the heavy cream, white sugar and vanilla extract. Pour over the chilled pie before serving.

All-Star Apple Pie

Ingredients

1 (21 ounce) can apple pie filling
1 tablespoon lemon juice
1/4 teaspoon ground cinnamon
1 (9 inch) pastry shell, baked
1/4 cup all-purpose flour
1/4 cup packed brown sugar
2 tablespoons cold butter or margarine
1/4 cup chopped pecans or walnuts
1/4 cup quick-cooking oats
2 tablespoons flaked coconut

Directions

In a bowl, combine pie filling, lemon juice and cinnamon; spoon into pastry shell. In another bowl, combine the flour and brown sugar; cut in butter until the mixture resembles coarse crumbs. Stir in nuts, oats and coconut; sprinkle over pie filling. Bake at 400 degrees F for 12-15 minutes or until topping is golden brown, covering edge of pastry with foil to prevent overbrowning if needed. Cool on a wire rack before cutting.

Heath Bar Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1/3 cup caramel ice cream topping
1 1/2 cups milk
1 (3.5 ounce) package instant vanilla pudding mix
1 (8 ounce) container frozen whipped topping, thawed
6 (1.4 ounce) bars chocolate covered English toffee, chopped

Directions

Spread caramel topping into pie crust.

Beat milk and pudding mix for 2 minutes, let stand for 5 minutes. Stir in whipped topping and chopped candy bars. Spoon into crust.

Freeze for 4 hours or til set. Before serving, let stand for 15 minutes so that pie can easily be cut. Store any leftovers in refrigerator.

OREOB® Triple Layer Chocolate Pie

Ingredients

32 OREO Chocolate Sandwich Cookies, divided
1/4 cup butter or margarine, melted
2 cups cold milk
2 pkg. (4 serving size) JELL-O Chocolate Flavor Instant Pudding & Pie Filling
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed, divided

Directions

Finely crush 24 of the cookies; mix with butter. Press firmly onto bottom and up side of 9-inch pie plate.

Pour milk into large bowl. Add pudding mixes. Beat with wire whisk 2 minutes or until well blended. (Mixture will be thick.)

Spoon 1-1/2 cups of the pudding into crust. Gently stir 1/2 of the whipped topping into remaining pudding; spread over pudding layer in crust. Chop remaining 8 cookies; stir into remaining whipped topping. Spread over pie.

Refrigerate 4 hours or until set.

Pear Custard Pie

Ingredients

1 (9 inch) unbaked pastry shell
4 1/2 cups cubed peeled ripe pears
1 cup sugar
1/4 cup all-purpose flour
1/4 teaspoon ground nutmeg
2 eggs
1 cup whipping cream, divided
1/4 cup butter or margarine, melted
1 teaspoon grated lemon peel
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 8 minutes. Remove the foil; bake 3 minutes longer. Reduce heat to 350 degrees F.

Place pears in pastry shell. In a bowl, combine sugar, flour and nutmeg. Whisk in eggs, 1/4 cup cream, butter, lemon peel and vanilla. Pour over pears.

Cover edges loosely with foil. bake for 50 minutes or until filling is just set (mixture will jiggle). Cool on a wire rack for 1 hour. Cover and refrigerate until serving. In a bowl, whip the remaining cream with cinnamon. Serve with pie.

Possum Pie

Ingredients

3 egg whites
30 butter crackers, crushed
1 teaspoon vanilla extract
3/4 cup white sugar
1 cup chopped walnuts
1 (12 ounce) container frozen
whipped topping, thawed
2 tablespoons flaked coconut

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, whip egg whites until stiff peaks form. Fold in crackers, vanilla, sugar and nuts.

Spread evenly into 9 inch pie pan. Bake at 325 degrees F (165 degrees C) for 20 minutes. Cool completely.

Spread whipped topping over pie, then sprinkle with coconut.

Lemonade Pie V

Ingredients

1 (9 inch) prepared graham cracker crust
1 quart vanilla ice cream, softened
1 (6 ounce) can frozen lemonade concentrate
1 (8 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake crust in oven for 8 to 10 minutes until light brown. Allow to cool.

In a large bowl, mix until creamy the ice cream, lemonade and whipped topping. Spread mixture into pie crust, then place in freezer for 20 minutes. Serve pie after it has set.

French Apple Pie Icing

Ingredients

1/2 cup butter
1 tablespoon all-purpose flour
1/2 cup confectioners' sugar
1/2 cup milk
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter. Blend in flour and sugar. Then mix in milk and vanilla. More milk may be added to enhance spreading consistency of icing. Spread icing onto cooled apple pie.

Pecan Pie

Ingredients

1 3/4 cups white sugar
1/4 cup dark corn syrup
1/4 cup butter
1 tablespoon cold water
2 teaspoons cornstarch
3 eggs
1/4 teaspoon salt
1 teaspoon vanilla extract
1 1/4 cups chopped pecans
1 (9 inch) unbaked pie shell

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan, combine the sugar, corn syrup, butter, water, and cornstarch. Bring to a full boil, and remove from heat.

In a large bowl, beat eggs until frothy. Gradually beat in cooked syrup mixture. Stir in salt, vanilla, and pecans. Pour into pie shell.

Bake in preheated oven for 45 to 50 minutes, or until filling is set.

Terry's Favorite Easy Chicken Pie

Ingredients

2 (9 inch) pie shell
1 (10.75 ounce) can condensed
cream of chicken soup
1 (8 ounce) package cream
cheese, softened
1/2 (16 ounce) package frozen
mixed vegetables, thawed
3 cups cooked, diced chicken
meat

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large mixing bowl combine soup and softened cream cheese. Mix until thoroughly blended. Stir in vegetables and chicken.

Pour chicken mixture into pastry-lined pie pan. Cover with top crust. Seal and cut steam vents in top. Cover edges of crust with aluminum foil to prevent overbrowning.

Bake in preheated oven for 35 to 40 minutes. Remove foil halfway through baking to allow edges of crust to brown. Check often late in cooking time to ensure crust is not burning.

Blueberry Cheesecake Pie

Ingredients

1 1/2 cups graham cracker crumbs
6 tablespoons butter, melted
1/2 cup white sugar
1 (8 ounce) package cream cheese
1/2 cup white sugar
2 eggs
1 quart fresh blueberries
1/2 cup water
1 cup white sugar
3 tablespoons cornstarch
1 (16 ounce) package frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine graham cracker crumbs, melted butter and 1/2 cup sugar. Press into the bottom of an 8x12 inch baking pan.

In a large bowl, combine cream cheese, eggs and 1/2 cup sugar. Beat until smooth. Spread cream cheese mixture over crust.

Bake at 350 degrees F (175 degrees C) for about 15 minutes.

For the blueberry filling: In a large sauce pan, combine blueberries, water, corn starch and 1 cup sugar. Cook and stir until thick.

Spread blueberry filling over baked cream cheese mixture. Let cool. Top with whipped topping. Refrigerate overnight before cutting into squares and serving.

Blueberry Cream Pie

Ingredients

- 1 recipe pastry for a (10 inch) single crust pie
- 1 cup white sugar
- 2 egg yolks
- 1 tablespoon quick-cooking tapioca
- 1 pinch salt
- 1 tablespoon lemon juice
- 1/4 cup milk
- 1 quart fresh blueberries
- 2 egg whites
- 1 tablespoon all-purpose flour
- 1 tablespoon white sugar

Directions

Preheat the oven to 425 degrees F (220 degrees C). Prepare pie pastry, and place into a 10 inch deep dish pie pan.

In a large bowl, whip egg yolks with an electric mixer on high speed until pale. Gradually add 1 cup sugar while mixing. Mix until sugar has completely dissolved, and the yolks are thick and pale. This will take up to 15 minutes. Mix in the tapioca, salt and lemon juice. Stir in the milk, and then carefully fold in the blueberries. In a large glass or metal bowl, whip egg whites to stiff peaks. Fold egg whites into the blueberry mixture.

Combine the remaining 1 tablespoon of sugar with the flour, and sprinkle into the bottom of the unbaked pie crust. This will absorb extra juice, and keep the pie from leaking. Pour the filling into the prepared crust.

Bake for 10 minutes in the preheated oven, then reduce heat to 350 degrees F (175 degrees C). Bake for an additional 40 to 60 minutes, or until pie is set.

Chocolate Angel Pie

Ingredients

MERINGUE SHELL:

2 egg whites

1/8 teaspoon cream of tartar

1/2 cup sugar

FILLING:

1 cup semisweet chocolate chips

3 tablespoons strong coffee

1 teaspoon vanilla extract

1 cup heavy cream

Chopped nuts

Directions

In a mixing bowl, beat egg whites with cream of tartar until foamy. Add sugar, 1 tablespoon at a time, beating until soft peaks form. Spread in a well-greased 9-in. pie pan. Bake at 275 degrees F for 50 minutes. Cool. For filling, melt chocolate in a double boiler over hot but not boiling water. Stir in coffee until smooth. Remove from the heat; stir in vanilla until well blended. Cool. In another mixing bowl, beat cream; fold in chocolate mixture. Pour into the meringue shell. Sprinkle with nuts if desired. Chill for several hours.

Peanut Butter Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (8 ounce) package cream cheese, softened
1/2 cup creamy peanut butter
1/2 cup confectioners' sugar
1 (16 ounce) container frozen whipped topping, thawed
15 miniature chocolate covered peanut butter cups, unwrapped

Directions

Mix the cream cheese, confectioners' sugar and peanut butter together until smooth. Fold in 1/2 of the whipped topping. Spoon the mixture into the graham cracker crust.

Place the remaining whipped topping over the top of the peanut butter mixture and garnish with the peanut butter cups. Chill for at least 2 hours or overnight before serving.

Mom's Pumpkin Pie

Ingredients

2 cups all-purpose flour, divided
2 teaspoons sugar
1/2 teaspoon salt
6 tablespoons shortening
6 tablespoons cold water

FILLING:

1/2 cup egg substitute
1 egg
1 cup packed brown sugar
1/2 cup sugar
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
2 (15 ounce) cans solid pack pumpkin
2 cups fat-free evaporated milk
2 cups reduced-fat whipped topping

Directions

In a bowl, combine 1-1/2 cups flour, sugar and salt; cut in shortening until crumbly. In another bowl, whisk water and remaining flour until smooth; add to crumb mixture and toss until moistened. Divide pastry in half. Roll out each portion between two pieces of plastic wrap into an 11-in. circle. Freeze for 10 minutes.

Remove one sheet of plastic wrap from one pastry; transfer to a 9-in. pie plate coated with nonstick cooking spray. Remove the remaining plastic wrap. Trim edges of pastry and flute. Repeat with remaining pastry.

In a large mixing bowl, beat the egg substitute, egg, sugars, salt and spices until smooth. Mix in pumpkin. Gradually beat in milk. Pour into crusts. Bake at 375 degrees F for 50-60 minutes or until a knife inserted near the center comes out clean. Garnish with whipped topping.

Impossible Pumpkin Pie II

Ingredients

3/4 cup white sugar
1/2 cup biscuit baking mix
2 tablespoons butter
1 (12 fluid ounce) can evaporated milk
2 eggs
1 (15 ounce) can solid pack pumpkin puree
2 1/2 teaspoons pumpkin pie spice
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch pie pan.

In a large bowl, combine sugar and baking mix. Stir in butter, milk and eggs. Then beat in pumpkin, spice and vanilla to mixture until smooth. Pour into pie pan.

Bake in preheated oven for 50 to 55 minutes, or until knife inserted in center comes out clean. Refrigerate any remaining pie. High altitude directions: Bake at 375 degrees F (190 degrees C) for 45 to 50 minutes.

Whoopie Pies VIII

Ingredients

1 cup shortening
2 cups white sugar
2 eggs
2 teaspoons vanilla extract
1 cup sour milk
2 teaspoons baking soda
1 cup hot water
4 cups all-purpose flour
1 cup unsweetened cocoa powder
1 teaspoon salt

1 1/2 cups shortening
4 cups confectioners' sugar
1/4 cup all-purpose flour
1/4 cup milk
1 1/2 tablespoons vanilla extract
2 egg whites, beaten

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease cookie sheets.

In a large bowl, cream together 1 cup of shortening and white sugar until light and fluffy. Beat in the eggs one at a time then stir in the vanilla and sour milk. Combine the flour, cocoa and salt, stir into the creamed mixture. Stir together the baking soda and hot water then mix them into the batter last. Drop by tablespoonfuls onto the prepared cookie sheet.

Bake for 8 minutes in the preheated oven, until firm but not overbaked. Allow cookies to cool on baking sheets for a few minutes before removing to wire racks to cool completely.

To make the filling: In a medium bowl, cream together the 1 1/2 cups shortening with the confectioners' sugar and 1/4 cup of flour until light and fluffy. Gradually beat in the milk and vanilla until well mixed, then fold in the egg whites. Sandwich at least 1 tablespoon of filling between the flat sides of two cookies.

Key Lime and Pretzel Pie

Ingredients

1/3 cup butter
3 tablespoons white sugar
1 1/4 cups crushed pretzels

1/4 cup key lime juice
1 (14 ounce) can sweetened condensed milk
1 cup frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C.) Spray 9 inch pie plate with non-stick spray. In a saucepan, melt butter and stir in sugar. Remove from stove. Stir in crushed pretzels until mixed well. Press into pie plate. Bake for 7 to 9 minutes. Cool before filling.

In a medium bowl, combine key lime juice and sweetened condensed milk. Mix well and pour into crust. Chill in refrigerator overnight.

When ready to serve. Spoon the whipped topping into a pastry bag and pipe it decoratively around the outer edge of filling.

Saucy Spiced Apple Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
1/4 cup butter, softened
2 cups sugar
1 egg
1 egg, separated
1/3 cup unsweetened pineapple juice
1 1/2 teaspoons vanilla extract
1/3 cup all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
6 cups sliced peeled tart apples
Additional sugar

Directions

Line a 9-in. pie plate with bottom pastry; trim even with edge. In a mixing bowl, cream butter and sugar. Add the egg, egg yolk, pineapple juice and vanilla; mix well (mixture will appear curdled). Combine the flour, cinnamon, ginger and nutmeg; add to creamed mixture. Fill crust with apple slices. Top with the creamed mixture.

Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. cut slits in top. Beat egg white; brush over pastry. Sprinkle with additional sugar.

Bake at 350 degrees F for 55-60 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack. Refrigerate leftovers.

Cherry Pie I

Ingredients

1 (9 inch) prepared vanilla wafer
crust
1 (.25 ounce) package unflavored
gelatin
2 tablespoons cold water
4 cups pitted cherries
1 cup white sugar
2 tablespoons cornstarch
4 teaspoons lemon juice
3 drops red food coloring

Directions

In a small bowl, soften gelatin in cold water. Set aside.

In a medium saucepan, mash half the cherries with the sugar. Stir in cornstarch, lemon juice, and food coloring. Cook over medium heat, stirring until thick and transparent. Remove from heat. Add gelatin, and stir briskly.

Slice remaining cherries into the crust, and pour gelatin mixture over cherries. Chill at least 4 hours before serving.

Cranberry Raisin Pie

Ingredients

2 cups all-purpose flour
1 teaspoon salt
1/2 cup vegetable oil
5 tablespoons cold water

FILLING:

1 1/2 cups sugar
1/4 cup all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 cup orange juice
2 2/3 cups fresh or frozen
cranberries
1 cup raisins
Milk

Directions

In a bowl, combine flour and salt. In another bowl, combine oil and water. Gradually add to flour mixture, stirring with a fork until blended. Shape into a ball; divide dough in half so one ball is slightly larger than the other. Roll out larger ball between two sheets of waxed paper to fit a 9-in. pie plate. Transfer pastry to pie plate; trim pastry even with edge. Set aside. For filling, combine sugar, flour, cinnamon, salt and nutmeg in a saucepan; gradually stir in orange juice until smooth. Stir in cranberries and raisins; bring to a boil. Reduce heat; cook and stir over medium heat until thickened, about 5 minutes. Pour into crust. Roll out remaining dough between two sheets of waxed paper. cut slits in pastry or use a 1-1/2-in. holly leaf cutter to make a design. Place over filling. Trim, seal and flute edges. Brush pastry with milk if desired. Bake at 400 degrees F for 35-40 minutes or until golden brown and filling is bubbly. Cool on a wire rack. Refrigerate leftovers.

Pecan Pumpkin Pie II

Ingredients

- 1 (9 inch) pie shell
- 1/2 cup white sugar
- 1/4 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground ginger
- 1 cup solid pack pumpkin puree
- 1 cup milk
- 2 eggs
- 1 egg yolk
- 1 egg white
- 1/2 cup chopped pecans

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium bowl, mix sugar, salt, cinnamon, nutmeg, cloves, and ginger. Add pumpkin, then blend in milk.

In a separate bowl, beat the 2 whole eggs and separated egg yolk until light. Stir into pumpkin mixture. Beat the remaining egg white until soft peaks form, then fold into pumpkin mixture.

Sprinkle 1/2 of the pecans onto the unbaked pie shell. Pour pumpkin mixture over these, then sprinkle remaining pecans on top. Bake in preheated oven for 15 minutes, then reduce heat to 400 degrees F (200 degrees C). Bake 20 more minutes, or until a knife inserted in center comes out clean. The filling will be slightly puffed, but will fall evenly upon cooling.

Black-Eyed Pea Pie

Ingredients

3 tablespoons olive oil
12 large button mushrooms,
sliced
salt and ground black pepper to
taste
1 onion, thinly sliced
1/2 pound chorizo sausage,
casings removed and crumbled
1 jalapeno pepper, ribs and seeds
removed, finely chopped
12 ounces fresh spinach, washed,
stems removed
3 cups drained and rinsed canned
black-eyed peas
6 ounces Monterey Jack cheese,
grated
2 eggs
1/2 cup heavy cream
1/2 teaspoon cayenne pepper
1 pastry for a 10-inch double crust
pie
1 teaspoon water

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place 2 tablespoons of olive oil into a large skillet over medium heat. Add the mushrooms and cook until reduced, 8 to 10 minutes. Season to taste with salt and pepper. Drain in a colander placed over a bowl.

Place remaining 1 tablespoon of olive oil into the same skillet. Add the onion and cook until transparent and soft, about 10 minutes. Stir in the chorizo sausage, and cook until evenly browned and cooked through. Mix in the jalapeno pepper, and cook until soft 2 to 4 minutes. Season to taste with salt and pepper. Drain, and cool slightly.

Place the spinach, 1 1/2 cups black-eyed peas, Monterey Jack cheese, 1 egg, heavy cream, and cayenne pepper into the bowl of a food processor. Process until well mixed, but still chunky. Season to taste with salt and pepper.

Line a 10 inch pie plate with one half of the pastry, letting excess pastry hang over the edge. Spoon the sausage mixture into the pie shell. Layer with the mushrooms, then the spinach mixture, and black-eyed peas. Cover the filling with the remaining pastry. Fold and crimp the edges to seal top and bottom pastry.

Whisk the remaining egg together with the water in a small bowl, and use to brush over the top of the pie.

Bake in preheated oven until top is golden brown, 45 to 60 minutes. Cool at least 15 minutes before serving.

Boston Cream Pie I

Ingredients

6 tablespoons butter, softened
2 tablespoons all-purpose flour
1 1/2 cups cake flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup milk
1/2 cup light cream
1/2 cup milk
1/4 cup white sugar
1 pinch salt
4 teaspoons cornstarch
2 eggs
1/2 teaspoon vanilla extract
3 (1 ounce) squares semisweet chocolate
2 tablespoons butter
1/4 cup light cream
1/2 teaspoon vanilla extract
1/2 cup confectioners' sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour two 9 inch round cake pans. Sift the all-purpose flour, cake flour, baking powder and salt together and set aside.

In a deep bowl cream 6 tablespoons of the butter with 3/4 cup sugar until light and fluffy. Beat in the 2 eggs, one at a time, then beat in the 1 teaspoon vanilla extract. Add the flour mixture alternately with the 1/2 cup of the milk in 3 additions, Beating the batter smooth after each addition. Divide the batter between the 2 prepared pans.

Bake at 375 degrees F (190 degrees C) for 15 minutes or until cakes begin to shrink away from the sides of the pans and centers spring back when lightly touched. Turn the cakes onto wire racks to cool.

To Make The Filling: Combine the 1/2 cup light cream with 1/4 cup of the milk and cook over medium heat until bubbles begin to form around the edge of the pan. Immediately add 1/4 cup of the sugar and the salt, stirring until dissolved. Remove the pan from the heat.

In a small bowl, combine 1/4 cup of the milk with the cornstarch and whisk to remove lumps. Whisk in the 2 eggs. Add the hot cream mixture in a thin stream, whisking constantly. Return to the mixture to the saucepan, bring to a boil, and cook over low heat, stirring constantly, until the custard thickens and is smooth (about 5 minutes). Remove from heat and stir in the 1/2 teaspoon vanilla and allow to cool to room temperature.

To Make The Chocolate Frosting: In a heavy saucepan over low heat, stir the chocolate pieces and 2 tablespoons butter until they are completely melted. Remove from the heat and, stirring constantly, add the 1/4 cup light cream in a thin steady stream. When mixture is smooth, stir in the confectioners' sugar and beat vigorously. Stir in the 1/2 teaspoon vanilla.

To Assemble Cake: Spread the cooled filling over one the cooled cakes and place the second cake on top. Pour the chocolate frosting evenly over the top allowing it to spill down the sides.

Pineapple Cream Pie

Ingredients

1 1/4 cups graham cracker crumbs
1/4 cup white sugar
1/3 cup margarine, melted
2/3 cup white sugar
1/4 cup cornstarch
1/2 teaspoon salt
3 cups milk
4 egg yolks, beaten
2 teaspoons butter, softened
4 teaspoons vanilla extract
1 (20 ounce) can crushed pineapple, drained
2 cups heavy whipping cream
1/4 cup confectioners' sugar
1/2 teaspoon almond extract

Directions

In a medium bowl, mix together graham cracker crumbs, 1/4 cup white sugar, and melted butter. Press mixture firmly in bottom of a 9 inch pie plate. Bake at 375 degrees F (190 degrees C) for 6 to 8 minutes.

Combine 2/3 cup white sugar, cornstarch, and salt in saucepan. Blend milk and egg yolks; gradually stir into sugar mixture. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat, and stir in butter, vanilla, and pineapple. Pour into crust. Press plastic wrap over top of filling. Chill at least 2 hours.

In a large mixing bowl, combine whipping cream, confectioners' sugar, and almond extract. Whip to stiff peaks and pipe or spoon onto pie. Serve immediately.

Cream Cheese Pie

Ingredients

2 (8 ounce) packages cream cheese, softened
2 eggs
1 cup white sugar
1 teaspoon vanilla extract
1 cup sour cream
2 tablespoons white sugar
1/4 teaspoon vanilla extract
1 (9 inch) prepared graham cracker crust

Directions

Combine cream cheese, eggs, 1 cup sugar, and 1 teaspoon vanilla in the bowl of an electric mixer. Mix on low speed until smooth. Pour filling into graham cracker crust.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Remove pie from oven. Raise oven temperature to 450 degrees F (230 degrees C).

In a small bowl, blend sour cream, 2 tablespoons sugar, and 1/4 teaspoon vanilla together. Gently spread mixture over pie.

Bake for five minutes before serving.

Crispy Rhubarb Pie

Ingredients

3 1/2 cups diced rhubarb
1 tablespoon all-purpose flour
1/2 cup white sugar
1 recipe pastry for a 9 inch single crust pie
1/4 cup butter
1/2 cup packed brown sugar
1/2 cup crushed cornflakes cereal
1/2 cup all-purpose flour

Directions

Combine rhubarb, 1 tablespoon flour and white sugar. Mix well and place in pie shell.

Melt the butter or margarine and mix with 1/2 cup brown sugar, crushed corn flakes and 1/2 cup flour. Mix in a bowl and pat down on top of pie. Bake in oven at 350 degrees F (175 degrees C) for about 40 minutes. Turn off oven and leave the pie in the oven for another hour. Serve warm.

Sweet Potato Pie I

Ingredients

2 1/2 cups mashed sweet potatoes
1 2/3 cups evaporated milk
1 cup light brown sugar
1/2 cup butter, softened
2 eggs, beaten
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1 (9 inch) unbaked pie crust
1/2 cup all-purpose flour
1/2 cup light brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground mace
1/4 pound butter
1 1/2 cups sliced almonds

Directions

Preheat oven to 400 degrees F (200 degrees C).

Prepare the filling by blending together the sweet potatoes, evaporated milk, 1 cup brown sugar, 1/2 cup butter, eggs, cinnamon, vanilla, salt, ginger and nutmeg. Pour filling into prepared crust.

Prepare the topping by combining the flour, 1/2 cup brown sugar, cinnamon, ginger and mace. Using a pastry knife, cut the butter into the flour mixture until coarse crumbs form. Stir in nuts.

Sprinkle topping over filling and bake at 400 degrees F (200 degrees C) for 50 minutes or until golden and a knife inserted in the center comes out clean.

Blueberry Dream Pie

Ingredients

1 (9 inch) pie shell, baked
3 bananas
4 ounces cream cheese, softened
1/2 cup white sugar
1 (12 ounce) container frozen
whipped topping, thawed
1/2 (21 ounce) can blueberry pie
filling

Directions

Slice the bananas and arrange in the bottom of baked pie shell. In a large bowl, beat the cream cheese and sugar until smooth. Fold in the whipped topping. Spread over the bananas and top with blueberry pie filling. Chill for at least 1 hour before serving.

White Christmas Pie

Ingredients

1 (.25 ounce) package unflavored gelatin
1/4 cup cold water
1 cup white sugar
4 tablespoons all-purpose flour
1/2 teaspoon salt
1 1/2 cups milk
3/4 teaspoon vanilla extract
1 cup flaked coconut
1/2 cup heavy whipping cream
3 egg whites
1/4 teaspoon cream of tartar
1 (9 inch) pie crust, baked
2 tablespoons flaked coconut

Directions

Soften gelatin in cold water.

Combine 1/2 cup sugar, flour, and salt in a saucepan. Gradually stir in milk. Cook over low heat, stirring until it boils. Boil for 1 minute, and remove from heat. Transfer to a large bowl. Stir in softened gelatin. When partially set, beat with a rotary mixer until smooth. Blend in vanilla and 1 cup coconut.

Whip the cream until stiff. Gently fold into coconut mixture.

In a clean bowl, beat egg whites until frothy. Beat in cream of tartar and 1/2 cup sugar. Continue beating until egg whites form stiff peaks. Fold into coconut mixture. Pile filling into cooled pie shell. Sprinkle with additional coconut. Chill for 2 hours.

Argentine Corn Pie

Ingredients

1 egg
2 cups frozen corn
1 tablespoon vegetable oil
3/4 cup onion, chopped

2 cups milk
1/4 cup cornstarch
1/4 cup butter
1 teaspoon ground nutmeg
1/2 teaspoon salt
1/2 teaspoon ground black pepper

1 (9 inch) unbaked pie crust
1 egg, beaten

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Place 1 egg into a saucepan cover with water by 1 inch. Cover the saucepan and bring the water to a boil. Once the water is boiling, immediately remove from the heat and let the egg stand in the hot water for 15 minutes. Pour out the hot water and cool the egg under cold running water in the sink; peel and chop the egg. Meanwhile, bring a saucepan of water to a boil. Stir in the corn and return to a boil. Cook for 2 minutes; strain and set aside to cool.

Heat the vegetable oil in a saucepan over medium heat. Stir in the onion, and cook until the onion has softened and turned translucent, about 5 minutes. Pour the milk into the saucepan and whisk in the cornstarch. Add the butter, nutmeg, salt, and pepper. Bring to a simmer whisking constantly, then cook for 2 minutes until the butter has melted and the sauce has thickened. Stir in the hard boiled egg and corn; pour into the pie crust. Brush the crust with the beaten egg.

Bake in the preheated oven until the crust and the pie are golden brown, about 25 minutes.

Pecan Pie Cookie Bars

Ingredients

2 cups Pillsbury BEST® All Purpose Flour
1 cup dark brown sugar, divided
1 cup butter or margarine, melted
1 large egg, beaten
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Heat oven to 350 degrees F. Spray bottom of 13x9-inch baking pan with non-stick cooking spray. In large bowl, combine flour, 1/2 cup brown sugar and butter. Spread on bottom of prepared pan. Bake for 20 minutes.

In medium bowl, beat together egg, sweetened condensed milk, vanilla and remaining brown sugar. Stir in pecans. Pour on top of baked cookie layer. Bake 25 minutes. Cool. Cut into bars. Store leftovers covered at room temperature.

Key Lime Pie III

Ingredients

1 (9 inch) pie crust, baked
1 (3 ounce) package lime flavored gelatin mix
1 cup boiling water
1 1/2 teaspoons lemon zest
1/2 cup fresh lime juice
1 egg yolk, beaten
1 (14 ounce) can sweetened condensed milk
1 teaspoon bitters
1 egg white
2 drops green food coloring (optional)

Directions

Dissolve lime gelatin in boiling water, add lime rind and juice. Slowly pour into egg yolk, stirring constantly. Add condensed milk and bitters. Chill until slightly thick.

Beat egg white until stiff peaks form. Fold into lime gelatin mixture. Add food coloring if desired.

Pour into baked pie shell. Chill until firm or overnight.

Seven Layer Tortilla Pie

Ingredients

2 (15 ounce) cans pinto beans,
drained and rinsed
1 cup salsa, divided
2 cloves garlic, minced
2 tablespoons chopped fresh
cilantro
1 (15 ounce) can black beans,
rinsed and drained
1/2 cup chopped tomatoes
7 (8 inch) flour tortillas
2 cups shredded reduced-fat
Cheddar cheese
1 cup salsa
1/2 cup sour cream

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, mash pinto beans. Stir in 3/4 cup salsa and garlic.

In a separate bowl, mix together 1/4 cup salsa, cilantro, black beans and tomatoes.

Place 1 tortilla in a pie plate or tart dish. Spread 3/4 cup pinto bean mixture over tortilla to within 1/2 inch of edge. Top with 1/4 cup cheese, and cover with another tortilla. Spread with 2/3 cup black bean mixture, and top with 1/4 cup cheese. Repeat layering twice. Cover with remaining tortilla, and spread with remaining pinto bean mixture and cheese.

Cover with foil, and bake in preheated oven for about 40 minutes. Cut into wedges, and serve with salsa and sour cream.

Oatmeal Whoopie Pies

Ingredients

2 cups packed brown sugar
3/4 cup butter
2 eggs
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon baking powder
3 tablespoons boiling water
1 teaspoon baking soda
2 1/2 cups all-purpose flour
2 cups quick cooking oats
1 egg white
2 tablespoons milk
1 teaspoon vanilla extract
2 cups confectioners' sugar
3/4 cup shortening

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

Cream butter or margarine with the brown sugar until light and fluffy. Beat in the eggs and mix well. Stir in the salt, cinnamon, baking powder, boiling water, baking soda and flour. Mix to combine. Stir in the oats.

Drop cookies onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Let cookies cool then make sandwiches from two cookies filled with Whoopie Pie Filling.

To Make Filling: Beat egg white. Mix in the milk, 1 teaspoon vanilla and 1 cup confectioners' sugar. Beat in the shortening and remaining 1 cup confectioners' sugar. Beat until light.

Banana Streusel Pie

Ingredients

1 (9 inch) unbaked pastry shell
1/4 cup sugar
1/2 teaspoon ground cinnamon
1 teaspoon cornstarch
1/2 cup pineapple juice
2 tablespoons lemon juice
1 1/2 teaspoons grated lemon
peel

4 cups sliced ripe bananas

STREUSEL:

1/2 cup all-purpose flour
1/2 cup packed brown sugar
1/3 cup chopped macadamia nuts
or almonds
1 teaspoon ground cinnamon
1/4 cup butter or margarine

Directions

Line the unpricked pastry shell with a double thickness of foil. Bake at 450 degrees F for 10 minutes. Remove the foil and bake 2 minutes more or until pastry is golden brown; set aside. Reduce heat to 375 degrees F.

In a saucepan, combine the sugar, cinnamon and cornstarch. Add the pineapple juice, lemon juice and peel; mix well. Cook and stir until thickened and bubbly; cook and stir 2 minutes more. Remove from the heat. Fold in bananas; pour into crust.

For streusel, combine flour, brown sugar, nuts and cinnamon; cut in butter until the mixture resembles coarse crumbs. Sprinkle over the filling. Cover edges of pie with foil. Bake at 375 degrees F for 40 minutes or until topping is golden and filling is bubbly. Cool on a wire rack.

Strawberry Glazed Pie

Ingredients

6 cups sliced fresh strawberries
2/3 cup white sugar
1 cup water
4 tablespoons strawberry flavored gelatin
4 tablespoons cornstarch
1 (9 inch) prepared graham cracker crust

Directions

Mix together the sugar, water, gelatin and cornstarch in a medium large saucepan. Boil for one minute. Remove from heat.

Fold in the sliced strawberries, toss until well coated. Pour into the graham cracker crust.

Chill until well set. Serve topped with whipped cream.

Topless Blueberry Pie

Ingredients

3/4 cup white sugar
3 tablespoons cornstarch
1 pinch salt
1 cup water
4 cups fresh blueberries
1 tablespoon butter
1 (9 inch) pie crust, baked

Directions

In a saucepan, combine sugar, cornstarch and salt. Stir in water and 1 cup of blueberries. Cook and stir over medium heat, until thick, approximately 8 to 10 minutes.

Add butter and let cool about 5 minutes. Stir in remaining blueberries.

Pour into baked pie shell and cool in the refrigerator for 2 to 4 hours.

Zucchini Pie I

Ingredients

2 cups zucchini - peeled, seeded and sliced
2 eggs, beaten
2 cups white sugar
4 tablespoons all-purpose flour
1/2 teaspoon salt
1/2 cup margarine
2 cups evaporated milk
2 teaspoons vanilla extract
1 recipe pastry for a 9 inch single crust pie
1/4 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). Place zucchini in a saucepan with enough water to cover, and boil until tender. Drain, and let stand in cold water for about 5 minutes, then drain.

In a bowl, mix together eggs, sugar, flour, salt, margarine, evaporated milk, and vanilla. Add cooked zucchini. In a blender or food processor, blend until smooth and creamy (pudding like). Pour into unbaked pie shell, and sprinkle with nutmeg.

Bake at 350 degrees F (175 degrees C) until knife comes out clean.

Lemon Pineapple Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (20 ounce) can crushed pineapple with juice
1 (3 ounce) package instant lemon pudding mix
1/2 cup sour cream

Directions

In a medium bowl, combine pineapple with juice, pudding mix, and sour cream. Mix well and spoon into graham cracker crust. Chill before serving.

Turkey Burger Pie

Ingredients

1 pound lean ground turkey
1 cup chopped onion
1 cup shredded reduced-fat
Cheddar cheese
1/2 cup egg substitute
1 cup fat-free milk
1/2 cup reduced-fat biscuit/baking
mix

Directions

In a skillet over medium heat, cook turkey and onion until meat is no longer pink; drain. Transfer to a 9-in. pie plate coated with nonstick cooking spray. Sprinkle with cheese. In a bowl, combine egg substitute, milk and baking mix; mix well. Pour over cheese. Bake at 400 degrees F for 20-25 minutes or until golden brown and a knife inserted near the center comes out clean.

Strawberry Brown Sugar Sour Cream Pie

Ingredients

1 egg, lightly beaten
3/4 cup brown sugar
3/4 cup white sugar
3/4 cup sour cream
1/4 cup whole wheat flour
3 cups sliced strawberries
1 unbaked 9 inch pie crust
1/3 cup brown sugar
1/3 cup whole wheat flour
3 tablespoons melted butter

Directions

Preheat an oven to 450 degrees F (230 degrees C).

Combine the egg, 3/4 cup brown sugar, white sugar, sour cream, and 1/4 cup wheat flour in a bowl. Place the strawberry slices in the pie crust, and spoon the sour cream mixture over the berries.

In another bowl, stir together 1/3 cup brown sugar and 1/3 cup flour. Pour in the melted butter, and stir until mixture resembles course meal. Sprinkle this mixture over sour cream mixture and berries in the pie shell.

Place pie on lowest rack in preheated oven. Bake for 15 minutes, then reduce oven temperature to 350 degrees F (175 degrees C). Bake for 45 minutes longer. Remove from the oven, and let it cool completely (yes, overnight works best).

Cantaloupe Pie II

Ingredients

1 (9 inch) pie shell, baked
1 (6 ounce) package peach
flavored gelatin mix
1 (3 ounce) package cream
cheese, softened
2 tablespoons confectioners'
sugar
1 (8 ounce) container frozen
whipped topping, thawed
2 cups cantaloupe

Directions

Prepare gelatin according to directions on package. Allow to cool until the consistency of thick syrup.

In a small mixing bowl, whip cream cheese until fluffy. Mix in confectioners' sugar, then beat in whipped topping. Spread mixture into bottom of pastry shell.

Stir cantaloupe into gelatin, then pour mixture over cream cheese layer in pastry shell. Chill until thoroughly set.

Old Fashioned Raisin Pie II

Ingredients

1 (9 inch) pie crust, baked
2 cups water
1 1/2 cups raisins
3/4 cup white sugar
1/8 teaspoon salt
2 tablespoons cornstarch
1/4 cup water
1 tablespoon lemon juice

Directions

In a medium saucepan combine 2 cups water, raisins, sugar, and salt. Bring to a boil, stirring occasionally. Reduce heat and simmer 5 minutes.

While raisin mixture is simmering, dissolve cornstarch in 1/4 cup water. Stir cornstarch mixture into raisins and boil one minute. Remove from heat.

Stir lemon juice into raisin filling. Pour mixture into baked pie shell. Chill before serving.

Blueberry Meringue Pie

Ingredients

1 (9 inch) pie shell, partially baked
4 cups blueberries
1 cup white sugar
1 teaspoon ground cinnamon
3 tablespoons cornstarch
2 tablespoons lemon juice

2 egg whites
1/4 cup white sugar

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, stir together the sugar, cinnamon and cornstarch. Add blueberries and lemon juice, and stir gently to coat berries. Pour into the pie crust.

Bake for 30 minutes in the preheated oven. When the pie is done, whip the egg whites in a large glass or metal bowl until soft peaks form. Gradually sprinkle in sugar while continuing to whip into a stiff meringue. Spread over the hot filling so that the meringue is sealed to the crust all around.

Bake for 10 more minutes, or until meringue is nicely browned. Cool to room temperature before refrigerating or serving.

Raisin Sour Cream Pie

Ingredients

1 cup sour cream
1 cup white sugar
1 cup raisins
2 eggs, beaten
2 teaspoons distilled white vinegar
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1 (9 inch) prepared graham cracker crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix sour cream and sugar. Fold in raisins and beaten eggs. Stir in vinegar, salt, cinnamon and cloves. Pour mixture into pie crust.

Bake pie for 40 minutes, or until knife inserted in center of pie comes out clean. Remove from oven and let cool slightly.

Strawberry-Mango Pie

Ingredients

2 mangos - peeled, seeded, and cubed
1/4 cup apple juice
15 fresh strawberries, hulled and halved
1/2 cup white sugar
3 tablespoons honey
1/2 cup cold butter
1/4 cup packed brown sugar
1 cup all-purpose flour
1 tablespoon ground nutmeg
1 tablespoon ground cinnamon
1 (9 inch) refrigerated pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C). Place a mixing bowl in the refrigerator to chill.

Place the mangos and apple juice in a sauce pan; simmer over medium-low heat. After 10 minutes, stir 1/4 cup white sugar and the honey into the mangos. Add the strawberries. Reduce heat to low and continue to simmer until fruit softens.

Place the butter into the chilled mixing bowl, and cut into small pieces. Combine butter with the remaining 1/4 cup white sugar, brown sugar, flour, nutmeg, and cinnamon. Use your fingers or two forks to mix the butter into the dry ingredients until the mixture becomes coarse textured and crumbly. Refrigerate until needed.

Pour the mango mixture into the prepared pie crust. Spread the crumb mixture evenly over the top of the fruit.

Bake in preheated oven until topping is golden brown, about 20 minutes. Remove from oven and cool at least 30 minutes before serving.

Chicken or Turkey Pie

Ingredients

FILLING:

- 3 tablespoons butter or margarine
- 2 stalks celery, diced
- 2 carrots, peeled and diced
- 1 small onion, minced
- 1/4 cup flour
- 1/2 teaspoon salt
- 1 cup milk
- 1 cup chicken broth
- 1 (10.75 ounce) can cream of mushroom soup, undiluted
- 4 cups cooked, cubed chicken or turkey

CRUST:

- 1 1/2 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1 teaspoon salt
- 3 tablespoons butter or margarine
- 1/2 cup milk
- 2 cups shredded Cheddar cheese

Directions

In a skillet, melt butter; saute celery, carrots and onion until soft. Stir in flour and salt. Gradually add milk and broth, stirring constantly until sauce thickens. Fold in mushroom soup and chicken or turkey. Spoon mixture into 9-in. x 13-in. baking pan; set aside.

For crust, combine flour, baking powder and salt. Cut butter into flour mixture. Add milk and mix to form soft dough. Roll out to a 12-in. x 10-in. rectangle. Sprinkle with cheese and roll up, jelly-roll style, starting from long side. Slice into 1/2-in wheels and place on chicken mixture. Bake at 350 degrees F for 35-40 minutes or until crust is lightly browned.

Cow Pies

Ingredients

3 eggs
1 cup packed brown sugar
1 cup white sugar
3/4 teaspoon vanilla extract
3/4 teaspoon light corn syrup
2 teaspoons baking soda
1/2 cup butter
1 1/2 cups peanut butter
4 1/2 cups rolled oats
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the eggs and sugars. Stir in the vanilla, corn syrup and baking soda. Mix in the butter or margarine and the peanut butter. Mix well. Stir in the oatmeal one cup at a time. Stir in the chocolate chips.

Use a large spoon to drop onto cookie sheet. Bake for 10 minutes or until done.

Chocolaty Pecan Pie Bars

Ingredients

1 1/4 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1 cup butter, softened
1 cup confectioners' sugar
1 egg
1 (14 ounce) can sweetened condensed milk
1 2/3 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, cream together the butter and confectioners' sugar until smooth. Combine the flour and cocoa; stir in to the creamed mixture.

Bake for 12 minutes in the preheated oven. In a small bowl, stir together the egg, sweetened condensed milk and pecans. Pour over the prepared crust.

Bake for an additional 20 minutes in the preheated oven, until set and lightly browned. Cool in pan before cutting into bars.

French Leek and Ham Shepherd's Pie

Ingredients

2 1/4 pounds potatoes, peeled and cut into chunks
1/2 cup heavy cream
3 tablespoons butter
1 pinch ground nutmeg
salt and pepper, to taste
2 tablespoons olive oil
1 onion, chopped
1 1/2 pounds leeks, sliced
2 medium tomatoes - peeled, seeded, and coarsely chopped
1 1/2 pounds cooked ham, thinly sliced
1 egg yolk, lightly beaten
1/4 cup shredded mozzarella cheese (optional)

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly oil a 2 quart casserole dish.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop. Stir in the cream, butter, nutmeg, salt, and pepper and mash until smooth.

Heat the olive oil in a large skillet over medium heat. Cook the onion until translucent. Stir in the leek and cook another minute until the leek is soft, but not brown. Mix in the peeled tomatoes, lower the heat, and simmer five minutes, stirring occasionally until the tomatoes have lost some of their shape. Stir in the ham and season with salt and pepper.

Spread half of the mashed potatoes on the bottom of the casserole dish. Pour in the ham and leek sauce and cover with the remaining mashed potatoes. Brush the surface of the mashed potatoes with the beaten egg yolk. Sprinkle on the shredded mozzarella. Bake in the preheated oven for 20 minutes, or until golden brown.

Crazy Crust Apple Pie

Ingredients

1 cup all-purpose flour
2 tablespoons white sugar
1 teaspoon baking powder
1/2 teaspoon salt
3/4 cup water
2/3 cup shortening
1 egg
1 (21 ounce) can apple pie filling
1 tablespoon lemon juice
1/2 teaspoon apple pie spice

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium mixing bowl, combine flour, sugar, baking powder, and salt. Mix well, then add water, shortening, and egg. Mix on low speed until ingredients are combined, then beat on medium speed 2 minutes. Spread into pie pan.

In a medium bowl mix together pie filling, lemon juice, and apple pie spice. Spread over crust; do not stir.

Bake in preheated oven for 40 to 45 minutes, until crust is browned.

Buttermilk Pie

Ingredients

3 eggs
1/2 cup butter, softened
1 1/2 cups white sugar
3 tablespoons all-purpose flour
1 cup buttermilk
1 teaspoon vanilla extract
1 tablespoon lemon juice
1/8 tablespoon freshly grated nutmeg

1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees (175 degrees C).

Beat eggs until frothy; add butter, sugar and flour. Beat until smooth.

Stir in buttermilk, vanilla, lemon juice and nutmeg; pour into pie shell.

Bake for 40 to 60 minutes, or until center is firm.

All American Apple Pie

Ingredients

1 1/2 cups all-purpose flour
1/2 cup vegetable oil
2 tablespoons cold milk
1 1/2 teaspoons white sugar
1 teaspoon salt
6 Fuji apples, cored and sliced
3/4 cup white sugar
3 tablespoons all-purpose flour
3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup all-purpose flour
1/2 cup white sugar
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a large bowl, mix together 1 1/2 cups flour, oil, milk, 1 1/2 teaspoons sugar and salt until evenly blended. Pat mixture into a 9 inch pie pan, spreading the dough evenly over the bottom and up sides. Crimp edges of the dough around the perimeter.

To Make Filling: Mix together 3/4 cup sugar, 3 tablespoons flour, cinnamon, and nutmeg. Sprinkle over apples and toss to coat. Spread evenly in unbaked pie shell.

To Make Topping: Using a pastry cutter, mix together 1/2 cup flour, 1/2 cup sugar and butter until evenly distributed and crumbly in texture. Sprinkle over apples.

Put pie in the oven on a cookie sheet to catch the juices that may spill over. Bake 45 minutes.

Cranberry Cherry Pie

Ingredients

1 (21 ounce) can cherry pie filling
1 (16 ounce) can whole cranberry sauce
1/2 cup golden raisins
2 tablespoons cornstarch
1/4 teaspoon ground ginger
1 recipe pastry for a 9 inch double crust pie
6 tablespoons orange juice
1 tablespoon milk
1 tablespoon white sugar

Directions

In a large bowl, stir together cherry pie filling, cranberry sauce, raisins, cornstarch, and ginger.

Make piecrust dough, substituting orange juice for water. Divide dough 55 % / 45 %. Roll larger piece to 1 1/2 inches larger than 9 inch pie pan. Place crust in pie plate leaving one inch overhang, and brush with egg white. Spoon cherry filling into pie crust.

Roll second crust to 12 inch round. Cut into 14 strips to make a lattice top. Moisten edge of bottom crust with water. Place 7 strips across pie. Do not seal ends. Fold every other strip back halfway from center. Place center cross strip on pie and replace folded part of strips. Now fold back alternate strips. Place second cross strip in place. Repeat to weave cross strips into lattice. Seal ends. Turn bottom crust edge up over ends of strips. Pinch to seal. Make high fluted edge. Brush pastry with milk, and sprinkle lightly with sugar.

Bake at 400 degrees C (205 degrees C) for 50 minutes, or until fruit begins to bubble and crust is golden brown. Cool pie slightly on wire rack.

Chocolate Chess Pie II

Ingredients

1 1/2 cups white sugar
3 tablespoons unsweetened
cocoa powder
2 eggs
1 (5 ounce) can evaporated milk
1/4 cup melted butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix sugar and cocoa together. Beat the eggs then add to the cocoa mixture. Beat in the milk, butter and vanilla.

Pour mixture into 9 inch unbaked pie shell and bake at 350 degrees F (175 degrees C) for 45 minutes or until set. Let cool before slicing.

Lattice-Topped Apple Pie

Ingredients

5 1/2 cups thinly sliced peeled apples
1 cup sugar
2 tablespoons water
4 1/2 teaspoons quick-cooking tapioca
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
PASTRY:
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
2/3 cup shortening
5 tablespoons cold water
3 tablespoons butter
2 tablespoons milk
1 tablespoon sugar

Directions

In a large bowl, combine the apples, sugar, water, tapioca, cinnamon and nutmeg; toss to coat. Let stand for 15 minutes.

In a large bowl, combine the flour, baking powder and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Divide in half, making one half slightly larger.

On a lightly floured surface, roll out larger portion of pastry to fit a 9-in. pie plate. Transfer pastry to plate; trim even with edge of plate. Add filling; dot with butter. Roll out remaining pastry; make a lattice crust. Trim, seal and flute edges. Brush with milk; sprinkle with sugar. Cover edges loosely with foil.

Bake at 400 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 40-50 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack.

Apple Raisin Cobbler Pie

Ingredients

2 cups apple pie filling
1 cup raisins
1/4 teaspoon ground nutmeg
1/3 cup all-purpose flour
1/4 cup packed brown sugar
3 tablespoons butter, melted
3/4 cup chopped walnuts
1 (9 inch) prepared graham cracker crust

Directions

Combine apple pie filling, raisins, and nutmeg in a bowl. Pour into crust.

In another bowl, combine flour and brown sugar; cut in melted butter until mixture becomes crumbly. Stir in nuts. Sprinkle mixture over the top of the pie filling.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until top has browned.

Blackberry Pie IV

Ingredients

4 cups blackberries
1/2 cup white sugar
3 tablespoons tapioca
2 tablespoons butter
1 recipe pastry for a 9 inch double
crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large mixing bowl, combine blackberries, sugar and tapioca. Be careful not to damage the berries. Pour into pie crust. Cover with top crust, seal and crimp edges, then cut slits in the top for steam vents. Top with pats of butter.

Bake in the preheated oven for 30 minutes, or until golden brown.

Pumpkin Pie for Dieters

Ingredients

1 (15 ounce) can pumpkin puree
1/2 cup skim milk
1 (1 ounce) package instant
sugar-free vanilla pudding mix
1 teaspoon pumpkin pie spice
1 (8 ounce) container fat free
frozen whipped topping

Directions

In a medium bowl, mix together the pumpkin, milk and instant pudding mix. Stir in the pumpkin pie spice, and fold in half of the whipped topping. Pour into an 8 inch pie plate, and spread remaining whipped topping over the top. Chill for 1 hour, or until set.

Pear Pie II

Ingredients

1 (9 inch) unbaked pie crust
3 eggs
1/3 cup all-purpose flour
1 cup white sugar
1 teaspoon almond extract
1/4 cup melted butter
3 pears - peeled, cored and sliced

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a large bowl, combine eggs, flour, sugar, almond extract and melted butter. Pour into unbaked pie crust. Arrange sliced pears in spokes radiating from center.

Bake in the preheated oven for 15 minutes, then reduce temperature to 350 degrees F (175 degrees C) and bake for 25 to 35 minutes, or until custard is firm. Cool completely before serving.

Lemon Sponge Pie II

Ingredients

- 1 (9 inch) pie shell
- 1 cup white sugar
- 2 1/2 tablespoons fresh lemon juice
- 1 tablespoon grated lemon zest
- 1 tablespoon butter, melted
- 2 egg yolks, beaten
- 3 tablespoons all-purpose flour
- 1 cup milk
- 2 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine sugar, lemon rind, and lemon juice. Mix well, then stir in melted butter or margarine and egg yolks. Mix in flour. Slowly pour in milk while stirring. Mix until all ingredients are thoroughly combined.

In a medium glass or metal bowl, beat egg whites until soft peaks form. Fold into milk mixture. Pour mixture into pastry shell.

Bake in preheated oven for 25 to 30 minutes, until golden brown on top.

Corn Bread Hamburger Pie

Ingredients

1 pound ground beef
1 medium onion, chopped
1 medium green pepper, chopped
1 (10.75 ounce) can condensed tomato soup, undiluted
1/4 cup salsa
2 tablespoons ketchup
1 tablespoon steak sauce
1 (8.5 ounce) package corn bread/muffin mix
Minced fresh parsley

Directions

In a 10-in. ovenproof skillet, cook the beef, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in the soup, salsa, ketchup and steak sauce if desired. Prepare corn bread batter according to package directions; let stand for 2 minutes. Spoon over beef mixture. Bake at 400 degrees F for 15 minutes or until lightly browned. Sprinkle with parsley if desired.

Spinach and Cheese Pie

Ingredients

2 pounds spinach, washed and chopped
1 onion, chopped
1/2 pound fresh mushrooms, sliced
3 tablespoons vegetable oil
2 cups ricotta cheese
2 tablespoons dried basil
2 eggs
1 cup feta cheese
3/4 cup butter, melted
1 (16 ounce) package phyllo dough

Directions

Steam the spinach until just wilted.

In a medium skillet heat the oil until hot and saute the onions and mushrooms. Stir together with the spinach.

In a medium bowl, beat the eggs well. Stir in the ricotta, feta, and basil.

Butter a deep dish pie pan. Place a sheet of phyllo on the bottom of the pan, and brush melted butter over the sheet. Repeat until there are 5 or 6 sheets in the pan. Spread the ricotta mixture over the phyllo. Layer 5 or 6 more sheets of filo brushed with butter on top of the cheese. Spread spinach mixture over the phyllo. Top the pie with 5 or 6 more sheets of phyllo brushed with butter. Trim dough to the edge of the pie dish.

Bake at 375 degrees F (175 degrees C) for about 1 hour, or until pie is golden brown.

Champagne Pie

Ingredients

2 (9 inch) pie shells, baked
1/4 cup butter, softened
1/2 cup white sugar
3 eggs
1/2 cup all-purpose flour
1/2 teaspoon salt
1 teaspoon butter flavored extract
1 1/2 teaspoons vanilla extract
2 1/2 cups unsweetened
pineapple juice
1 (7.25 ounce) package fluffy
white frosting mix
1/2 cup boiling water
1 teaspoon rum flavored extract
3 ounces cream cheese, softened

Directions

In a large mixing bowl, cream butter or margarine and sugar together until fluffy. Blend in eggs. In a separate bowl, mix together flour and salt, then add to sugar mixture. Stir until ingredients are thoroughly combined.

Add butter flavoring, vanilla, and pineapple juice to sugar and flour mixture. Blend well, then pour mixture into a large saucepan or double boiler. Place over medium heat and bring to a boil, stirring constantly. Reduce heat to a simmer and continue to cook mixture an additional 5 minutes, stirring frequently.

In a large heatproof mixing bowl, blend frosting mix with boiling water. Beat until stiff, then stir in rum flavoring.

Add cream cheese to mixture on stove, and stir just until incorporated. Pour mixture into frosting and blend until smooth. Pour mixture into baked pastry shells and sprinkle with chopped pecans. Chill for 4 hours before serving.

Zucchini Pie with Crumb Topping

Ingredients

1 (9 inch) unbaked pie crust
1 cup peeled, cubed zucchini
2 eggs
1 cup white sugar
1/2 cup butter, melted
2 tablespoons all-purpose flour
1/2 teaspoon vanilla extract

1/2 cup all-purpose flour
1/2 cup brown sugar
3 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9-inch pie dish with the pie crust, and place the pie dish onto a baking sheet.

Place zucchini into the work bowl of a food processor, and process until pureed. Transfer the puree to a bowl, and whisk with eggs, 1 cup white sugar, 1/2 cup melted butter, 2 tablespoons flour, and the vanilla extract. Pour the mixture into the pie crust.

Place 1/2 cup flour, brown sugar, and 3 tablespoons of butter into a bowl, and cut the mixture with a pastry cutter until the topping resembles coarse crumbs. Sprinkle the topping evenly over the pie filling.

Bake in the preheated oven until the filling is set and the topping is lightly browned, about 45 minutes. Allow to cool for at least 30 minutes before serving.

Easy Weeknight Tuna Pot Pie

Ingredients

2 tablespoons butter
1 small onion, diced
2 (6 ounce) cans tuna, drained
1 (10 ounce) package frozen mixed vegetables
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup shredded Cheddar cheese
1 (8 ounce) package refrigerated crescent rolls

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Melt the butter in a saucepan over medium heat. Add onions and cook until soft and translucent. Mix in the tuna and frozen vegetables, stirring often until the vegetables are heated through, 5 to 10 minutes. Stir in the cream of mushroom soup. Pour the tuna mixture into a 9 inch pie dish and sprinkle with shredded cheese.

Unroll and separate the crescent rolls. Lay each crescent roll on top of the tuna mixture with the point facing inward, the rolls may overlap slightly. Bake until crescent rolls are golden brown and mixture is bubbly, 11 to 13 minutes. Let the pie sit for 5 to 10 minutes before cutting and serving.

Two-Tater Shepherd's Pie

Ingredients

1 1/2 pounds ground beef
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 teaspoon garlic salt
1/4 teaspoon pepper
6 cups frozen Tater Tots
2 cups frozen French-style green beans, thawed
3 cups Hot mashed potatoes
1 cup shredded Colby cheese

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Stir in soup, garlic salt and pepper. Place Tater Tots in a greased 13-in. x 9-in. x 2-in. baking dish. Top with beef mixture and green beans. Spread mashed potatoes over the top; sprinkle with cheese. Bake, uncovered, at 350 degrees F for 40-45 minutes or until heated through.

Good Old Meat Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
3 tablespoons margarine
1/2 cup chopped onion
1 potato, diced
1/3 cup all-purpose flour
1/2 teaspoon dried oregano
1/2 teaspoon garlic powder
1/4 teaspoon black pepper
1 1/4 cups beef broth
1 carrot, chopped
1 cup frozen green peas
2 cups cubed cooked or leftover beef

Directions

Preheat the oven to 425 degrees F (220 degrees C). On a lightly floured surface, roll the pie crust out into a 12 inch circle. Set aside.

Melt margarine in a saucepan over medium heat. Add potato and onion, and cook until the onion is tender, but not brown. Sprinkle the flour over the mixture, and stir to blend. Season with oregano, black pepper and garlic powder. Pour in the beef broth, and add the peas, carrot and beef. Bring to a boil. Transfer the mixture to a 2 quart casserole dish, and place the pastry over the top. Cut slits for steam, and flute the edges.

Place on a baking sheet, and bake for 25 to 30 minutes, or until crust is golden. Let stand 10 minutes before serving to thicken.

Karjalan Pies

Ingredients

2 cups water
1 cup uncooked white rice
2 cups milk
salt to taste

1/2 cup water
1 teaspoon salt
1 cup rye flour
1/4 cup all-purpose flour, or as needed

3 tablespoons butter, melted

Directions

Combine rice and water in a saucepan over medium heat. Bring to a boil, then reduce heat, cover, and simmer for 20 minutes, or until water is absorbed. Stir in milk, cover, and cook until milk is absorbed by the rice, about 20 minutes. Season with salt to taste.

Preheat the oven to 450 degrees F (220 degrees C). In a medium bowl, stir together the salt and rye flour. Stir in water. Mix in all-purpose flour 1 tablespoon at a time until dough is just past the sticky stage. Divide the dough into 16 equal portions.

On a lightly floured surface, roll each piece of dough out into a thin circle 6 inches in diameter. The dough should be as thin as possible. Place about 3 tablespoons of the rice mixture in the center of each circle. Spread the mixture out to within 1 inch of the edges. Fold the edges of the dough upward, and crimp the edges so as to allow the pastries to hold their shape. Pinch the sides at each end to form a little boat. Place pastries about 3 inches apart on an ungreased baking sheet, and brush the tops with butter.

Bake for 10 to 15 minutes in the preheated oven, until the dough is firm, and the rice porridge is slightly browned on the top. Serve warm.

New Orleans Pecan Pie

Ingredients

2 eggs, separated
1 cup sour cream
1 cup granulated sugar
1/4 cup flour
1/2 teaspoon vanilla extract
1/4 teaspoon salt
1 (9 inch) pie crust, baked
1 cup brown sugar
1 cup chopped pecans

Directions

In saucepan, combine egg yolks, sour cream, granulated sugar, flour, vanilla and salt. Cook and stir over medium heat until thickened, about 5 minutes. Pour into baked pie shell; set aside. In large mixing bowl, immediately beat egg whites until soft peaks form. Gradually add brown sugar; continue to beat until stiff. While filling is still warm, spread egg white topping over filling. Sprinkle with chopped pecans. Bake at 375 degrees F for 12-15 minutes or until golden.

A Piece of the Tropics Pie

Ingredients

1 (8 ounce) can crushed pineapple, with juice
1 cup sugar
1 cup light corn syrup
2 1/2 tablespoons all-purpose flour
1/2 cup flaked coconut
1/2 cup chopped macadamia nuts
1/2 cup chopped maraschino cherries
3 eggs, beaten
1 teaspoon vanilla extract
1 (9 inch) unbaked deep dish pie crust
1/4 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the pineapple with juice, sugar, corn syrup, and flour. One by one, mix in the coconut, macadamia nuts, cherries, eggs, and vanilla. Scoop the filling mixture into the crust. Drizzle the pie with the melted butter.

Bake loosely covered with foil for 30 minutes in the preheated oven. I like to sit my pie on a cookie sheet or something in case of spillage. Remove foil, and continue baking 30 minutes. Cool, and chill 2 to 3 hours in the refrigerator before serving.

Miraculous Canadian Sugar Pie

Ingredients

2 cups brown sugar
1/4 cup butter, softened
2 eggs
1 teaspoon vanilla extract
1 teaspoon salt
1/2 cup all-purpose flour
1 1/2 cups milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch pie dish.

Place the brown sugar and butter in a mixing bowl, and beat them together with an electric mixer until creamy and very well combined, without lumps. Beat in eggs, one at a time, incorporating the first egg before adding the next one. Add the vanilla extract and salt; beat the flour in, a little at a time, and then the milk, making a creamy batter. Pour the batter into the prepared pie dish.

Bake in the preheated oven for 35 minutes; remove pie, and cover the rim with aluminum foil to prevent burning. Return to oven, and bake until the middle sets and the top forms a crusty layer, about 15 more minutes. Let the pie cool to room temperature, then refrigerate for at least 1 hour before serving.

Company's Coming Pie

Ingredients

1 1/2 cups crushed chocolate sandwich cookies
1/3 cup butter, melted
1 1/2 tablespoons instant coffee powder
2 cups cold milk
1 (8 ounce) container frozen whipped topping, thawed
1 (3 ounce) package cream cheese
6 3/4 ounces instant chocolate fudge pudding mix

Directions

Combine cookie crumbs and melted butter or margarine. Press in the bottom and up the sides of a 9 inch pie pan. Chill.

Mix pudding according to directions on the package using 2 cups of milk. Blend in cream cheese and coffee. Fold in nondairy whipped topping. Pour filling into cookie crust. Chill 2 to 4 hours prior to serving.

Fresh Peach Pie I

Ingredients

1 (9 inch) pie shell, baked
1 cup white sugar
1/2 cup water
3 tablespoons cornstarch
1 tablespoon butter
2 cups fresh peaches, pitted and
mashed
1/4 teaspoon ground nutmeg
1 teaspoon vanilla extract
4 cups fresh peaches - pitted,
skinned, and sliced

Directions

Combine sugar, water, cornstarch, butter or margarine, mashed peaches, and nutmeg in a saucepan. Cook over medium heat until clear and thick. Stir in vanilla.

Fill pie shell with sliced fresh peaches, alternating with the glaze. Refrigerate.

Sinfully Rich P 'n' B Pie

Ingredients

1 (8 ounce) package fat free cream cheese
1 (16 ounce) jar creamy peanut butter
3/4 cup honey
1 teaspoon vanilla extract
1 (8 ounce) container frozen whipped topping, thawed
1 cup peanut butter chips
1 (9 inch) prepared chocolate cookie crumb crust

Directions

In a large bowl, beat together cream cheese and peanut butter until well combined. Stir in honey and vanilla. Finally, fold in whipped topping and peanut butter chips.

Spoon whole mixture into pie crust, then allow to chill overnight.

Bluebarb Pie

Ingredients

3 cups diced rhubarb
1 1/2 cups fresh blueberries
1 pinch salt
1/8 teaspoon ground nutmeg
1/2 teaspoon lemon juice
1 1/3 cups white sugar
1/3 cup all-purpose flour
1 double crust ready-to-use pie crust
2 tablespoons butter, cut up
1 tablespoon white sugar

Directions

Preheat an oven to 425 degrees F (220 degrees C). Line a baking sheet with aluminum foil.

Toss the rhubarb and blueberries in a bowl with the salt, nutmeg, lemon juice, 1 1/3 cup sugar, and flour until evenly mixed. Pour into the pie shell and dot with butter. Cover the filled crust with the top crust and flute the edges. Cut a few decorative steam vents in the top crust. Sprinkle the crust with 1 tablespoon of sugar; cover the fluted edges with aluminum foil to prevent excessive browning. Place the pie tin on the prepared baking sheet.

Bake in the preheated oven for 15 minutes; reduce the heat to 350 degrees F (175 degrees C) and bake 35 minutes longer. Remove the foil and continue baking until the crust is golden and juice is bubbling through the slits, about 15 minutes more. Cool completely before serving.

Scoops of Ice Cream Pie

Ingredients

2 pints vanilla ice cream, divided
1 cup chocolate wafer crumbs
1/2 cup chopped almonds
1/4 cup butter or margarine,
melted
fresh raspberries
fresh mint

Directions

Soften 1 pint of ice cream. Combine the cookie crumbs, nuts and butter. Press onto the bottom and up the sides of a 9-in. pie plate. Spread with the softened ice cream. Cover and freeze until firm. Scoop remaining ice cream into small balls; pile into crust. Cover and freeze for up to 2 months.

Remove from the freezer 10 minutes before serving. Arrange raspberries between scoops. Garnish with mint if desired.

Old-Fashioned Chocolate Pie

Ingredients

1/2 cup water
1 1/2 (1 ounce) squares
unsweetened chocolate
1/4 cup butter or margarine
2/3 cup sugar
1 1/2 teaspoons vanilla extract

FILLING:

1/4 cup shortening
3/4 cup sugar
1 egg
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
1 (9 inch) unbaked pastry shell
2 tablespoons chopped nuts

Directions

In a saucepan, bring water, chocolate and butter to a boil; boil for 1 minute. Remove from the heat; add sugar and vanilla. Set aside. In a mixing bowl, cream shortening and sugar until light and fluffy. Add egg; beat well. Combine flour, baking powder and salt; add to creamed mixture alternately with milk. Pour into pastry shell. Carefully pour reserved chocolate mixture over filling. Sprinkle with nuts if desired. Cover edges of pastry with foil. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean.

Egg Pie

Ingredients

1 (16 ounce) package chicken
apple sausage
1 (8 ounce) package refrigerated
crescent rolls
1/3 cup frozen hash brown
potatoes, thawed
9 eggs
1/3 cup milk
1 cup shredded Cheddar cheese

Directions

Preheat an oven to 375 degrees F (190 degrees C). Lightly grease a 9x9-inch baking dish.

Cook the sausage in a large skillet over medium-high heat, turning occasionally, until completely browned and no longer pink in the center, about 10 minutes. Remove from skillet and slice. Set aside.

Line the bottom of the prepared baking dish with the crescent rolls. Spread the hash browns over the crescent roll, then layer with the sliced sausage. Beat the eggs with the milk in a bowl. Pour the egg mixture over the sausage.

Bake in the preheated oven until the egg sets, about 50 minutes. Turn the oven off. Sprinkle the Cheddar cheese over the top and return to the oven until the cheese melts, about 5 minutes. Allow pie to cool for 5 minutes before slicing and serving.

Chocolate Pecan Pie II

Ingredients

2 (9 inch) unbaked pie crust
4 eggs, beaten
3/4 cup white sugar
1/4 cup packed brown sugar
1 tablespoon all-purpose flour
1/2 cup butter, softened
1 cup light corn syrup
1 teaspoon vanilla extract
1 cup semi-sweet chocolate chips
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, blend together the eggs, white sugar, brown sugar, flour, butter, corn syrup and vanilla.

Add the chocolate chips and pecans; mix well and pour into pie crusts.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes.

Frozen No-Bake Pumpkin Pie

Ingredients

1 (5 ounce) package instant vanilla pudding mix
1 (15 ounce) can pumpkin
1 cup milk
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1 cup frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust

Directions

In a medium bowl, combine pudding, pumpkin, milk, nutmeg, ginger, and cinnamon. Mix slowly for about 1 minute. Fold whipped topping into the mixture then spoon entire mixture into pie shell. Freeze until firm (about 4 hours). Let stand at room temperature for about 10 minutes before slicing.

Slow Cooker Shepherd's Pie

Ingredients

1 pound Bob Evans®
Original/Regular Recipe Sausage
Roll
2 cups frozen peas and carrots
1 (24 ounce) package Bob
Evans® Mashed Potatoes
1 (12 ounce) jar beef gravy

Directions

In medium skillet over medium heat, crumble and cook sausage until brown. Place in slow cooker. Add peas and carrots. Top with mashed potatoes. Pour gravy on top of potatoes. Cover and cook on low 4 to 6 hours.

Beef and Tomato Pie

Ingredients

1 pound ground beef
1 large onion, chopped
2 tablespoons ketchup
1/2 teaspoon salt
2 cups biscuit/baking mix
2/3 cup milk
1 cup diced fresh tomato
1/2 cup shredded Cheddar
cheese

Directions

In a skillet over medium heat, cook beef and onion until meat is no longer pink; drain. Remove from the heat. Stir in ketchup and salt; set aside. Combine biscuit mix and milk just until moistened. Turn onto a lightly floured surface and knead 6-8 times. Roll into a 10-in. circle; transfer to a greased 9-in. pie plate. Flute edges. Spoon meat mixture into crust. Sprinkle with tomatoes. Bake at 425 degrees F for 20-25 minutes. Sprinkle with cheese; bake 2 minutes longer or until cheese is melted.

Whoopie Pies IV

Ingredients

2 cups white sugar
1/2 cup shortening
2 eggs
4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon baking powder
1 1/2 teaspoons salt
3/4 cup unsweetened cocoa powder
1 cup milk
1 cup boiling water
1 teaspoon vanilla extract
1 cup shortening
1 cup white sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
5 1/2 tablespoons all-purpose flour
1 cup milk

Directions

Preheat oven to 450 degrees F (230 degrees C).

To Make Cookies: Cream together 2 cups sugar, 1/2 cup shortening and 2 eggs.

Sift together 4 cups flour, baking soda, baking powder, 1 1/2 teaspoons salt and cocoa. Add alternately the flour mixture to the creamed mixture with boiling water and 1 teaspoon vanilla.

Drop teaspoons sized pieces of dough onto greased cookie sheet. Bake 5 to 7 minutes.

To Make Filling: Cook 5 1/2 tablespoons flour and 1 cup milk until thick. Let cool. Cream 1 cup shortening, 1 cup sugar, 1/4 teaspoon salt, and 1 teaspoon vanilla. Add cooled flour mixture. Beat till creamy.

Spread on the flat side of a cooled cookie and sandwich together with another cookie.

Easy Sour Cream Raisin Pie

Ingredients

1 (9 inch) unbaked pie crust
2 eggs
1 cup sour cream
3/4 cup white sugar
1 teaspoon vanilla extract
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 cup raisins

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a large bowl, combine eggs, sour cream, sugar, vanilla, salt and nutmeg. Beat until smooth. stir in raisins. Pour filling into pie crust.

Bake in the lower half of preheated oven for 40 minutes, or until filling is set. Allow to cool before serving.

Huckleberry Cream Cheese Pie

Ingredients

1/2 cup finely chopped pecans
1 cup all-purpose flour
1/2 cup butter, room temperature
1 (4 ounce) package cream cheese, softened
1/2 cup white sugar
1/4 cup heavy cream, whipped
1 tablespoon fresh lemon juice
2/3 cup white sugar
1/4 cup cornstarch
1/2 cup water
1/4 cup fresh lemon juice
3 cups fresh or frozen huckleberries

Directions

Preheat oven to 350 degrees F (175 degrees C.)

Mix the chopped nuts, flour, and salt together in a small mixing bowl. Cut in butter until lumps are the size of small peas. Press into a 9 inch pie pan. Lightly press a double layer of aluminum foil into the pastry-lined pan. Bake in the preheated oven for 20 minutes, or until golden brown. Remove foil and set crust aside to cool.

Beat the cream cheese and 1/2 cup sugar together in a bowl until smooth. Fold in whipped cream and lemon juice. Spread over cooled crust. Refrigerate.

Combine 2/3 cup sugar, cornstarch, water, and 1/4 cup lemon juice in a saucepan. Stir in huckleberries and bring to a boil over medium heat, stirring constantly. Simmer and stir until thickened and no longer cloudy, about 2 minutes. Cool. Spread huckleberry mixture over cream cheese layer and refrigerate until ready to serve.

Sweet Potato and Carrot Pie

Ingredients

1 (15 ounce) can sweet potatoes, drained
1 (15 ounce) can carrots, drained
1/4 cup packed brown sugar
1/4 cup milk
2 eggs
1 teaspoon pumpkin pie spice
1 prepared graham cracker crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the potatoes, carrots, sugar, milk, eggs, and pumpkin pie spice together in a blender; blend until smooth. Pour mixture into the pie crust.

Bake in preheated oven until a toothpick inserted in center comes out clean, about 30 minutes.

Mock Apple Pie IV

Ingredients

2 cups water
1 1/4 cups white sugar
2 teaspoons cream of tartar
28 buttery round crackers
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 tablespoon butter
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9 inch pie dish with pastry.

In a large saucepan, combine water and sugar. Cook over high heat until boiling. Put in cream of tartar and reduce heat to simmer. Drop the crackers in, one at a time, and stir until mixture is translucent. Remove from heat and stir in cinnamon, nutmeg and butter.

Let filling cool, then put into pie crust. Cover with top crust, seal and flute edges. Bake in the preheated oven for 60 to 75 minutes, or until golden brown.

Jefferson Davis Pie

Ingredients

1 cup butter, softened
1 cup white sugar
1 cup packed light brown sugar
1 cup heavy cream
2 eggs
2 tablespoons all-purpose flour
1 tablespoon vanilla extract
1 recipe pastry for a 9 inch single crust pie

1 cup heavy cream
3 tablespoons white sugar
2 tablespoons bourbon whiskey

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, mix white sugar, brown sugar, and flour.

Add softened butter, cream, eggs and vanilla. Mix until well blended. Pour into 2 unbaked pie shells.

Bake at 425 degrees F (220 degrees C) for 10 minutes, then reduce temperature to 350 degrees F (175 degrees C) and continue baking for 45 to 50 minutes.

Bourbon Whipped Cream: Whip cream and add sugar gradually until stiff peaks form. Once cream is whipped, gently fold in the bourbon.

Kool-Aid Pie

Ingredients

1 (12 ounce) can evaporated milk
36 vanilla wafers
1 cup sugar
1 (0.13 ounce) package
unsweetened lemon-lime flavored
drink mix
whipped topping

Directions

Pour milk into a small metal or glass mixing bowl. Add beaters to the bowl. Cover and chill for at least 2 hours. Coat a 9-in. pie plate with nonstick cooking spray. Line bottom and sides of plate with wafers. Beat milk until soft peaks form. Add sugar and drink mix; beat until thoroughly mixed. Spoon over wafers; freeze for at least 4 hours. Garnish with whipped topping if desired.

Hot Water Pie Crust I

Ingredients

3/4 cup shortening
1/2 teaspoon salt
1 teaspoon milk
1/4 cup boiling water
2 cups all-purpose flour

Directions

In a large bowl, combine shortening, salt, milk and boiling water. Whip with fork until smooth and creamy.

Add 2 cups flour and stir with round-the-bowl strokes until all flour is incorporated.

Makes crust for one double crust pie.

Green Tomato Mincemeat Fried Pies

Ingredients

2 pounds green tomatoes
3/4 cup distilled white vinegar
1 1/2 teaspoons ground cinnamon
3 cups water
3 pounds tart apples - peeled,
cored and chopped
1 1/2 pounds raisins
3 3/4 cups packed brown sugar
3 1/2 teaspoons salt
1 teaspoon ground nutmeg
1 teaspoon lemon zest
1 teaspoon ground cloves
1/4 cup lemon juice
1/2 cup butter flavored shortening

2 cups all-purpose flour
1 teaspoon salt
1/3 cup shortening
3 tablespoons ice water
3 cups shortening for frying

Directions

Chop the tomatoes very coarsely. Place tomatoes in a colander and drain, by pressing with your hand, all the tomato juice possible. Put the tomatoes in a large sauce pan with 1 cup of water, heat to boil, drain well.

Put the tomatoes back in the sauce pan with 1 cup of water, heat to boil, drain again.

Now, put the tomatoes back in the sauce pan with one cup of water, apples, raisins, brown sugar, 3 1/2 teaspoons salt, vinegar and 1/2 cup shortening. cook slowly until transparent.(30 min.)Stir often.

In the last 5 minutes of cooking, add cinnamon, nutmeg, cloves, lemon rind and juice.

For the Pastry: In a large bowl, combine flour, 1 teaspoon salt and shortening. Add ice water,1 tablespoon at a time, until the dough barely holds together.

Roll dough out to 1/8 inch thick on floured surface. Cut a 5 inch circle, place a large spoonful of filling on one half of the circle. Fold over and seal the edges by pressing them with a fork. Continue until all dough is used.

In a large skillet, Heat shortening to 360 degrees F (182 degrees C). place 4 pies in the hot shortening at a time. Fry until golden-brown on both sides. Drain on paper towels.

Cherry Icebox Pie

Ingredients

2 (14 ounce) cans sweetened condensed milk
1/3 cup lemon juice
3 eggs
1 (16 ounce) can pitted sour cherries, drained
2 (9 inch) prepared vanilla wafer crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat the eggs well.

In another bowl, mix together milk and lemon juice, and add to the eggs. Stir in pie cherries. Divide filling into crusts.

Place pies in the preheated oven and bake for 15 minutes. Remove from oven and chill for at least 2 hours.

Strawberry Yogurt Pie I

Ingredients

2 (8 ounce) containers strawberry
flavored yogurt
1 (12 ounce) container frozen
whipped topping, thawed
1 cup strawberries, finely chopped
1 (9 inch) prepared graham
cracker crust

Directions

Mix yogurt with 3 and 1/2 cups of the dessert topping until blended. Sweeten the strawberries, if necessary. Mix in strawberries and spoon into crust.

Freeze for at least 3 hours or overnight, if possible, until it's firm.

Remove from freezer and top with remainder of dessert topping. Store in freezer.

Colonial Chess Pie

Ingredients

1/2 cup white sugar
1/2 cup light brown sugar
1/8 cup sifted all-purpose flour
1/4 teaspoon salt
1/4 cup milk
1/4 cup margarine
1 egg yolk
1 egg
1/2 teaspoon vanilla extract

1 (9 inch) unbaked pie crust

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a saucepan, combine white sugar, brown sugar, flour and salt. Pour in milk and add margarine. Heat, stirring constantly, until sugar dissolves and margarine is melted. Remove from heat and set aside to cool.

In a large bowl, whisk egg yolk, egg and vanilla until smooth. Whisk in cooled sugar mixture. Pour into pie crust.

Bake for 25 minutes in the preheated oven, then reduce the temperature to 250 degrees F (120 degrees C) and bake for an additional 25 minutes, or until top is puffed and edges are golden brown. Allow to cool before slicing.

Strawberry Delight Dessert Pie

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup white sugar
1/3 cup butter, melted
1 (8 ounce) package cream cheese
1/4 cup white sugar
2 tablespoons milk
3 1/2 cups frozen whipped topping, thawed
2 pints fresh strawberries, sliced
2 (3.4 ounce) packages instant vanilla pudding mix
3 1/2 cups milk

Directions

In a medium bowl, mix graham cracker crumbs, 1/4 cup sugar and melted butter until well blended . Press mixture into the bottom of a 9x13 inch pan. Chill in freezer while you make the filling.

In a large bowl, beat the cream cheese with 1/4 cup sugar and 2 tablespoons milk until smooth. Fold in 1/2 of the whipped topping.. Spread filling over crust. Place the strawberries in an even layer over filling. Prepare instant pudding as directed on package, but using only 3 1/2 cups milk. Spread prepared pudding over strawberries. Chill 4 hours or overnight.

Before serving, spread remaining whipped topping over pudding.

No Bake Peach Pie

Ingredients

1/2 cup water
2/3 cup white sugar
3 tablespoons cornstarch
1 tablespoon butter
6 fresh peaches, peeled, pitted,
and sliced
1 (9 inch) graham cracker pie crust

Directions

Stir together the water, sugar, cornstarch, and butter in a small saucepan over medium-high heat. When the mixture has come to a boil, add a few slices of the peaches, then lower heat to medium-low and simmer for 5 minutes until thick and smooth. Remove from the heat, and allow to cool completely.

Place the remaining peach slices into the pie crust, and spread the sauce all over them, covering completely. Refrigerate for at least 3 hours, or until firm before serving.

Fireman's Apple Pie

Ingredients

1/4 cup margarine, softened
1 cup white sugar
1 egg
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup all-purpose flour
4 apples - peeled, cored and sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream margarine and sugar. Beat in the egg. Mix in the cinnamon, salt and flour; stir until smooth. Fold in the apples, then pour mixture into a 9 inch pie dish.

Bake in the preheated oven for one hour. The pie will make its own crust.

Blueberry Crumb Pie

Ingredients

1 (9 inch) unbaked pie crust
3/4 cup white sugar
1/3 cup all-purpose flour
2 teaspoons grated lemon zest
1 tablespoon lemon juice
5 cups fresh or frozen blueberries

2/3 cup packed brown sugar
3/4 cup rolled oats
1/2 cup all-purpose flour
1/2 teaspoon ground cinnamon
6 tablespoons butter

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Press the pie crust into the bottom and up the sides of a 9 inch pie plate. In a large bowl, stir together the sugar and flour. Mix in the lemon zest and lemon juice. Gently stir in the blueberries. Pour into the pie crust.

In a medium bowl, stir together the brown sugar, oats, flour and cinnamon. Mix in butter using a fork until crumbly. Spread the crumb topping evenly over the pie filling.

Bake for 40 minutes in the preheated oven, or until browned on top. Cool over a wire rack.

Raspberry Chiffon Pie II

Ingredients

1 (9 inch) prepared graham cracker crust
3 cups raspberries
2/3 cup water
1 (.25 ounce) package unflavored gelatin
1/4 cup cold water
3 egg yolks, beaten
2/3 cup white sugar
3 egg whites
1/4 teaspoon cream of tartar
1/3 cup white sugar
1/2 cup heavy whipping cream
1/4 cup fresh raspberries

Directions

In a medium saucepan combine 3 cups raspberries and 2/3 cup water. Simmer over low heat until raspberries are soft. Press mixture through a sieve or strainer to remove seeds and obtain raspberry pulp.

Place gelatin and 1/4 cup cold water in a small bowl. Set aside and allow gelatin to soften.

In a medium saucepan whisk together raspberry pulp, egg yolks, and 2/3 cup sugar. Bring to a full boil, stirring constantly. Remove from heat.

Add gelatin to raspberry mixture and stir until dissolved. Place pan in a cold water bath to cool completely.

In a large glass or metal mixing bowl, beat egg whites until foamy. Add cream of tartar. Add 1/3 cup sugar a little at a time, beating constantly until whites are stiff and glossy.

In a separate mixing bowl, whip cream until stiff. Gently fold together with cooled raspberry mixture and meringue. Spoon mixture into graham cracker crust. Chill at least 2 hours before serving. Garnish with whole raspberries.

Chess Pie III

Ingredients

1 (9 inch) pie shell
1/2 cup butter, melted
1 1/2 cups white sugar
3 eggs
1 tablespoon cornmeal
1 tablespoon distilled white vinegar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl combine melted butter or margarine, eggs, and sugar. Mix well, then add cornmeal, vinegar, and vanilla extract. Stir until all ingredients are thoroughly combined. Pour into pastry shell.

Bake in preheated oven for 35 minutes, or until set and golden brown on top.

Toll House Pie I

Ingredients

2 eggs
1/2 cup white sugar
1/2 cup all-purpose flour
1/2 cup packed brown sugar
1 cup butter, melted and cooled
1 cup semisweet chocolate chips
1 cup chopped walnuts
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, beat the eggs until foamy. Add the flour, white sugar and brown sugar; beat until well blended. Blend in the melted butter. Stir in the chocolate chips and walnuts. Pour batter into one unbaked 9 inch pie shell.

Bake at 325 degrees F (165 degrees C) for 1 hour. Serve warm with whipped cream or ice cream, if desired.

Toll House Pie III

Ingredients

3 eggs
3/4 cup all-purpose flour
3/4 cup white sugar
3/4 cup packed brown sugar
1 cup butter, melted
1 1/2 cups semisweet chocolate chips
1 cup chopped walnuts
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, beat the eggs until foamy. Mix in flour, sugar, and brown sugar until well blended. Blend in melted butter or margarine. Stir in chocolate chips and nuts. Pour filling into pie shell.

Bake for 1 hour. Remove from oven, and cool for 30 minutes before cutting.

Lemonade Pie I

Ingredients

1 3/4 cups cold milk
2 (3.5 ounce) packages instant vanilla pudding mix
1 (6 ounce) can frozen lemonade concentrate, thawed
1 (8 ounce) container frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
8 slices lemon, for garnish

Directions

Pour milk into large bowl. Add pudding mixes, and beat with whisk for 30 seconds. Add lemonade concentrate, and beat with whisk for an additional 30 seconds. Stir in whipped topping, and pour filling into crust. Top with lemon slices.

Chill several hours, until thick enough to slice.

Pumpkin Pie V

Ingredients

1 (9 inch) pie shell
2 cups solid pack pumpkin puree
1/2 cup white sugar
2 eggs
1 cup evaporated milk
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1 pinch ground cloves
1 pinch ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl combine pumpkin, sugar, eggs, milk, cinnamon, ginger, cloves, and nutmeg. Stir until smooth and thoroughly mixed. Pour pumpkin mixture into pastry-lined pie pan.

Bake in preheated oven for 45 minutes, or until set in center.

Meatless Mincemeat Pie

Ingredients

1 (18 ounce) jar prepared mincemeat pie filling
1 1/2 cups chopped walnuts
2 apple - peeled, cored, and chopped
1/2 cup packed brown sugar
1/4 cup rum
1 tablespoon lemon juice
1 recipe pastry for a 9 inch double crust pie

Directions

Combine mincemeat, walnuts, apples, brown sugar, lemon juice and rum in a bowl. Mix well. Cover and refrigerate overnight.

Preheat oven to 425 degrees F (220 degrees C).

Take filling out of refrigerator and let come to room temperature. Prepare crusts. Stir filling well and pour into shell. Top with full crust and make slits or make a lattice top. Crimp edges.

Bake in preheated oven on low shelf for 40 minutes or until golden brown.

Spaghetti Pie III

Ingredients

1 pound spaghetti
1 pound lean ground beef
1/4 teaspoon salt
1/4 teaspoon ground black pepper
garlic powder to taste
1/2 cup chopped green bell pepper
1 (26 ounce) jar pasta sauce
3/4 cup sour cream
1/2 cup chopped green onions
1/2 (8 ounce) package cream cheese
1 1/2 cups shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C).

In a skillet over medium heat, brown the ground beef. Drain and crumble. Put crumbled beef in skillet. Stir in salt, pepper, garlic powder, bell pepper and pasta sauce. Bring to a boil; reduce heat and simmer for 20 minutes.

In a small bowl combine sour cream, green onions and cream cheese and set aside. Coat a 9x13 inch baking dish with cooking spray and add the cooked spaghetti. Spread the cream cheese mixture over it, add the meat mixture and sprinkle with Cheddar Cheese.

Cover and bake for 25 minutes. Uncover and bake for 5 more minutes until the cheese is bubbly.

Super Bean Pie

Ingredients

2 1/2 cups all-purpose flour
(spooned and leveled), plus more
for rolling and cutting out dough
2 tablespoons white sugar
1 teaspoon salt
1 cup vegetable shortening,
chilled
1 1/2 cups butter
6 tablespoons ice water

1/2 cup dried great Northern
beans, soaked overnight
1/2 cup dry garbanzo beans,
soaked overnight
1/2 cup dry navy beans, soaked
overnight
1/2 cup dry black beans, soaked
overnight
1/2 cup dried black-eyed peas,
soaked overnight
1/2 cup dry mixed lentils, soaked
overnight
1/2 cup dried pinto beans, soaked
overnight
1/2 cup dry kidney beans, soaked
overnight
1/4 cup olive oil
1/2 cup prepared hummus
1 teaspoon ground nutmeg
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1/2 teaspoon cream of tartar
1 tablespoon vanilla extract

Directions

Whisk together the flour, sugar, and salt in a mixing bowl. Cut in the chilled shortening and butter with a knife or pastry blender until the mixture resembles coarse crumbs. (This can also be done in a food processor: pulse the cold shortening and butter until it's the size of small peas. Turn mixture into a bowl and proceed.) Add the ice water a tablespoon at a time, tossing with a fork, until the flour mixture is moistened. Do not add more water than you need: when you squeeze a handful of the moistened pastry mixture, it should form a ball. Divide the dough in half and shape into balls. Wrap in plastic and refrigerate for at least 1 hour or up to three days. Roll one ball out to fit a 9 inch pie plate. Place bottom crust in pie plate and chill for at least 20 minutes before baking. Roll out top crust and set aside.

Preheat an oven to 350 degrees F (175 degrees C).

Drain the great Northern beans, garbanzo beans, navy beans, black beans, black-eyed peas, lentils, pinto beans, and kidney beans and place in a food processor. Blend beans while slowly drizzling the olive oil into the mixture. Blend in the hummus. Pour the batter into a large mixing bowl and stir in the nutmeg, ginger, cinnamon, allspice, cream of tartar, and vanilla extract. Pour the batter into the pie crust and smooth with a spatula. Place the second pie crust on top. Seal the edges using a fork.

Bake in the preheated oven until a knife inserted into the center comes out clean, about 45 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Tasty Meat Pie

Ingredients

1 pound ground beef
1 onion, chopped
1 (10.75 ounce) can condensed vegetable beef soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup
3 potatoes, peeled and cubed
4 carrots, sliced
1/4 teaspoon salt
1/8 teaspoon black pepper
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large skillet, cook the ground beef and chopped onion until meat is no longer pink. Remove from heat and drain off excess fat. Stir in the vegetable beef and cream of mushroom soups, the potatoes and carrots. Season with salt and pepper. Divide filling between 2 - 9 inch pie plates.

Roll pastry to fit the top of each pie. Cover each pie and cut slits in top to allow steam to escape.

Bake in the preheated oven for 45 to 50 minutes, or until golden brown. Let stand on a wire rack for 15 minutes before serving.

Carrot Pie

Ingredients

1 (9 inch) unbaked pie shell
3/4 cup sugar
2 cups chopped carrots
2 eggs
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
3/4 cup milk

Directions

Preheat the oven to 400 degrees F (200 degrees C). Press the pie crust into the bottom and up the sides of a 9 inch pie plate.

Bake the pie shell for 3 to 5 minutes, just to firm it up, then remove from the oven, and set aside. Place carrots in a saucepan with enough water to cover. Bring to a boil, and cook until tender, about 10 minutes. Drain water, and mash carrots until smooth using a food processor, or potato ricer.

In a medium bowl, mix together the carrot puree, sugar and eggs. Mix in the cinnamon and vanilla. Gradually stir in the milk. Pour the mixture into the partially baked pie shell.

Bake for 10 minutes in the preheated oven, then reduce heat to 350 degrees F (175 degrees C). Bake for an additional 40 to 45 minutes at the lower temperature, or until firm. Can be served with dinner, or as a dessert.

Savory Spinach Pie

Ingredients

1/4 cup chopped onion
2 tablespoons butter or margarine
1 (10 ounce) package frozen
chopped spinach, thawed and
well drained
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 cup cottage cheese
1/2 cup light cream
1/4 cup grated Parmesan cheese
3 eggs, lightly beaten
1 (9 inch) unbaked pastry shell

Directions

In a skillet, saute onion in butter. Remove from the heat; stir in spinach, salt and nutmeg. In a bowl, combine cottage cheese, cream, Parmesan cheese and eggs; mix well. Stir in spinach mixture. Pour into pie shell. Bake at 350 degrees F for 45-50 minutes, or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Strawberry Rhubarb Pie

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon salt
1/2 cup vegetable oil
6 tablespoons milk
5 medium stalks rhubarb, cut into
1 1/2 inch pieces
1 1/2 cups sliced fresh
strawberries
1 1/2 cups white sugar
3 1/2 tablespoons tapioca
1 pinch salt
1 1/2 teaspoons ground nutmeg

Directions

To Make Crust: In a large bowl, combine the flour and the salt. Place the 1/2 cup oil in a 1 cup sized measuring cup and top with the 6 tablespoons of milk. DO NOT MIX! Pour oil and milk over flour and blend with a fork until it forms a ball of dough. Divide dough into 2 balls. Place one ball on sheet of waxed paper. Top with another sheet of waxed paper and roll out to fit your pie plate. Repeat with remaining ball of dough. Peel top paper off of one crust and flip dough into pie plate. Peel off paper and press dough in. Save remaining dough for top crust.

Preheat oven to 425 degrees F (220 degrees C).

To Make Filling: Mix the rhubarb, strawberries, sugar, tapioca, salt and nutmeg until the fruit is well coated. Pour filling into the crust and dot with butter. Cover with top crust, seal edges and cut three 1 inch slits in top of crust.

Bake pie at 425 degrees F (175 degrees C) for 20 minutes. Reduce temperature to 375 degrees F (190 degrees C) and bake for an additional 20 minutes. Let pie cool before cutting.

Candy Apple Pie

Ingredients

1 3/4 cups unsweetened apple juice
20 cinnamon red hot candies
1/4 teaspoon red food coloring
1/2 teaspoon vanilla extract
5 Granny Smith apples
3 tablespoons cornstarch
1 (9 inch) pie crust, baked

Directions

Peel and core the apples. Slice thinly.

Combine 1 1/2 c apple juice, candies, food coloring, vanilla, and apples in a saucepan. Bring to a boil. Simmer until apples are tender, stirring frequently. Combine remaining 1/4 cup apple juice and corn starch; stir into apple mixture, and cook until thickened. Remove from heat, and let cool.

Spread apple mixture into pie shell, and chill for several hours. Before serving, top with whipped topping and sprinkle with cinnamon if desired.

Coconut Cream Pie V

Ingredients

1 (9 inch) pie crust, baked
2 cups white sugar
1/4 cup cornstarch
1 pinch salt
1/4 cup unsweetened cocoa powder (optional)
4 cups milk
4 egg yolks
4 egg whites
1 tablespoon butter
1 teaspoon vanilla extract
1 cup shredded coconut
1/2 cup white sugar

Directions

Preheat oven to broiler setting.

To Make Coconut Custard: In a large saucepan combine 2 cups sugar, cornstarch, and salt. Add cocoa powder if desired. Mix well. Pour in 3 cups of the milk. Stir well and cook over medium heat, stirring frequently until mixture comes to a boil.

Meanwhile, mix remaining 1 cup of milk with beaten egg yolks in a medium bowl. When mixture on stove thickens, add 1/2 cup of it to egg yolk mixture, whisking constantly, until thoroughly combined.

Pour egg yolk mixture back into sugar mixture, whisking constantly. Bring mixture back to a boil. Boil for 1 minute, stirring frequently.

Remove mixture from heat. Stir in butter, vanilla, and coconut. Set aside.

To Make Meringue: Place reserved egg whites in a large metal or glass mixing bowl. Beat until foamy. Add 1/2 cup sugar, a little at a time, beating constantly until stiff peaks form.

Pour custard into baked pie shell. Spread meringue over custard, covering completely.

Place pie under preheated broiler. Bake 5 minutes, or until meringue is golden. Chill before serving.

Florida Key Lime Pie

Ingredients

1 (9 inch) prepared graham cracker crust
2 (8 ounce) packages cream cheese, softened
2 (14 ounce) cans low-fat sweetened condensed milk
3/4 cup key lime juice
1 teaspoon grated lime zest
1/4 teaspoon salt
1 cup heavy cream, chilled
1 teaspoon vanilla extract
3 tablespoons confectioners' sugar

Directions

To Make Lime Filling: In a large mixing bowl, whip cream cheese until fluffy. Add condensed milk, lime juice, lime rind, and salt. Whip until mixture is smooth. Pour into graham cracker crust. Cover with plastic wrap and chill thoroughly.

To Make Topping: In a medium bowl, whip cream until soft peaks form. Add vanilla or lemon extract and confectioners' sugar. Continue to whip until cream forms stiff peaks. Place topping in a fine-mesh sieve and place sieve over a bowl to catch liquid that drains off. Cover topping tightly with plastic wrap and allow to drain for 2 hours.

Before serving, discard liquid that has drained from topping. Spread topping over pie.

Pumpkin Custard Pie I

Ingredients

1 (9 inch) pie shell
1 cup pumpkin puree
3 eggs
1 tablespoon all-purpose flour
1/4 cup packed light brown sugar
1/2 cup white sugar
1/2 teaspoon salt
1/3 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
2 cups milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl combine pumpkin, eggs, flour, brown sugar, white sugar, salt, nutmeg, cinnamon, and milk. Beat until smooth. Pour into pastry-lined pie plate.

Bake in preheated oven for 50 minutes, or until set in center.

Key Lime Pie I

Ingredients

1 cup graham cracker crumbs
3 tablespoons white sugar
5 tablespoons butter, melted
3 eggs
1/2 cup key lime juice
1 (14 ounce) can sweetened condensed milk
1 pinch salt
1 pinch cream of tartar
1 cup heavy whipping cream
1 lime, sliced

Directions

Preheat oven to 325 degrees F (165 degrees C). Mix graham cracker crumbs with sugar and melted butter. Press into 9 inch pie plate and bake for 5 minutes. Remove from oven and let cool.

Separate 2 of the eggs, placing the two egg whites into a mixing bowl. Reserve the yolks in another bowl.

To the yolks, add one whole egg, lime juice and sweetened condensed milk. Whisk until smooth. With clean mixer blades or a whisk attachment, beat the egg whites with salt and cream of tartar until stiff, but not dry. Fold whites into filling mixture. Pour filling into partially baked crust.

Bake in preheated 325 degrees F (165 degrees C) for 10 to 15 minutes or until set. Let cool at room temperature, then freeze 4 hours to overnight. Just before serving, whip cream to form stiff peaks. Serve decorated with whipped cream and lime slices.

Norwegian Sour Cream and Raisin Pie

Ingredients

- 1 cup sour cream
- 1 cup white sugar
- 2 eggs, beaten
- 1 teaspoon baking powder
- 1 pinch salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ground cloves
- 3 tablespoons white vinegar
- 1 cup raisins
- 1 unbaked 9 inch pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together sour cream and sugar until smooth and creamy. Stir in eggs, baking powder, salt, cinnamon, nutmeg, cloves, vinegar, and raisins; mix until well blended. Pour mixture into pie crust.

Bake in a preheated oven 40 to 50 minutes. Cool in refrigerator before serving.

Prize Winning Lemon Fluff Pie

Ingredients

Chocolate Crust:

1 cup all-purpose flour
1/4 cup hot cocoa mix
1/4 teaspoon salt
1/3 cup shortening, chilled
3 tablespoons milk
1/2 teaspoon vanilla extract
1 drop red food coloring (optional)
1/4 cup finely chopped pecans

Lemon Filling:

3 tablespoons cornstarch
1/2 teaspoon salt
1 cup white sugar
3/4 cup boiling water
3 egg yolks, beaten
1 tablespoon unflavored gelatin
1/4 cup cold water
2 tablespoons butter, room temperature
2 tablespoons lemon zest
6 tablespoons fresh lemon juice
3 egg whites
3 tablespoons white sugar
1 cup heavy cream, chilled

1/4 cup shaved sweet chocolate

Directions

Preheat an oven to 400 degrees F (200 degrees C).

To make the chocolate crust, combine the flour, hot cocoa mix, and 1/4 teaspoon salt in a mixing bowl. Cut in the shortening with a knife or pastry blender until the mixture resembles coarse crumbs. Add the milk, vanilla, and food coloring and toss with a fork until the flour mixture is moistened. Roll the crust out between two sheets of waxed paper and transfer it to a 9-inch pie pan. Trim or crimp the edges. Prick the bottom and sides of the crust with a fork and sprinkle with chopped pecans.

Bake the crust in the preheated oven until the crust is set and the edges have darkened slightly, 10 to 12 minutes. Cool on a rack. Meanwhile, sprinkle the gelatin over the cold water and set aside.

To make the filling, mix the cornstarch, 1/2 teaspoon salt, and 1 cup sugar together in a saucepan. Gradually whisk in the boiling water. Heat the mixture over high heat until the mixture boils. Reduce the heat and simmer until the filling is thick and clear, 8 to 10 minutes. Gradually whisk a portion of the hot filling into the beaten egg yolks. Return the yolk mixture to the saucepan and cook for 1 minute more, stirring constantly.

Stir in the rehydrated gelatin mixture and mix until dissolved. Blend in the butter, lemon zest, and lemon juice; remove from heat.

Beat egg whites until foamy in a large glass or metal mixing bowl. Gradually add the 3 tablespoons sugar, continuing to beat until medium-stiff peaks form. Lift your beater or whisk straight up: the tip of the peak formed by the egg whites should curl over slightly.

Use a rubber spatula or wire whisk to fold 1/3 of the beaten egg whites (meringue) into the hot filling mixture. Gently run the spatula through the center of the bowl, then around the sides of the bowl, repeating until fully incorporated. Add the remaining meringue, folding just until incorporated. Allow the mixture to cool for 25 minutes; the filling should mound from a spoon when dropped back into the bowl.

Whip the cream until stiff. Fold the whipped cream into the filling and gently spread the filling in the cooled baked pie shell. Sprinkle the pie with the chocolate shavings and refrigerate until serving.

Apple Pie in a Glass

Ingredients

1/2 cup fat-free milk
1 cup reduced-fat frozen vanilla yogurt
1/2 cup apple pie filling
1/4 teaspoon ground cinnamon

Directions

Place all ingredients in a blender or food processor; cover and process until smooth. Pour into glasses; serve immediately.

Impossible Garden Pie

Ingredients

2 cups fresh asparagus, cut into 1-inch pieces
1 1/2 cups chopped fresh tomatoes
1 medium onion, chopped
1 garlic clove, minced
1/4 teaspoon dried basil
1/4 teaspoon salt
1/4 teaspoon pepper
1 cup shredded part-skim mozzarella cheese
1/2 cup grated Parmesan cheese
3/4 cup reduced-fat biscuit/baking mix
3 eggs
1 1/2 cups fat-free milk

Directions

In a bowl, combine the first seven ingredients. Transfer to an 8-in. square baking dish coated with nonstick cooking spray. Sprinkle with cheese. In another bowl, whisk the biscuit mix, eggs and milk until smooth; pour over cheese. Bake, uncovered, at 400 degrees F for 30-35 minutes or until set and a thermometer inserted near the center reads 160 degrees F. Let stand for 5 minutes before cutting.

Peach Custard Pie II

Ingredients

1 (9 inch) pie shell
4 eggs
1/2 cup white sugar
2 cups milk
1 teaspoon vanilla extract
4 fresh peaches - pitted, skinned,
and sliced

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large mixing bowl, beat eggs and sugar together. Stir in milk and vanilla.

Arrange peach slices in bottom of pastry-lined pie pan. Pour custard mixture over peaches.

Bake in preheated oven for 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake an additional 45 minutes, until custard is set and toothpick inserted in center comes out clean.

Beef 'n' Green Bean Pie

Ingredients

1 pound ground beef
1/2 cup chopped onion
1/4 cup chopped green pepper
1 (8 ounce) can tomato sauce
1 (14.5 ounce) can cut green beans, drained
1/2 teaspoon salt
1/4 teaspoon garlic salt
1 (8 ounce) package refrigerated crescent rolls
1 egg
2 cups shredded Cheddar cheese, divided
Paprika

Directions

In a skillet over medium heat, cook beef, onion and green pepper if desired until meat is no longer pink; drain. Stir in the tomato sauce, beans, salt and garlic salt. Simmer for 8 minutes or until heated through.

Meanwhile, separate crescent dough into eight triangles; place in an ungreased 9-in. pie plate with points toward the center. Press onto the bottom and up the sides to form a crust; seal perforations. In a bowl, beat egg and 1 cup cheese; spread over crust. Stir 1/2 cup cheese into meat mixture; spoon into crust. Sprinkle with paprika and remaining cheese. Bake, uncovered, at 375 degrees F for 20-25 minutes or until golden brown. Let stand for 5 minutes before cutting.

Ice Cream Sundae Pie

Ingredients

1 cup finely crushed chocolate wafers
1/2 cup finely chopped walnuts
1/4 cup butter, softened
1 cup heavy cream
2 tablespoons confectioners' sugar
1 quart vanilla ice cream, softened
1 (10 ounce) package frozen sweetened strawberries, thawed
1/4 cup walnut halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together chocolate wafer crumbs, chopped walnuts, and softened butter until thoroughly combined. Press mixture firmly into bottom and sides of a 9 inch pie pan. Bake in preheated oven for 7 minutes. Refrigerate until well chilled.

In a medium bowl, whip together whipping cream and confectioners' sugar until soft peaks form. Spread half of ice cream into bottom of crust. Cover with strawberries, then cover strawberries with remaining ice cream. Spread whipped cream over ice cream, and garnish with walnut halves. Freeze for 2 hours before serving. Allow to stand at room temperature for 10 minutes before slicing.

Gingersnap Pumpkin Pie

Ingredients

1 3/4 cups gingersnap cookie crumbs
2 1/2 tablespoons butter, melted
2 tablespoons white sugar
1 1/2 cups canned pumpkin
3/4 cup packed brown sugar
1 tablespoon cornstarch
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
1 teaspoon vanilla extract
2 eggs
1 (12 fluid ounce) can evaporated milk

Directions

Preheat oven to 325 degrees F (165 degrees C).

Combine cookie crumbs, granulated sugar, and melted butter in a 9 inch pie pan. Press into sides. Bake for 5 minutes. Cool completely.

Combine pumpkin, brown sugar, cornstarch, cinnamon, nutmeg, salt, vanilla, eggs, and milk. Blend with wire whisk until combined.

Pour into crust. Bake at 325 degrees F (165 degrees C) for 1 hour. Let cool. Refrigerate to chill.

Kathy's Brown Sugar Cheese Pie

Ingredients

CRUST:

1 1/2 cups graham cracker crumbs

1/4 cup sugar

1/2 cup butter, melted

FILLING:

1 (8 ounce) package cream cheese, room temperature

2 eggs, beaten

1/2 cup firmly packed brown sugar

1/4 cup buttermilk

1 teaspoon vanilla extract

1/3 cup lightly toasted slivered almonds

Directions

Combine crust ingredients and mix well. Press firmly onto bottom and sides of 9-in. pan. Chill 30 minutes. For filling, combine cream cheese, eggs, brown sugar, buttermilk and vanilla in food processor. Process about 3 minutes or until smooth and free of lumps. Pour into crust, top with toasted almonds. Bake at 350 degrees F for about 30 minutes until lightly browned. Cool, then cover and refrigerate at least 3 hours. Serve chilled.

Pumpkin Pie Pudding

Ingredients

1 (15 ounce) can solid pack pumpkin
1 (12 ounce) can evaporated milk
3/4 cup sugar
1/2 cup biscuit/baking mix
2 eggs, beaten
2 tablespoons butter or margarine, melted
2 1/2 teaspoons pumpkin pie spice
2 teaspoons vanilla extract
whipped topping

Directions

In a large bowl, combine the first eight ingredients. Transfer to a slow cooker coated with nonstick cooking spray. Cover and cook on low for 6-7 hours or until a thermometer reads 160 degrees F. Serve in bowls with whipped topping if desired.

Pignoli Nut Pie

Ingredients

1/2 cup white sugar
3/4 cup packed brown sugar
2 eggs, beaten
1 1/2 teaspoons vanilla extract
1 tablespoon all-purpose flour
1 tablespoon heavy whipping cream
8 tablespoons unsalted butter, melted
3/4 cup pignoli nuts
1 (9 inch) pie shell

Directions

Combine the white sugar, brown sugar, eggs, vanilla, flour, cream, and melted butter in a bowl. Whisk until well blended. Fold in the pignoli nuts. Pour filling into the pie crust.

Bake at 350 degrees F (175 degrees C) for 50 minutes.

Lazy Man's Pierogi

Ingredients

1 (16 ounce) package rotelle pasta
1/2 pound bacon, chopped
2 onions, chopped
1/2 pound mushrooms, quartered
1 tablespoon butter
1 (16 ounce) can sauerkraut -
rinsed and drained
2 (10.75 ounce) cans condensed
cream of mushroom soup
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Stir in onions, and cook until translucent. In a separate pan, saute the mushrooms in butter.

In a large bowl, combine pasta, bacon, onion, mushrooms, sauerkraut and condensed soup. Season with salt and pepper. Pour into a 9x13 inch baking dish.

Bake in preheated oven for 45 minutes.

Mincemeat/Pumpkin Chiffon Pie

Ingredients

1 cup solid pack pumpkin puree
1/2 cup packed brown sugar
3/4 teaspoon ground cinnamon
3/4 teaspoon ground nutmeg
1/2 teaspoon salt
3 eggs
1/2 cup heavy whipping cream
1 cup prepared mincemeat pie filling
1 (9 inch) pie shell

Directions

Preheat oven to 425 degrees F (220 degrees C).

Combine the pumpkin, brown sugar, cinnamon, nutmeg, and salt in a bowl, mixing well. Add the eggs and heavy cream. Beat until smooth using a rotary or electric mixer. Stir in the mincemeat and pour into the unbaked pie shell.

Bake at 425 degrees F (220 degrees C) for 35 minutes or until the filling is set. Cool slightly on a wire rack and serve warm.

Vinegar Pie VI

Ingredients

1/2 cup butter, melted and cooled
1 1/2 cups white sugar
2 tablespoons self-rising flour
1 tablespoon vanilla extract
2 tablespoons cider vinegar
3 eggs
1 (9 inch) unbaked pie crust

Directions

Combine melted butter, sugar, flour, vanilla, vinegar, and eggs. Blend well. Pour filling into pie shell.

Bake in a preheated 300 degrees F (150 degrees C) oven for 45 minutes.

County Fair Pie

Ingredients

- 1 cup butter, softened
- 1 cup sugar
- 1/2 cup all-purpose flour
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup coarsely chopped walnuts
- 1 cup semisweet chocolate chips
- 1/2 cup butterscotch chips
- 1 (9 inch) unbaked pastry shell

Directions

In a mixing bowl, beat the butter, sugar, flour, eggs, and vanilla until well blended. Stir in nuts and chips.

Pour into pie shell. Bake at 325 degrees F for 1 hour or until golden brown. Cool on a wire rack.

Pineapple Rhubarb Pie

Ingredients

1 pastry for a 9 inch double crust pie
1 pound fresh rhubarb, cut into 1 inch pieces
2 (8 ounce) cans pineapple chunks, drained
1 1/8 cups white sugar
2 tablespoons tapioca
1 tablespoon milk

Directions

Preheat oven to 400 degrees F (200 degrees C). On a lightly floured surface, roll out one crust, and place in a 9 inch pie plate. Roll out top crust, and set aside.

In a large bowl, mix together rhubarb, pineapple chunks, sugar, and tapioca. Place in pie crust. Cover with top crust; seal and crimp edge. Brush with milk, and cut a few slits in the top to allow steam to vent.

Bake in preheated oven for 45 minutes, or until crust is golden and liquid bubbles in the center.

Pumpkin Pie Shake

Ingredients

5 ounces evaporated milk
2 scoops vanilla ice cream
1/4 cup pumpkin pie filling
2 tablespoons sweetened
whipped cream (optional)
1 teaspoon ground cinnamon
(optional)

Directions

Combine the evaporated milk, ice cream, and pumpkin pie filling in a blender and blend until smooth. Pour into a glass; top with whipped topping and ground cinnamon to serve.

Berry Cream Pie

Ingredients

FILLING:

1/2 cup sugar
3 tablespoons cornstarch
3 tablespoons all-purpose flour
1/2 teaspoon salt
2 cups milk
1 egg, lightly beaten
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
1/2 cup whipping cream
1 (9 inch) pastry shell, baked

GLAZE:

1/2 cup crushed strawberries
1/2 cup water
1/4 cup sugar
2 teaspoons cornstarch
1 1/2 cups quartered strawberries
1 1/2 cups fresh raspberries

Directions

In a saucepan, combine sugar, cornstarch, flour and salt; gradually stir in milk until smooth. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes more. Remove from the heat and stir a small amount into egg; return all to the saucepan. Cook and stir until almost bubbly. Reduce heat; cook and stir 1-2 minutes more (do not boil). Remove from the heat; stir in vanilla and almond extract if desired. Cool to room temperature. Whip cream; fold into filling. Pour into pastry shell. Chill for at least 2 hours. About 2 hours before serving, prepare glaze. Combine crushed strawberries and water in a saucepan; cook for 2 minutes. Combine sugar and cornstarch; gradually stir into the berries. Cook until thickened and clear, stirring constantly. Strain. Cool for 20 minutes. Meanwhile, arrange quartered strawberries and raspberries over filling; pour glaze evenly over berries. Refrigerate for 1 hours.

Banana Cream Pie with Caramel Drizzle

Ingredients

1 medium banana, sliced
1 (6 ounce) HONEY MAID Graham
Pie Crust
2 cups cold milk
2 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding &
Pie Filling
2 cups thawed COOL WHIP
French Vanilla Whipped Topping,
divided
1/4 cup KRAFT Caramel Topping

Directions

Arrange banana slices on bottom of crust.

Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Gently stir in 1 cup of the whipped topping; spoon into crust.

Refrigerate 4 hours or until set. Top with remaining 1 cup whipped topping just before serving. Drizzle with caramel topping. Store leftover pie in refrigerator.

Melt In Your Mouth Pie

Ingredients

1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
1/3 cup flaked coconut
1/3 cup chopped nuts
1 (8 ounce) can crushed pineapple, drained
1 (12 ounce) container frozen whipped topping, thawed
1 (10 inch) pie crust, baked and cooled

Directions

Gently combine the sweetened condensed milk, lemon juice, coconut, chopped nuts and drained crushed pineapple. Fold in the whipped topping. Pour batter into the prepared pie shell(s). Refrigerate for several hours before serving.

Creamy Pear Pie

Ingredients

1/3 cup white sugar
2 tablespoons all-purpose flour
4 cups peeled and sliced pears
1 cup sour cream
1/2 teaspoon vanilla extract
1/2 teaspoon lemon extract
1/2 teaspoon almond extract
1 (9 inch) unbaked pie shell

TOPPING:

1/4 cup all-purpose flour
2 tablespoons brown sugar
2 tablespoons butter or margarine,
melted

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, stir together the white sugar and 2 tablespoons flour. Add pears, and toss to coat. Stir in the sour cream and vanilla, lemon and almond extracts until the pears are evenly coated. Pour into the unbaked pie shell.

In a small bowl, mix together 1/4 cup flour and brown sugar. Mix in the butter with your fingers until the mixture is crumbly. Sprinkle evenly over the top of the pie.

Bake for 10 minutes in the preheated oven, then reduce the temperature to 350 degrees F (175 degrees C). Bake for an additional 45 minutes, or until pears are tender.

Savory Herb-Crusted Chicken Pot Pie

Ingredients

1 sheet Pepperidge Farm® Puff Pastry
1 eggs
1 tablespoon water
1 1/2 pounds diced cooked chicken
1 (24 ounce) bag frozen mixed vegetables (corn, peas, carrots, green beans and lima beans)
2 tablespoons butter
1/2 cup all-purpose flour
2 cups Swanson® Chicken Broth (Regular, Natural Goodness®, or Certified Organic)
2 tablespoons coarsely chopped fresh herbs (parsley, thyme and/or oregano)

Directions

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 400 degrees F. Stir the egg and water with a fork in a small bowl.

Stir the chicken and vegetables in a 13x9 inch shallow baking dish. Set aside.

Heat the butter in a 2 quart saucepan over medium heat. Add the flour and cook for 3 minutes, stirring constantly. Gradually stir the broth into the saucepan and heat to a boil, stirring constantly. Reduce the heat to a low and cook for about 3 minutes or until the mixture thickens. Pour over the chicken mixture.

Unroll the pastry sheet on a lightly floured surface. Roll the sheet to a 13x9 inch rectangle. Place the pastry over the chicken mixture, gently pressing the pastry to the edge of the dish to seal. Flute the edges if desired. Brush with the egg mixture and sprinkle with the herbs. Cut several 2 inch long slits on the top.

Bake for 25 minutes or until golden and filling is bubbly.

Blackberry Apple Pie

Ingredients

1 pastry for a 9 inch double crust pie
5 cups thinly sliced, peeled cooking apples
1 pint fresh blackberries, rinsed and drained
1 tablespoon lemon juice
3/4 cup sugar
2 tablespoons cornstarch
2 tablespoons butter or margarine
1 egg, lightly beaten
1 tablespoon water or milk
Additional sugar

Directions

Place bottom pastry in a 9-in. pie plate; top with a thin layer of apples. Combine blackberries and remaining apples in a large bowl; sprinkle with lemon juice. Add sugar and cornstarch and toss gently. Spoon into pie shell; dot with butter. Top with a lattice crust; seal edges. Combine egg and water or milk; brush over lattice top and pie edges. Bake at 375 degrees F for 50 minutes or until filling is bubbly and apples are tender. Sprinkle with additional sugar. Serve warm or at room temperature.

Shepherd's Pie III

Ingredients

4 potatoes, peeled and cubed
1/2 cup skim milk, heated
1 tablespoon olive oil
1/2 pound lean ground turkey
1/4 pound lean ground beef
1 onion, chopped
2 carrots, sliced
1 cup low fat, low sodium beef broth
1 tablespoon cornstarch
2 tablespoons water
2 tablespoons tomato paste
1 cup frozen green peas, thawed
salt and pepper to taste
1/4 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place potatoes in a pot, cover with water, and bring to a boil. Boil for 20 minutes, or until tender. Drain off water, then mash potatoes with hot milk and olive oil until fluffy. Set aside.

In a nonstick skillet, brown the turkey and ground beef. Add onion and saute for 5 minutes. Add carrot and saute an additional 5 minutes.

Drain off any excess fat. Add beef broth to meat mixture and bring to a boil.

In a small bowl whisk together cornstarch and water. Add cornstarch mixture and tomato paste to meat mixture. Simmer until thickened, stirring frequently. Add peas, salt, and pepper. Stir well, then spoon mixture into a 2 quart casserole dish. Top with potatoes, then sprinkle with cheese.

Bake in preheated oven for 35 minutes or until potatoes are browned.

Fruit Pie Crumb Topping

Ingredients

1/2 cup all-purpose flour
1/4 cup sugar
1/4 cup cold butter or margarine
1 dash ground cinnamon

Directions

In a small bowl, combine flour and sugar. Cut in butter until mixture resembles coarse crumbs. Sprinkle over fruit pies. Sprinkle with cinnamon if desired.

My Grandma's Shoo-Fly Pie

Ingredients

1 (9 inch) pie shell
1 cup molasses
3/4 cup hot water
3/4 teaspoon baking soda
1 egg, beaten
1 1/2 cups all-purpose flour
1 cup packed brown sugar
1/4 cup shortening

Directions

Preheat oven to 400 degrees F (200 degrees C).

To Make Bottom Layer: In a medium bowl combine molasses, hot water, and baking soda. Stir well. Whisk in beaten egg. Pour mixture into pie shell.

To Make Crumb Topping: In a medium bowl combine flour and brown sugar. Mix well, then cut in shortening until mixture resembles coarse crumbs. Sprinkle on top of molasses layer.

Bake in preheated oven for 15 minutes. Lower temperature to 350 degrees F (175 degrees C). Bake an additional 30 minutes.

Chocolate Bar Pie I

Ingredients

1 (9 inch) prepared graham cracker crust
6 (1.45 ounce) bars milk chocolate with almonds candy
18 large marshmallows
1/2 cup milk
1 cup heavy whipping cream
1 teaspoon vanilla extract

Directions

Break up chocolate almond bars and place in a medium saucepan with marshmallows and milk. Place over medium-high heat and stir frequently until chocolate and marshmallows are melted and mixture is smooth. Remove from heat and allow to cool.

In a medium bowl, whip cream until soft peaks form. Fold into cooled chocolate mixture. Gently stir in vanilla extract. Pour mixture into crust. Chill before serving.

Key Lime Pie VIII

Ingredients

1 (10 inch) pie crust, baked and cooled
1 tablespoon grated lime zest
1 cup fresh lime juice
1 (14 ounce) can sweetened condensed milk
1 (3.5 ounce) package instant vanilla pudding mix
1 (8 ounce) container frozen whipped topping, thawed

Directions

In a large bowl, mix together lime rind, lime juice, and condensed milk. Whisk in pudding mix and allow to set up 5 minutes. Fold in 8 ounce tub of whipped topping. Pour mixture into pastry shell. Chill at least 2 hours before serving. Garnish with additional whipped topping if desired.

Aunt Carol's Apple Pie

Ingredients

2 pounds Granny Smith apples
1 cup white sugar
1/2 cup brown sugar
2 teaspoons ground cinnamon
1/2 cup all-purpose flour
2 tablespoons butter
1 tablespoon white sugar
1 recipe pastry for a 9 inch double crust pie

Directions

Peel and slice apples. Toss with sugars, cinnamon and flour. Set aside.

Roll crust to make slightly larger to fit 10-inch glass pie pan. Fit bottom crust in pie pan. Turn in apple mixture and dot with butter. Put crust on top and crimp edges of crust together.

Wet hands with water and dampen top of pie. Sprinkle with additional sugar. Puncture top of pie with fork so pie will vent.

Bake for 15 minutes at 450 degrees F (230 degrees C), reduce heat to 350 degrees F (175 degrees C) and continue baking for about 45 minutes more, until crust is golden brown. It's a good practice to place a piece of aluminum foil slightly larger than the pie under the pie plate to catch overflows. Serve warm.

Pecan Pie Surprise Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup butter, melted
1 egg
1/2 cup packed brown sugar
1 1/2 cups dark corn syrup
1 teaspoon vanilla extract
3 eggs
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 x13 inch baking pan.

Reserve 2/3 cup of the cake mix and set aside. In a large bowl combine the remaining cake mix, melted butter and 1 egg. Mix until crumbly then press mixture into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 15 to 20 minutes, until light golden brown.

Combine the reserved 2/3 cup cake mix, brown sugar, corn syrup, vanilla and 3 eggs. Beat at medium speed for 1 to 2 minutes. Pour filling over the baked crust and sprinkle with pecans.

Return to oven and bake for an additional 30 to 35 minutes, until the filling is set. Cool and cut into 36 bars.

Pecan Fudge Pie

Ingredients

1 1/4 cups light corn syrup
1/2 cup sugar
1/3 cup baking cocoa
1/3 cup all-purpose flour
1/4 teaspoon salt
3 eggs
3 tablespoons butter or margarine,
softened
1 1/2 teaspoons vanilla extract
1 cup chopped pecans
1 (9 inch) unbaked pastry shell
Whipped cream

Directions

In a large mixing bowl, beat the first eight ingredients until smooth. Stir in nuts; pour into pie shell. Bake at 350 degrees F for 55-60 minutes or until set. Cool completely. Garnish with whipped cream if desired.

Margarita Pie

Ingredients

1 1/4 cups crushed pretzels
1/2 cup butter, melted
1/4 cup white sugar
2 limes, zested and juiced
1/4 cup orange juice
1 (14 ounce) can sweetened condensed milk
1 (8 ounce) container frozen whipped topping, thawed

Directions

In a medium bowl, combine crushed pretzels, melted butter, and sugar. Press mixture into a pie pan.

In a large bowl, mix together lime juice, lime zest, orange juice, and sweetened condensed milk. Fold in whipped topping. Spoon filling into pretzel crust. Chill pie for 25 to 30 minutes.

Pineapple Coconut Pie

Ingredients

1 cup cold milk
1 (3.4 ounce) package instant
vanilla pudding mix
1/2 cup flaked coconut
1 (8 ounce) can unsweetened
crushed pineapple, drained
1 (9 inch) pastry shell, baked
whipped topping

Directions

In a mixing bowl, beat milk and pudding mix until thickened. Stir in the coconut and pineapple. Pour into pastry shell. Chill for at least 2 hours. Garnish with whipped topping if desired.

Turkey 'n' Stuffing Pie

Ingredients

1 egg, beaten
1 cup chicken broth
1/3 cup butter or margarine,
melted
5 cups herb-seasoned stuffing
FILLING:
1 (4 ounce) can mushroom stems
and pieces, drained
1/2 cup chopped onion
1 tablespoon butter or margarine
1 tablespoon all-purpose flour
3 cups cubed cooked turkey
1 cup frozen peas
1 tablespoon minced fresh parsley
1 teaspoon Worcestershire sauce
1/2 teaspoon dried thyme
1 (12 ounce) jar turkey gravy
5 slices processed American
cheese, cut into strips

Directions

In a large bowl, combine the egg, broth and butter. Add stuffing; mix well. Pat onto the bottom and up the sides of a greased 9-in. pie plate; set aside. In a skillet, saute mushrooms and onion in butter until tender. Sprinkle with flour; mix well. Add the turkey, peas, parsley, Worcestershire sauce and thyme; mix well. Stir in gravy. Bring to a boil; boil and stir for 2 minutes. Spoon into the crust. Bake at 375 degrees F for 20 minutes. Arrange cheese strips in a lattice pattern over filling. Bake 5-10 minutes longer or until the cheese is melted.

Pumpkin Pie Cake II

Ingredients

1 (29 ounce) can pumpkin
1 (12 fluid ounce) can evaporated milk
1 cup white sugar
3 eggs
3 teaspoons ground cinnamon
1 teaspoon salt
1 (18.25 ounce) package yellow cake mix
3/4 cup butter, melted
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

In a medium bowl, mix the pumpkin, evaporated milk, sugar, eggs, cinnamon and salt. Pour the mixture into the baking dish. Sprinkle cake mix over the pumpkin mixture. Drizzle with butter. Top with pecans.

Bake in the preheated oven 50 to 60 minutes. Cool before serving.

The Best Apple Pie Ever

Ingredients

1/4 cup white sugar
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 pastry for a 9-inch double crust pie
5 apples, peeled, cored, and sliced
2 tablespoons maple syrup
2 teaspoons vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Stir together the sugar, cinnamon, and nutmeg in a small bowl; set aside. Press one of the pastries into the bottom of a 9-inch pie pan; reserve the crust.

Toss the apples with maple syrup and vanilla extract. Spread 1/3 of the apples into the pie pan and sprinkle with the sugar mixture. Repeat the layers with the remaining apples and sugar. Cover the pie with the top crust and pinch the edges to seal.

Bake in the preheated oven until the crust is golden brown, 30 to 35 minutes. Allow to cool before serving.

Apple Pie IV

Ingredients

2 (9 inch) pie shell
10 apple - peeled, cored and sliced
1/4 cup white sugar
1 tablespoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sliced apples in a large pot. Sprinkle with sugar, cinnamon, and nutmeg. Mix well and cook over low heat, stirring frequently, until apples are tender but not mushy.

Pour apple mixture into pastry-lined pie pan. Cover with second pastry shell. Seal edges and cut steam vents in top.

Bake in preheated oven for 30 to 40 minutes, until crust is golden brown.

Chex® Pumpkin Pie Crunch

Ingredients

1/4 cup brown sugar
1 tablespoon pumpkin pie spice
1/4 cup butter
2 teaspoons vanilla
2 cups Cinnamon Chex® cereal
2 cups Wheat Chex® cereal
2 cups Honey Nut Chex® cereal
8 ounces pecans

Directions

In small bowl, mix brown sugar and pumpkin pie spice; set aside. In small microwave-safe dish, microwave butter on High about 30 seconds or until melted. Stir in vanilla. In large microwavable bowl, mix all cereals and pecans. Pour butter mixture over cereal mixture, stirring until evenly distributed. Add sugar and spice mixture and stir until coated.

Microwave uncovered on High 5 minutes or until mixture begins to brown, stirring every minute. Spread on wax paper or a cookie sheet to cool. Store in airtight container.

Watergate Pie

Ingredients

1 1/2 cups all-purpose flour
1/4 cup chopped walnuts
3/4 cup butter, softened
1 (8 ounce) package cream cheese, softened
1 teaspoon vanilla extract
1 cup confectioners' sugar
1 (16 ounce) package frozen whipped topping, thawed
2 (3 ounce) packages instant pistachio pudding mix
3 cups cold milk
2 tablespoons maraschino cherries, chopped (optional)
1/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl combine flour and walnuts. Mix in softened butter or margarine until mixture is smooth. Spread mixture into the bottom of a 9x13 inch pan.

Bake in preheated oven for 20 to 30 minutes, until set and lightly browned. Allow to cool.

To Make Cream Cheese Layer: In a medium bowl, beat cream cheese until fluffy. Mix in vanilla extract, powdered sugar, and 1 cup of the whipped topping. Beat until smooth. Spread mixture over baked crust. Chill for 1 hour.

To Make Pudding Layer: In a large bowl, whisk together pudding mix and milk. Mix until pudding thickens. Spread over cream cheese layer. Top with remaining whipped topping, and sprinkle with cherries and walnuts. Chill before serving.

Nacho Pie II

Ingredients

4 cups nacho-flavor tortilla chips, crushed
1 pound ground beef
1/2 cup chopped onion (optional)
salt and pepper to taste
1 (15.5 ounce) can chili beans
1 (8 ounce) can tomato sauce
1 cup shredded Mexican cheese blend

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9 inch pie plate. Spread crushed tortilla chips in the bottom of the prepared pie plate.

Cook ground beef and onion in a large skillet over medium-high heat until meat is well browned. Drain fat. Season with salt and pepper. Spoon mixture over chips. Top meat with chili beans, tomato sauce, and cheese.

Bake pie, uncovered, until filling is hot and the cheese is melted, 15 to 17 minutes.

Apple Pie Sauce

Ingredients

2/3 cup white sugar
1/3 cup light corn syrup
1/4 cup butter
2 teaspoons ground cinnamon
1/8 teaspoon ground cloves

Directions

In a microwave-safe bowl, combine sugar, corn syrup, butter, cinnamon and cloves. Microwave on HIGH in increments of 2 minutes, stirring between each 2 minute period, until the sauce comes to a boil. Cool slightly and serve warm.

Sweet Potato Pie

Ingredients

1 1/2 cups sugar
2 teaspoons all-purpose flour
1 (5 ounce) can evaporated milk
1 egg, lightly beaten
1 teaspoon vanilla extract
2 cups mashed cooked sweet potatoes
1 (9 inch) unbaked pastry shell
GLAZE:
1/2 cup sugar
2 1/4 teaspoons all-purpose flour
2 tablespoons butter or margarine, melted
2 tablespoons evaporated milk
1/4 cup pecan halves

Directions

In a bowl, combine sugar, flour, milk, egg and vanilla. Stir in the sweet potatoes. Pour into pastry shell.

For glaze, combine the sugar, flour, butter and milk; drizzle over sweet potato mixture. Garnish with pecans. Cover edges of pastry loosely with foil.

Bake at 375 degrees for 45 minutes. Remove foil; bake 15 minutes longer or until crust is golden brown and a knife inserted near the center comes out clean.

Navy Bean Pie

Ingredients

- 1 (9 inch) pie shell
- 2 eggs, beaten
- 1 cup evaporated milk
- 2 cups cooked and mashed navy beans
- 2/3 cup white sugar
- 1/2 teaspoon salt
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, combine eggs, evaporated milk, and mashed navy beans. Mix well. Add sugar, salt, cinnamon, ginger, nutmeg, and cloves. Mix until all ingredients are thoroughly combined. Pour mixture into pastry shell.

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake an additional 35 minutes.

Apple Cranberry Streusel Custard Pie

Ingredients

1 (9 inch) unbaked pie crust
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1 teaspoon ground cinnamon
2 large eggs, beaten
1/2 cup hot water
1 1/2 cups fresh or dry-pack
frozen cranberries
2 medium all-purpose apples,
peeled and sliced
1/2 cup firmly packed brown
sugar
1/2 cup Pillsbury BEST® All
Purpose Flour
1/4 cup butter or margarine,
softened
1/2 cup chopped nuts

Directions

Place rack in lower third of oven; preheat oven to 425 degrees F. In large bowl, combine sweetened condensed milk and cinnamon. Add eggs, water and fruits; mix well. Pour into pie crust.

In medium bowl, combine sugar and flour; cut in butter until crumbly. Add nuts. Sprinkle over pie. Bake 10 minutes.

Reduce oven temperature to 375 degrees F; continue baking 30 to 40 minutes or until golden brown. Cool. Store leftovers covered in refrigerator.

Walnut Brownie Pie

Ingredients

1 3/4 cups walnut halves
1 (14 ounce) can sweetened condensed milk
1/4 cup butter
3 eggs, beaten
1 teaspoon vanilla extract
1/2 cup unsweetened cocoa powder
3 tablespoons all-purpose flour
1 (9 inch) pie shell

Directions

Coarsely chop 1 1/2 cup nuts.

In medium saucepan, over low heat, stir condensed milk, butter or margarine, and cocoa until the butter melts and mix is warm; remove from heat.

Stir in eggs, flour, vanilla, and chopped nuts; pour into prepared pie crust. Sprinkle top with remaining 1/4 cup walnut halves.

Bake at 350 degrees F (175 degrees C) for 50 minutes or until center is firm. Serve warm or cold garnished with fudge sauce, whipped cream, and a strawberry, if desired.

Super Spinach Pie

Ingredients

1 baking potato
1 large carrot
1 tablespoon olive oil
2 cups chopped onion
1 clove garlic, minced
10 ounces spinach, rinsed
1 cup low-fat cottage cheese
2 pinches ground nutmeg
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
4 sheets phyllo dough
3 tablespoons unsalted butter, melted

Directions

Peel potatoes and carrots and cut into 1/2 inch cubes. In a small pot of salted boiling water, cook the potato and carrot cubes until they are tender, about 10 minutes. Drain them, and run under cold water for a few seconds

In a heavy skillet, heat the olive oil over medium heat. Add the onions, and cook them, stirring frequently for 5 minutes or until they have softened. Add the garlic, and saute for 1 minute. Add the spinach in two or three batches, letting each batch wilt before you add more.

Take the spinach mixture off the heat and spoon it into a food processor. Add the cottage cheese, nutmeg, salt and pepper and adjust the seasonings, if you like. Puree the mixture well.

Preheat the oven to 400 degrees F (200 degrees C).

Lay a sheet of phyllo on your work surface and brush it lightly with melted butter. Place another sheet of phyllo on top and butter it. Do the same with the third and fourth sheets. Cut the layered phyllo in half crosswise, so that the pieces are 8 1/2 by 11 inches.

Spoon the spinach filling into a shallow casserole approximately 8 by 10 inches in size. Add the potatoes and carrots, and stir them in.

Place the phyllo layers over the filling. Turn under the edges as necessary to fit the pan.

Bake the pie at 400 degrees F (200 degrees F) for 20 minutes or until the phyllo is golden brown. Cut the pie into portions and serve.

Italian Pork Pie

Ingredients

2 pounds lean ground pork
2 tablespoons chopped fresh rosemary
1 cup bread crumbs
2 (3.5 ounce) links sweet Italian sausage
1 tablespoon chopped fresh parsley
1 large onion, grated
salt to taste
ground black pepper to taste
1/2 cup grated Parmesan cheese
1 recipe pastry for a 9 inch double crust pie

Directions

Roll out dough to fit a 9 inch pie plate.

Place ground pork, rosemary, bread crumbs, parsley, and onion in a medium-size bowl; mix until well blended. Remove casings from sausage, and crumble into the mixture. Season with salt and pepper to taste.

Sprinkle 1/4 cup grated parmesan cheese into the bottom of pie shell. Spread pork mixture on top of cheese, and sprinkle with remaining parmesan. Place top crust over filling, and crimp the edges together.

Bake at 500 degrees F (260 degrees C) for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake for 35 to 40 minutes.

Old Fashioned Spice Pie

Ingredients

1 1/2 cups white sugar
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
4 eggs, beaten
1/4 cup butter, melted and cooled
1 1/2 tablespoons cider vinegar
1/2 teaspoon vanilla extract
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine sugar, nutmeg, cinnamon and allspice. In a separate bowl, combine eggs, butter, vinegar and vanilla extract. Stir wet ingredients into the dry mixture. Pour entire mixture into the pie shell.

Bake in a preheated 350 degrees F (175 degrees C) oven for 50 minutes or until firm. Cool on a rack.

Tip Top Toffee Ice Cream Pie

Ingredients

5 cups sliced almonds
21 chocolate sandwich cookies
with creme filling
1 cup all-purpose flour
1/2 cup butter, melted
1 1/3 cups butter
1 1/2 cups white sugar
1/3 cup cold water
1 tablespoon fresh lemon juice
1/4 teaspoon salt
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
3 (1 ounce) squares semi-sweet
chocolate
1 quart chocolate ice cream,
softened

Directions

Preheat the oven to 350 degrees F (175 degrees C). Scatter the almonds in a jelly roll pan, and toast until golden, about 10 minutes. Set almonds aside, but leave the oven on.

In a food processor, grind the cookies until they are coarse crumbs. Transfer crumbs to a bowl, and stir in the flour. Stir in the 1/2 cup melted butter, and toss to moisten. Butter the bottom of a springform pan, leaving the sides unbuttered. Press the mixture onto the bottom of the pan. Bake until set, about 12 to 15 minutes. Transfer to a rack to cool. When crust has cooled, place it in the freezer for at least 30 minutes.

In a large saucepan, combine the 1 1/3 cups butter, sugar, water, lemon juice, and salt. Bring to a boil, stirring to dissolve the sugar. Cook uncovered, without stirring, over medium heat until it caramelizes, about 8 minutes. Remove the caramel from the heat, and stir in the vanilla, almond extract, and 3 cups of the almonds. Pour the mixture into a buttered 9 x 13 inch pan, and set aside to cool.

In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Spread melted chocolate over the cooled toffee. Immediately sprinkle with 1 cup almonds. Freeze for 1 hour, or until firm. Turn the toffee out onto a work surface, and break it into 1/2 inch pieces.

Let the ice cream soften very slightly in a large bowl. Stir briefly, just until malleable. Fold in the toffee. With a large rubber spatula, spread the ice cream into the crust. Top with the remaining almonds. Place the pie in the freezer. When it has firmed up slightly, cover the top with plastic. Freeze until firm, about 6 hours. Place the pie in the refrigerator to soften about 20 minutes before serving. Run the tip of a knife around the sides of the pie to loosen. Carefully remove the spring form pan. Cut into wedges with a knife dipped in hot water.

Pineapple Chess Pie

Ingredients

1 1/2 cups white sugar
2 tablespoons cornmeal
4 eggs
4 tablespoons butter
1/4 cup lemon juice
1 (8 ounce) can crushed pineapple
in heavy syrup
1/3 cup milk
1 recipe pastry for a 9 inch single
crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C).

Mix the white sugar, corn meal, eggs, melted butter or margarine, lemon juice and the undrained crushed pineapple mixed with enough milk to make 3/4 cup. Do not over beat. Pour filling into one 9 inch unbaked pie shell.

Bake pie at 425 degrees F (220 degrees C) for 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue baking until set and golden. This should take about 40 minutes. Serve pie at room temperature.

Five-Minute Blueberry Pie

Ingredients

1/2 cup sugar
2 tablespoons cornstarch
3/4 cup water
4 cups fresh or frozen blueberries,
thawed
1 (9 inch) graham cracker crust
Whipped cream

Directions

In a saucepan, combine sugar and cornstarch. Stir in water until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes. Add blueberries. Cook for 3 minutes, stirring occasionally. Pour into crust. Chill. Garnish with whipped cream if desired.

Cranberry Apple Pie III

Ingredients

1 1/4 cups white sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
2 cups cranberries
1/4 cup maple syrup
5 apples - peeled, cored and sliced
1/2 cup chopped walnuts
1 (9 inch) unbaked pie shell

1 cup dry bread crumbs
3/4 cup all-purpose flour
1/4 cup packed brown sugar
1/4 cup butter, melted

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large saucepan, mix together white sugar, 1/4 cup flour, and salt. Stir in cranberries and maple syrup. Cook over high heat, stirring constantly. When mixture comes to a boil, reduce heat, cover, and simmer 5 minutes, stirring occasionally.

Stir apples into simmering mixture, and continue to cook for 5 minutes, or until apples are tender. Remove from heat, and stir in walnuts. Pour apple mixture into pie shell; set aside.

In a medium bowl, combine bread crumbs, 3/4 cup flour, brown sugar, and melted butter. Mix well, and sprinkle over apple filling.

Bake 30 minutes in the preheated oven, or until topping is golden brown. Serve warm.

Homemade Fresh Pumpkin Pie

Ingredients

2 cups mashed, cooked pumpkin
1 (12 fluid ounce) can evaporated milk
2 eggs, beaten
3/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon salt

2 2/3 cups all-purpose flour
1 teaspoon salt
1 cup shortening
1/2 cup cold water

Directions

Preheat oven to 400 degrees F (200 degrees C).

Halve pumpkin and scoop out seeds and stringy portions. Cut pumpkin into chunks. In saucepan over medium heat, in 1 inch of boiling water heat the pumpkin to a boil. Reduce heat to low, cover and simmer for 30 minutes or until tender. Drain, cool and remove the peel.

Return pumpkin to the saucepan and mash with a potato masher. Drain well.

Prepare pie crusts by mixing together the flour and salt. Cut shortening into flour, add 1 tablespoon water to mixture at a time. Mix dough and repeat until dough is moist enough to hold together.

With lightly floured hands shape dough into a ball. On a lightly floured board roll dough out to 1/8 inch thickness. With a sharp knife, cut dough 1 1/2 inch larger than the upside down 8-9 inch pie pan. Gently roll the dough around the rolling pin and transfer it right side up on to the pie pan. Unroll, ease dough into the bottom of the pie pan.

In a large bowl with mixer speed on medium, beat pumpkin with evaporated milk, eggs, brown sugar, cinnamon, ginger, nutmeg and salt. Mix well. Pour into a prepared crust. Bake 40 minutes or until when a knife is inserted 1 inch from the edge comes out clean.

Apple Pie in a Jar

Ingredients

4 1/2 cups white sugar
1 cup cornstarch
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
1 teaspoon salt
10 cups water
3 tablespoons lemon juice
7 quarts peeled, cored and sliced apples

Directions

Place a rack in the bottom of a large stock pot. Fill pot with hot water. Sterilize 7 1-quart canning jars, 7 lids, and 7 rings by placing on rack, jars upright. Bring water to a boil. Boil 10 minutes. Remove with a holder and allow jars to air-dry. Save water for processing apples.

Combine sugar, cornstarch, cinnamon, nutmeg, salt, and water in a large saucepan. Place over high heat and cook until thick and bubbly, stirring frequently. Remove from heat and stir in lemon juice.

Tightly pack apples into sterilized jars. Slowly pour syrup over apples, covering them completely. Gently tap jars on countertop to allow air bubbles to rise. Screw lids on jars.

Carefully lower jars into pot using a holder. Leave a 2 inch space between jars. Add more boiling water if necessary, until tops of jars are covered by 2 inches of water. Bring water to a full boil, then cover and process for 30 minutes.

Remove jars from pot and place on cloth-covered or wood surface, several inches apart, until cool. Once cool, press top of each lid with finger, ensuring that seal is tight (lid doesn't move up or down at all). Sealed jars can be stored for up to a year.

Brown Family's Favorite Pumpkin Pie

Ingredients

1 (15 ounce) can pumpkin puree
1 (14 ounce) can sweetened condensed milk
2 egg yolks
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
2 egg whites
1 (9 inch) unbaked pie shell
B
2 tablespoons all-purpose flour
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
2 tablespoons butter, chilled
1 cup chopped walnuts

Directions

Preheat the oven to 425 degrees F (220 degrees C).

In a large bowl, mix together the pumpkin, sweetened condensed milk, and egg yolks. Stir in 1 teaspoon cinnamon, ginger, nutmeg, and salt. In a large glass or metal bowl, whip egg whites until soft peaks form. Gently fold into pumpkin mixture. Pour filling into pie shell.

Bake for 15 minutes in the preheated oven. While the pie is baking, prepare the streusel topping: In a small bowl, combine the flour, brown sugar, and 1 teaspoon cinnamon. Blend in the cold butter with a fork or pastry blender until the mixture is crumbly. Mix in the chopped nuts. Sprinkle the topping over the pie.

Reduce the heat to 350 degrees F (175 degrees C). Bake an additional 40 minutes, or until set.

Lemon Cream Pie

Ingredients

1/3 cup butter
1 (16.5 ounce) package lemon bar mix
1/4 cup finely chopped blanched almonds
1 1/2 cups cold water
1 (.25 ounce) package unflavored gelatin
2 egg yolks, beaten
1 (8 ounce) package cream cheese, softened
3 drops yellow food coloring (optional)

Directions

To Make Crust: In a 10 inch skillet over medium heat, melt butter or margarine. Stir in dessert bar crust mix and almonds. Cook 4 minutes, stirring constantly, until mixture begins to brown and crumble.

Reserve 2 tablespoons of crust mixture for topping. Use the back of a fork to press remaining crust mixture into an ungreased 9 inch deep dish pie plate. Cool completely.

To Make Filling: Pour cold water into a 2 quart non-aluminum saucepan. Sprinkle gelatin over water and allow to soften 5 minutes. Using a wooden spoon, stir dessert bar filling mix into gelatin, mixing until smooth. Cook over medium-high heat, stirring constantly, until mixture thickens and boils. Boil and stir for 1 minute, then remove from heat.

Place egg yolks in a medium bowl. Whisk 1/4 cup of hot lemon mixture into egg yolks. Whisk egg yolk mixture back into rest of lemon filling. Return mixture to heat. Boil and stir 1 minute. Remove from heat. Cover and refrigerate.

In a medium mixing bowl, combine cream cheese and 1/4 cup of lemon filling (may be slightly warm), beating until smooth. Gradually beat in remaining filling mixture until smooth. Mix in food coloring if desired.

Pour filling into crust. Cover and chill at least 4 hours before serving. Sprinkle reserved almond mixture over top just before serving.

Skillet Peach Pie

Ingredients

1 (10 ounce) package pie crust mix
6 fresh peaches - pitted, skinned, and sliced
1/2 cup white sugar
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1 1/2 tablespoons butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

Make crust mix according to package directions. Roll dough out so that it fits an 8 inch skillet or frying pan; make sure there is overhang.

Place peaches into pastry lined pan. Sprinkle with sugar, salt and cinnamon. Dot with butter. Fold the dough edges over towards center; leave a small space in center uncovered. Bake in preheated oven for 25 to 30 minutes until fruit is bubbly and crust is browned.

Light and Fluffy Peanut Butter Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (16 ounce) jar reduced fat peanut butter
1 cup confectioners' sugar
1 (8 ounce) package cream cheese, softened

Directions

In a medium mixing bowl, combine peanut butter, confectioners' sugar, and cream cheese. Whip until smooth and fluffy. Spoon mixture into graham cracker crust and chill 2 hours before serving.

Babaci's Potato Pierogi

Ingredients

12 Yukon Gold potatoes, peeled and quartered
3 eggs
3 tablespoons cream cheese, divided
3 teaspoons milk, divided
2 cups all-purpose flour, divided
2 1/2 (8 ounce) containers cottage cheese
salt to taste
2 tablespoons butter
oil for frying

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and cool.

Meanwhile, prepare dough by combining 1 egg, 1 tablespoon cream cheese, 1 teaspoon milk and 1/2 cup flour. Once all the flour has been worked in, add another 1/2 cup flour, 1 tablespoon cream cheese and 1 teaspoon milk. When the dough is well blended, add 1 egg, 1 tablespoon cream cheese and another 1/2 cup flour; mix well. Finally, add the remaining egg, 1 teaspoon milk and 1/2 cup flour. If dough is too dry, add a little more milk; if too wet, add more flour.

On a well floured surface, roll out 1/4 of the dough to 1/4 inch thickness. Using a glass, muffin cutter, or any rounded surface, cut out circles of dough. Flour both sides of the circle and set aside in a single layer on wax paper. Repeat process with remaining dough.

Mash the potatoes with the cottage cheese, salt and butter. Place a spoonful of the filling slightly below the center of a circle of dough. Fold the dough over and seal edges with fingertips. Use enough filling so that you have to stretch the dough over it, but not so much that it squeezes out when sealed.

Bring a large pot of salted water to a boil. Drop in pierogis, a few at a time. Cook for 1 to 2 minutes, or until they float to the top; drain.

Heat oil in a large skillet over medium-high heat. Fry boiled pierogis in hot oil until crispy.

Biscuit-Topped Chicken Pot Pie

Ingredients

2 (10.75 ounce) cans Campbell's®
Condensed Cream of Potato Soup
1 cup milk
1/4 teaspoon dried thyme leaves,
crushed
1/4 teaspoon ground black
pepper
4 cups cooked cut-up vegetables*
2 cups cubed cooked chicken
1 (10 ounce) can refrigerated
biscuits

Directions

In 3-quart shallow baking dish mix soup, milk, thyme, pepper, vegetables and chicken.

Bake at 400 degrees F for 15 minutes or until hot. Stir. Arrange biscuits over chicken mixture. Bake 15 minutes more or until biscuits are golden.

Key Lime Pie IV

Ingredients

1 (14 ounce) can sweetened condensed milk
4 tablespoons fresh lime juice
4 tablespoons lemon juice
3 drops green food coloring
1 cup heavy whipping cream
1 (9 inch) pie shell, baked

Directions

Combine milk, lime juice, lemon juice, and food coloring. This mixture will thicken.

Whip the cream until stiff. Fold into lime mixture. Pour into pie shell. Chill.

Chocolate Banana Cream Pie

Ingredients

1/2 cup sugar
1/4 cup cornstarch
1/4 teaspoon salt
1 1/2 cups milk
1 cup whipping cream
3 egg yolks, lightly beaten
1 tablespoon butter or margarine
2 teaspoons vanilla extract
1 (9 inch) pastry shell, baked
4 (1 ounce) squares semisweet
chocolate, melted
2 medium firm bananas, sliced
Chocolate shavings and whipped
cream (optional)

Directions

In a saucepan, combine sugar, cornstarch and salt. Gradually add milk and cream until smooth. Cook and stir over medium-high heat until thickened and bubbly, about 2 minutes. Add a small amount to egg yolks; mix well. Return all to the pan. Bring to a gentle boil; cook for 2 minutes, stirring constantly. Remove from the heat; stir in butter and vanilla. Pour half into the pastry shell; cover and refrigerate. Add chocolate to remaining custard; mix well. Cover and refrigerate for 1 hour. Do not stir. Arrange bananas over filling. Carefully spoon chocolate custard over all. Refrigerate for at least 2 hours. Garnish with whipped cream and chocolate shavings if desired.

Vinegar Pecan Pie

Ingredients

3/4 cup white sugar
1/2 cup margarine, softened
2 eggs
1 teaspoon vanilla extract
3 teaspoons white vinegar
3/4 cup chopped pecans
1 prepared 8 inch pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, mix together sugar and margarine. Stir in eggs, vanilla and vinegar. Stir in pecans. Pour into pie shell.

Bake in preheated oven for 45 minutes, or until top is lightly browned, and filling is set.

Pineapple Pecan Pie

Ingredients

1 (9 inch) unbaked pie crust
1 (8 ounce) package cream cheese, softened
1 egg, beaten
1/2 cup white sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
1 (8 ounce) can crushed pineapple, drained
1 1/2 cups chopped pecans
3 eggs, beaten
1 cup light corn syrup
1/4 cup white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (175 degrees C).

Blend together the cream cheese, 1 egg, 1/2 cup sugar, salt and vanilla. Gently stir in pineapple, pour into pie crust.

Sprinkle pecans over cream cheese mixture.

Blend together the 3 eggs, corn syrup, 1/4 cup sugar and vanilla. Pour over pecan layer.

Place on lower rack of oven and bake for 40 to 45 minutes or until center is firm.

Shepherd's Pie IV

Ingredients

2 pounds ground sirloin
4 large onions, peeled and diced
1 pound frozen green beans,
thawed
1 head cauliflower, chopped
8 ounces shredded Cheddar
cheese
2 (10.75 ounce) cans condensed
cream of mushroom soup
12 potatoes, peeled and diced
4 ounces cream cheese, softened
1/4 cup butter, softened
1/2 cup milk
1/8 teaspoon garlic powder
1 tablespoon dried chives
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10x15x2 inch baking dish.

Place ground sirloin in a large skillet over medium heat and saute 1 minute. Add chopped onion and continue to cook until meat is no longer pink and onion is beginning to brown. Pour mixture into greased baking dish.

Top meat layer with green beans and cauliflower. Sprinkle cheese over vegetables, then spread evenly with cream of mushroom soup.

Place potatoes in a large pot. Cover them with water and bring to a boil. Boil 10 minutes, or until tender. Drain.

To potatoes add softened cream cheese and butter or margarine. Whip until all ingredients are combined. Pour in milk and continue to whip until potatoes are smooth and fluffy. Add garlic powder, salt, and pepper to taste. Spread potatoes over soup layer. Sprinkle lightly with chives.

Bake uncovered in preheated oven for 35 to 45 minutes, until potatoes are golden brown.

Old Fashioned Cream Pie

Ingredients

1 (9 inch) pie shell
1 cup white sugar
1 egg
1/2 cup half-and-half cream
3 tablespoons all-purpose flour
2 cups heavy whipping cream
2 tablespoons butter, melted
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sugar, egg, half and half, flour, whipping cream, and butter or margarine in blender. Beat until thoroughly combined. Pour into pie shell and sprinkle with cinnamon.

Bake in preheated oven for 60 to 70 minutes, until set in center.

Asparagus and Mushroom Puff Pastry Pie

Ingredients

1/2 cup butter
2 bunches fresh asparagus,
trimmed and cut into 1 inch pieces
6 cloves garlic, diced
1 pound sliced fresh mushrooms
1 cup prepared hollandaise sauce
1 (17.25 ounce) package frozen
puff pastry, thawed

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Melt the butter in a large skillet over medium heat. Add the asparagus, and cook for about 10 minutes. Stir in the mushrooms and garlic; cook and stir until the mushrooms are tender. Set aside.

Prepare the hollandaise sauce according to package directions. Stir into the asparagus and mushrooms.

Lay one sheet of puff pastry out flat in the bottom of a 9x13 inch baking dish, letting any extra dough go up the sides. Spread the asparagus mixture evenly over the dough. Top with the other sheet of pastry, and pinch the edges together to seal.

Bake for 25 to 30 minutes in the preheated oven, until pastry is golden brown. Cool for a few minutes before slicing and serving.

Orange Cooler Pie

Ingredients

1/4 cup butter, melted
1 2/3 cups graham cracker crumbs
3 tablespoons white sugar
1/2 cup half-and-half cream
1/2 cup white sugar
1/2 (12 fluid ounce) can frozen orange juice concentrate, thawed
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 cups vanilla ice cream, softened

Directions

Combine graham cracker crumbs, melted butter or margarine, and 3 tablespoons white sugar. Mix well. Press into a 9 inch pie plate. Place in freezer.

Beat together half and half and 1/2 cup white sugar for about 2 minutes. Add undiluted orange juice concentrate, cinnamon, and nutmeg. Beat for 1 minute. Add ice cream, and beat an additional 2 minutes. Pour filling into prepared pie crust.

Freeze for several hours or overnight. Just before serving, garnish with whipped cream and orange sections if desired.

Easter Meat Pie

Ingredients

4 (9 inch) unbaked pie crusts
2 pounds ricotta cheese
6 eggs
8 ounces mozzarella cheese,
grated
1 pound cooked ham, chopped
1/2 pound Genoa salami,
chopped
1/4 pound prosciutto, chopped
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place ricotta in a large mixing bowl and add eggs one at a time while mixing on low speed. Stir in mozzarella, ham, salami, and prosciutto until all ingredients are well combined. Line two 9 inch pans with pastry. Spoon half of mixture into each pan. Sprinkle half of the Parmesan cheese over each pie, then cover with top pastry. Crimp edges and cut steam vents in tops.

Bake in preheated oven for 1 hour, until crust is golden brown. Cool on racks.

Potato and Cheese Filling for Pierogi

Ingredients

4 pounds mashed potatoes
1 pound shredded Cheddar
cheese
salt and pepper to taste

Directions

In a large bowl, mix together mashed potatoes and shredded Cheddar cheese. Season with salt and pepper to taste.

French Leek Pie

Ingredients

1 (9 inch) refrigerated pie crust
2 teaspoons butter
3 leeks, chopped
1 pinch salt and black pepper to taste
1 cup light cream
1 1/4 cups shredded Gruyere cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt butter in a large saucepan over medium-low heat. Stir in leeks; cook, stirring occasionally, for about 10 minutes, or until soft. Season with salt and pepper. Reduce heat to low. Stir in cream and cheese, and warm through. Pour mixture into pie shell

Bake in preheated oven for 30 minutes, or until custard is set and golden on top. Allow to sit 10 minutes before cutting pie into wedges.

Pecan Pie IV

Ingredients

- 3 eggs
- 1 cup brown sugar
- 1 tablespoon all-purpose flour
- 1 cup corn syrup
- 2 tablespoons butter
- 1 teaspoon vanilla extract
- 1 1/2 cups pecans
- 1 (9 inch) unbaked pie shell

Directions

Preheat oven to 350 degrees F (175 degrees C). Place pie shell in a 9 inch pie pan.

In a medium bowl, gently beat eggs. Stir in sugar and flour, then the syrup, butter and vanilla. Fold in pecans. Pour mixture into pie shell. Bake for 50 to 60 minutes; knife inserted in center of pie should come out clean.

Salmon Pie I

Ingredients

2 (9 inch) unbaked pie crusts
2/3 cup white rice
1 1/3 cups water
2 onions, thinly sliced
1/4 pound fresh mushrooms,
sliced
1 tablespoon butter
1 (10.75 ounce) can condensed
cream of mushroom soup
2 (6 ounce) cans salmon, drained
and mashed
2/3 cup shredded Cheddar
cheese

Directions

In a medium saucepan cook the rice with the water.

Preheat oven to 450 degrees F (225 degrees C).

Line a pie plate with pastry and set aside.

In a large saucepan over medium heat, saute the onions and mushrooms in the butter until soft.

Combine the cooked rice with the mushroom soup and spread half of the mixture over the bottom of the pie shell. Spread the mashed salmon over the rice mixture. Top with the sauteed mushroom/onion mixture and then top with the remaining rice mixture. Sprinkle with grated cheese and cover with pastry. Seal edges and pierce top.

Bake at 450 degrees F (225 degrees C) for 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue to bake for another 30 to 35 minutes.

Yummy Pumpkin Pie

Ingredients

1 (9 inch) pie crust, baked
1 (3 ounce) package egg custard mix
1/4 cup packed brown sugar
1 1/4 teaspoons pumpkin pie spice
1 1/2 cups pumpkin puree
1 2/3 cups sweetened condensed milk
1 egg, beaten
1 cup frozen whipped topping, thawed

Directions

In a large saucepan, combine custard mix, brown sugar, and pumpkin pie spice. Mix well, then add pumpkin, condensed milk, and egg. Whisk mixture until smooth, then cook over medium heat, stirring constantly, until mixture comes to a boil. Boil and stir 1 minute.

Pour mixture into baked pastry shell and chill. Garnish with whipped topping before serving.

Three Berry Pie

Ingredients

1 cup fresh strawberries, halved
1/2 cup white sugar
3 tablespoons cornstarch
2 cups raspberries
1 1/2 cups fresh blueberries
1 recipe pastry for a 9 inch double crust pie

Directions

In a large mixing bowl, stir together sugar and cornstarch. Add strawberries, raspberries, and blueberries; gently toss until berries are coated. When using frozen fruit allow fruit mixture to stand for 15 to 30 minutes, or until fruit is partially thawed.

Line a 9 inch pie plate with half of the pastry. Stir berry mixture, and transfer to the crust lined pie plate. Top with second crust, and seal and crimp the edge. To prevent overbrowning, cover the edge of the pie with foil.

Bake at 375 degrees F (190 degrees C) for 25 minutes when using fresh fruit, 50 minutes for frozen fruit. Remove foil. Bake for an additional 20 to 30 minutes, or until the top is golden. Cool on a wire rack.

Pork Chops 'n' Pierogies

Ingredients

8 frozen potato and onion pierogies
2 (3/4 inch) thick bone-in pork loin chops
1/2 teaspoon salt, divided
1/2 teaspoon pepper, divided
4 tablespoons butter, divided
1 medium sweet onion, sliced and separated into rings
1 Golden Delicious apple, cut into 1/4 inch slices
1/4 cup sugar
1/4 cup cider vinegar

Directions

Cook pierogies according to package directions. Meanwhile, sprinkle pork chops with 1/4 teaspoon salt and 1/4 teaspoon pepper. In a large skillet, cook chops in 2 tablespoons butter over medium heat until juices run clear; remove and keep warm.

In the same skillet, saute onion in remaining butter for 3 minutes. Add apple; saute until almost tender. Stir in the sugar, vinegar, and remaining salt and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Drain pierogies. Add pork chops and pierogies to skillet; stir to coat.

Steak and Ale Pie with Mushrooms

Ingredients

1 1/4 pounds cubed beef stew meat
1 onion, diced
1 (12 fluid ounce) can pale ale or lager beer
2 cloves garlic, minced
1/2 teaspoon dried thyme
1 1/2 teaspoons chopped fresh parsley
2 tablespoons Worcestershire sauce
salt and pepper to taste
2 cups peeled and cubed potatoes
1 1/2 cups quartered fresh mushrooms
1 tablespoon all-purpose flour
1 pastry for double-crust pie

Directions

Place the beef stew meat, onion, and ale in a large saucepan. Simmer over low heat until the meat is tender, about 30 minutes.

Preheat the oven to 400 degrees F (200 degrees C).

Season the beef with garlic, thyme, parsley, Worcestershire sauce, salt and pepper. Mix in the potatoes and mushrooms. Cover and simmer over medium heat until potatoes are just tender enough to pierce with a fork, 10 to 15 minutes. Whisk a small amount of the sauce together with the flour in a small bowl, and stir into the beef. Simmer until slightly thickened.

Fit one pie crust into the bottom and up the sides of a 9 inch pie plate. Spoon the hot beef mixture into the crust and top with the remaining pie crust. Cut slits in the top crust to vent steam and crimp the edges to seal them together.

Bake in preheated oven until the crust is golden brown and gravy is bubbling, 35 to 40 minutes.

French Silk Chocolate Pie I

Ingredients

1/2 cup butter, room temperature
3/4 cup white sugar
2 (1 ounce) squares unsweetened
baking chocolate, melted and
cooled
1 teaspoon vanilla extract
2 eggs
1 prepared 8 inch pastry shell,
baked and cooled

Directions

Cream butter in a mixing bowl. Gradually beat in the sugar with an electric mixer until light colored and well blended. Stir in the thoroughly cooled chocolate, and vanilla extract. Add the eggs, one at a time, beating 5 minutes on medium speed after each addition. Spoon the chocolate filling into a cooled, baked pie shell.

Refrigerate at least 2 hours before serving.

Curried Ham Popover Pie

Ingredients

1 pound cooked ham, diced
1/4 cup diced green bell pepper
1/4 cup minced green onions
3/4 cup milk
3/4 cup all-purpose flour
3 eggs
1/2 teaspoon curry powder

Directions

Preheat oven to 425 degrees F (220 degrees C).

Lay the ham, green pepper and onion in the bottom of a shallow greased baking pan. Whisk the milk, flour, eggs and curry together until smooth.

Pour milk mixture over the ham mixture. Bake for 35-40 minutes or till puffed, crisp, and nicely browned.

Appleless Apple Pie

Ingredients

1 1/2 cups white sugar
1 teaspoon cream of tartar
2 cups water
21 buttery round crackers
1 (9 inch) unbaked pie shell
1 teaspoon ground cinnamon
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan, mix together sugar, cream of tartar, and water. Bring to a boil and boil for 1 minute. Drop in buttery round crackers, boil 2 minutes longer.

Pour cracker mixture into pie shell. Sprinkle with cinnamon and dot with butter.

Bake for 35 to 40 minutes.

Banana Cream Pie I

Ingredients

3/4 cup white sugar
1/3 cup all-purpose flour
1/4 teaspoon salt
2 cups milk
3 egg yolks, beaten
2 tablespoons butter
1 1/4 teaspoons vanilla extract
1 (9 inch) pie crust, baked
4 bananas, sliced

Directions

In a saucepan, combine the sugar, flour, and salt. Add milk in gradually while stirring gently. Cook over medium heat, stirring constantly, until the mixture is bubbly. Keep stirring and cook for about 2 more minutes, and then remove from the burner.

Stir a small quantity of the hot mixture into the beaten egg yolks, and immediately add egg yolk mixture to the rest of the hot mixture. Cook for 2 more minutes; remember to keep stirring. Remove the mixture from the stove, and add butter and vanilla. Stir until the whole thing has a smooth consistency.

Slice bananas into the cooled baked pastry shell. Top with pudding mixture.

Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes. Chill for an hour.

Alan's Pie Crust

Ingredients

2 cups all-purpose flour
1 teaspoon salt
1/3 cup butter
1/4 cup lard
1/3 cup water

Directions

Mix the flour and the salt in a large bowl. Add the butter or margarine and lard; mix with hands until crumb like texture is achieved. Mix in the water. Pat into a ball, and wrap in wax paper. Refrigerate for at least two hours.

Milk Pie, Galatouboureko

Ingredients

4 cups whole milk
1/2 cup fine semolina
1 cup sugar
2/3 cup unsalted butter
4 large eggs
1/2 teaspoon vanilla extract
1 (16 ounce) package phyllo dough, thawed
2/3 cup unsalted butter, melted

3 cups water
2 cups sugar
1/2 large lemon

Directions

In a 4 to 6 quart heavy pot, bring the milk to a boil, and reduce heat to low. Sprinkle in the semolina, whisking constantly. Add the sugar, and simmer for 5 to 6 minutes, stirring occasionally. Remove from the heat, whisk in 2/3 cup of the butter, and add eggs one at a time, stirring well after each addition. Blend in the vanilla. The mixture will be thick but pourable, like a soft polenta.

Preheat the oven to 375 degrees F.

Butter a 9-by-13-inch baking pan. Line bottom with 8 sheets of phyllo, layering them one at a time, and brushing each sheet with butter. The sheets will be larger than the baking pan. Be certain that the bottom is covered by pressing the dough into the corners, and allow the excess to run up the sides of the pan. Phyllo sheets not in use should always be covered with a damp towel.

Pour the milk filling over the sheets. Cover with remaining 12 sheets of phyllo, repeating the layering process, and brushing each sheet with butter.

With a very sharp knife, trim the dough around the edges of the pan, and score the top diagonally in two directions to make diamond-shaped slits on the surface. Sprinkle the top with a little water, and bake 45 minutes to 1 hour. Check after 45 minutes, pie is done when top is light brown and the filling is set.

As soon as the pie is in the oven, begin to make the syrup. Combine water and sugar in a 4 quart sauce pan. Squeeze the halved lemon in the sugared water, and drop the juiced half in the liquid. Simmer on low heat for about 45 minutes. Discard the lemon. Very carefully, because syrup can boil vigorously, pour the hot syrup over the pie as soon as it is removed from the oven.

Let the pie cool completely and then serve by cutting along the diagonal scores made prior to baking.

Chocolate Crunch Pie

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
1 (3.9 ounce) package instant
chocolate pudding mix
1 cup cold milk
1 (8 ounce) container frozen
whipped topping, thawed
20 chocolate sandwich cookies,
crushed
1 1/2 cups semisweet chocolate
chips

Directions

In a medium bowl, whisk together pudding mix and milk. Allow to set up 5 minutes, then fold in whipped topping. Gently stir in 1 cup of the crushed cookies and the chocolate chips. Spoon into crust. Sprinkle with remaining crushed cookies.

Freeze overnight for best results. Remove pie from freezer 15 minutes before serving.

Aunt Bev's Famous Apple Pie

Ingredients

7 tart apples, peeled and cored
1 cup white sugar
1 1/2 teaspoons ground
cinnamon, or to taste
2 tablespoons all-purpose flour
1/2 teaspoon ground nutmeg
salt to taste
2 recipes unbaked pie shells
1 tablespoon butter

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cut the apples into 1/4 inch slices.

In a mixing bowl, combine sugar, cinnamon, flour, nutmeg (or apple pie spice), and salt; mix thoroughly. Pour the spice mix over the apples and stir until the apples are coated.

Line one crust in a 9 inch deep dish pie pan. Place the apples in the pie crust. Dot the apple filling evenly with butter. Fit the top crust over the apples. Press the crust down gently and cut 3 or 4 slits in the top crust to allow steam to escape while the pie bakes

Bake in the preheated oven 50 minutes, or until the crust is golden brown. Check the pie after the first 30 minutes of cooking: if the crust is already browned reduce the heat to 350 degrees F (175 degrees C) to allow the apples to cook without the crust burning.

Refreshing Summer Pie

Ingredients

1 (9 inch) frozen pie crust, thawed
1 (8 ounce) package cream cheese, softened
1/3 cup SLENDA® No Calorie Sweetener, Granulated
1 (11 ounce) can mandarin oranges, drained
1 cup fresh strawberries, halved
4 kiwi, peeled and sliced
1 cup fresh raspberries
1 cup fresh blueberries

Directions

Preheat oven to 400 degrees F (200 degrees C).

Roll pastry into an 11 inch circle. Lay flat on a baking sheet or pizza pan. Prick several times with a fork. Bake in preheated oven for 12 to 15 minutes, until light brown. Remove and allow to cool completely.

In a small mixing bowl, beat together cream cheese and SLENDA® Granulated Sweetener until mixture is creamy and smooth. Spread evenly onto cooled pastry. Arrange fruit in a decorative pattern over cream cheese layer. Chill until ready to serve.

Shoofly Pie V

Ingredients

1/2 cup molasses
1 teaspoon baking soda
1 cup boiling water
1 pinch salt

1 1/2 cups all-purpose flour
1 cup brown sugar
3/4 cup butter
1/2 teaspoon ground cinnamon

1 (9 inch) unbaked pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, dissolve the soda in the molasses and stir until it foams. Stir in the boiling water and pinch of salt. In a separate bowl, mix the flour, cinnamon, brown sugar and butter into crumbs.

Pour 1/3 of the molasses mixture into the unbaked crust. Sprinkle 1/3 of the crumbs over the molasses mixture and continue alternating layers, finishing with the crumbs on top.

Bake in preheated oven for 30 minutes, or until the crumbs and crust are golden.

Pudding or Pie Filling

Ingredients

2 cups white sugar
4 tablespoons cornstarch
4 cups milk
4 egg yolks
1 pinch salt
1 tablespoon butter
1 teaspoon vanilla extract

Directions

In a large saucepan, mix together the sugar, cornstarch and 3 cups milk. If making chocolate, mix in cocoa powder. Bring to a boil and stir frequently until mixture thickens.

Whisk together last cup of milk with egg yolks. As pudding thickens, add egg yolk mixture and stir frequently. Bring to a boil for 1 minute.

Remove from heat, stir in butter and vanilla.

Pour into baked pie shells or use as a pudding. Refrigerate until chilled.

Frosty Pumpkin Pie

Ingredients

1 (9 inch) pie crust, baked
1 cup pumpkin puree
1/2 cup packed brown sugar
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1 quart vanilla ice cream, softened

Directions

Combine pumpkin, brown sugar, salt, and spices with a rotary beater. Blend in ice cream. Pour into pie shell. Freeze until firm. Serve frozen, garnished with whipped cream and walnut halves.

Cranberry Apple Pie

Ingredients

2 cups sugar
1/4 cup cornstarch
1/4 cup orange juice
1/2 teaspoon ground cinnamon
1/2 teaspoon apple pie spice
1/8 teaspoon ground nutmeg
1/4 teaspoon lemon juice
4 cups sliced peeled tart apples
2 cups fresh or frozen cranberries
1 Pastry for double-crust pie (9 inches)
2 tablespoons butter

Directions

In a large bowl, combine the first seven ingredients. Add apples and cranberries; toss gently. Line a 9-in. pie plate with bottom pastry. Add filling; dot with butter. Roll the remaining pastry to fit top of pie. Cut vents in pastry, using a small apple cutter if desired. Place over filling; seal and flute the edges. Bake at 425 degrees F for 10 minutes. Reduce heat to 350 degrees F; bake 50 minutes longer or until crust is golden brown and filling is bubbly.

Beef and Pepper Pie

Ingredients

1 pound lean ground beef
2 cups sweet red peppers, with sauce
1 onion, chopped
1 (4.5 ounce) can sliced mushrooms, drained
1 cup shredded sharp Cheddar cheese
1 recipe pastry for a 9 inch double crust pie

Directions

Place peppers, including liquid, into food processor; pulse until peppers are cut into small pieces.

Brown meat and onions. Add peppers, mushrooms, and cheese to meat mixture. Spoon into bottom crust. Cover with top crust, and seal the edges.

Bake at 350 degrees F (175 degrees C) until crust is brown, and pie is heated through.

Holiday Praline Delite Pie

Ingredients

1 (9 inch) pie crust, baked
1/3 cup butter
1/2 cup chopped pecans
1/3 cup packed brown sugar
1 (5 ounce) package instant vanilla pudding mix
3 cups milk
1 (8 ounce) container frozen whipped topping, thawed

Directions

Heat butter or margarine with brown sugar and nuts in a saucepan until melted. Spread in the bottom of the baked pie shell. Bake at 450 degrees F (230 degrees C) for 5 minutes. Cool.

Prepare vanilla pudding mix with milk as directed for a pie; cool for 5 minutes, stirring occasionally. Measure 1 cup, cover with waxed paper, and chill thoroughly. Pour remainder into pie shell. Chill.

Fold 1/3 cup whipped topping into the 1 cup reserved pudding. Spread over nuts in pie shell. Chill. Garnish with remaining whipped topping and chopped pecans.

Pecan And Chocolate Espresso Pie

Ingredients

1 1/4 cups all-purpose flour
1 pinch salt
6 tablespoons unsalted butter, chilled
5 tablespoons ice water
1 1/3 cups pecan halves
4 eggs
1 tablespoon instant espresso powder
1/3 cup unsalted butter, softened
3/4 cup light brown sugar
1 teaspoon vanilla extract
1/4 cup unsweetened cocoa powder
1 pinch salt
1 cup light corn syrup

Directions

To Make Crust: In a medium bowl, combine flour and salt and mix well. With two knives or a pastry blender, cut in butter until mixture is in fine crumbs. Gradually add just enough ice water so that the pastry holds together. Form into a ball, then flatten into a disk. Handle as little as possible. Wrap tightly in plastic wrap and chill for at least 1 to 2 hours.

Roll out crust on lightly floured surface with lightly floured rolling pin. Turn crust over frequently and lightly re-flour work surface and rolling pin as necessary. Crust should be rolled into a circle about 13 inches in diameter. Fit crust into an ungreased 9 inch pie plate of heatproof glass; form a high-standing rim, trimming excess from edges and pinching or fluting rim decoratively as desired.

Preheat oven to 400 degrees F (205 C). Thoroughly prick crust all over with fork. Chill for at least 10 minutes while oven heats. Bake in preheated oven 5 minutes (crust will not brown). Remove to rack and cool completely before filling.

Leave oven at 400 degrees F (205 C). Break up pecan pieces and sprinkle them evenly on the bottom of the cooled pie shell.

To Make Filling: In a small bowl beat eggs to combine. Add espresso powder and beat to mix. Let stand at least 10 minutes, beating occasionally to dissolve espresso.

In a medium bowl cream softened butter, sugar, and vanilla until light and fluffy. Beat in cocoa and salt. Add egg/espresso mixture 1/3 at a time, beating after each addition, until smooth. Stir in corn syrup. This mixture will be like custard and it will be thick.

Pour mixture slowly over pecans in pie shell. If any pecans do not get completely covered by the filling, submerge them until they do. Let stand 2 to 3 minutes; with toothpick or tip of sharp knife, pierce any remaining air bubbles (during this standing period, pecans may rise to top of pie).

Bake in preheated oven for 10 minutes. Reduce heat from 400 degrees F (205 C) to 350 degrees F (175 C) and bake 33 to 37 minutes longer (or until edges are cracked and risen but pie center still quivers slightly when pie is shaken gently). Do not over-bake! If pie begins to brown excessively, cover top lightly with foil. Remove from oven; cool on rack before serving.

Southern Pecan Pie I

Ingredients

3 eggs
1 cup white sugar
1 cup corn syrup
2 tablespoons butter, melted
1 teaspoon vanilla extract
1/4 teaspoon salt
1 1/2 cups pecan halves
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 400 degrees F (205 degrees C).

Beat eggs slightly in medium bowl. Beat in sugar, and then blend in syrup, butter or margarine, vanilla, salt, and pecans. Pour filling into unbaked pie shell.

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and continue baking 35 to 40 minutes; the pie will be brown and slightly puffed.

Raspberry Lemonade Pie

Ingredients

1 1/2 cups boiling water
1 (3 ounce) package JELL-O
Brand Lemon Flavor Gelatin
4 ounces PHILADELPHIA Cream
Cheese, softened
1/2 (12 ounce) can frozen
lemonade concentrate, thawed
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
1 cup fresh raspberries
2 (6 ounce) HONEY MAID Graham
Pie Crusts

Directions

Add boiling water to gelatin mix in small bowl. Stir 2 min. until completely dissolved; set aside. Beat cream cheese in large bowl with mixer until creamy. Gradually beat in concentrate, then gelatin until blended.

Stir in COOL WHIP and berries. Pour into crusts.

Refrigerate 1 pie 4 hours or until firm. Freeze remaining pie up to 1 week before thawing to serve.

Good Ol' Boy Pie

Ingredients

1 (9 inch) deep dish pie crust
1 cup peach preserves
1 cup cooked and mashed sweet potatoes
2/3 cup evaporated milk
1/2 cup brown sugar
2 eggs, lightly beaten
1/2 teaspoon salt
1/2 teaspoon pumpkin pie spice
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine peach preserves, sweet potato, evaporated milk, brown sugar, eggs, salt and spice. Beat until smooth. Pour into pie crust. Sprinkle the pecans around the edge of the filling.

Bake in the preheated oven for 40 minutes, or until filling is set and crust is golden brown.

Pork Pie

Ingredients

3 pounds lean ground beef
2 pounds Italian sausage, casings removed
1 onion, chopped
4 potatoes - boiled and mashed
salt and pepper to taste
1/8 teaspoon ground cinnamon
1 pinch ground cloves
4 (9 inch) 9-inch pastry shell

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large skillet over medium high heat, saute the ground beef and sausage for 10 minutes, or until browned. Drain excess fat and transfer to a large bowl.

Combine the meat with the onion and mashed potatoes, mixing well. Season with salt and pepper, cinnamon and cloves to taste. Spoon mixture into two pie shells. Cover each with the other pie shell. Remove foil pan from each top pie shell and, using a knife, poke some holes in each top pie shell to vent steam.

Bake at 325 degrees F (165 degrees C) for 15 to 20 minutes, or until pie crusts are golden brown.

Peach Cream Pie

Ingredients

6 ripe peaches, peeled and sliced
1 (9 inch) unbaked deep-dish
pastry shell
1/2 cup sugar
3 tablespoons all-purpose flour
1/4 teaspoon salt
3/4 cup whipping cream

Directions

Arrange peaches in the pastry shell. In a bowl, combine sugar, flour and salt; stir in cream until smooth. Pour over peaches. Bake at 400 degrees F for 40-45 minutes or until filling is almost set. Serve warm or cold. Refrigerate leftovers.

Caramel Pie III

Ingredients

1 cup white sugar
1 cup boiling water
2 tablespoons butter
5 tablespoons all-purpose flour
1/4 teaspoon salt
1/2 cup milk
3 egg yolks, beaten
1 (9 inch) pie shell, baked

3 egg whites
1/4 teaspoon cream of tartar
1/2 cup white sugar

Directions

Preheat oven to 400 degrees F (200 degrees C.)

In a heavy iron skillet, over medium heat, stir 1 cup sugar until melted and golden brown. Reduce heat to low and mix in boiling water. Set aside.

In a heavy saucepan, melt butter. Remove from heat. Add flour and salt into butter mixing thoroughly. Stir in 1/4 milk. Return pan to stove, on low heat, and add remaining 1/4 cup milk and caramel syrup. Cook, stirring constantly, until thickened. Put egg yolks in a small bowl. Add about 1/2 of the hot mixture to egg yolks. Pour the yolk mixture back into remaining caramel mixture. Cook 1 minute and pour into baked pie shell.

Beat egg whites with cream of tartar until foamy. Add remaining 1/2 cup sugar, very slowly, beating until egg whites are stiff. Spread over filling and bake at 400 degrees for 10 minutes, or until meringue is lightly browned.

Peanut Butter Chip Pecan Pie

Ingredients

1/2 cup all-purpose flour
1 cup white sugar
1/2 cup melted butter
2 eggs
1 teaspoon vanilla extract
1 cup peanut butter chips
1 cup chopped pecans
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 325 degrees F (165 degrees C.)

In a large bowl, combine flour and sugar. Blend in melted butter, eggs and vanilla. Stir in peanut butter chips and chopped pecans. Pour filling into pie shell.

Bake in the preheated oven for 30 to 40 minutes, or until golden brown.

Fluffy Haddock and Potato Pie

Ingredients

3 1/2 pounds potatoes, peeled
and cut into 1/2-inch dice
1 1/2 pounds haddock fillets
1 1/4 cups milk
1 bunch green onions, minced
1 cup creme fraiche
salt and pepper to taste
3 ounces Emmentaler cheese,
finely shredded

Directions

Preheat oven to 425 degrees F (220 degrees C).

Bring potatoes to a boil in a large pot of salted water. Cook until tender enough to insert a fork, but still firm, about 15 minutes. Drain and move to a large bowl.

Meanwhile, place the haddock in a large saucepan over medium heat. Pour the milk over the fish and then sprinkle with the green onions. Cover and bring to a boil. Reduce heat to low and simmer until the fish flakes easily with a fork.

Transfer haddock to a plate. Remove the bones and skin and discard. Pour the milk mixture over the diced potatoes; beat until smooth. Blend in the creme fraiche. Season with salt and pepper. Gently fold the haddock into the mixture along with half of the shredded Emmentaler cheese. Spoon the mixture into a large, shallow baking dish. Sprinkle the remaining Emmentaler cheese over the top.

Bake in preheated oven until the surface has turned golden brown, about 15 minutes. Serve immediately.

Chocolate Walnut Pie

Ingredients

3 eggs
2/3 cup white sugar
1/2 teaspoon salt
1/3 cup margarine
2 (1 ounce) squares semisweet chocolate
1 cup corn syrup
1 cup chopped walnuts
1 recipe pastry for a 9 inch single crust pie

Directions

Melt the margarine and the chocolate together, stirring until chocolate is smooth. Add eggs, sugar, salt, and syrup. Stir until everything is mixed thoroughly. Stir in walnuts. Pour into unbaked pie shell.

Bake at 375 degrees F (190 degrees C) for 40-50 minutes, or until pie is set. Let sit for 30 minutes before slicing.

Old-Fashioned Exquisite Pie

Ingredients

1 (9 inch) unbaked pie crust
3 eggs
1 cup white sugar
1/2 cup butter, melted
1/2 cup chopped walnuts
1/2 cup flaked coconut
1/2 cup raisins

Directions

Preheat the oven to 350 degrees F (175 degrees C). Press the pie crust into the bottom and up the sides of a 9 inch pie plate.

In a medium bowl, whisk the eggs lightly. Stir in the sugar, butter, walnuts, coconut, and raisins. Pour into the pie shell.

Bake for 1 hour in the preheated oven, or until a knife inserted into the center of the pie comes out clean.

Gooseberry Pie III

Ingredients

1 recipe pastry for a 9 inch double
crust pie
1 1/2 cups white sugar
1/2 cup all-purpose flour
4 cups fresh gooseberries
2 tablespoons butter

Directions

Preheat oven to 425 degrees F (220 degrees C.) Roll dough out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside. In a small bowl, mix together sugar and flour.

Place 2 cups of berries in the pastry lined pie pan and sprinkle with half of sugar mixture. Put in remaining two cups of gooseberries, then sprinkle on remaining sugar mixture. Dot with butter. Cover with top crust and seal and flute edge. Cut a few slits in the top to allow steam to escape.

Bake in the preheated oven for 35 to 40 minutes, or until golden brown. Allow to cool. You may wish to cover the edge of pie with foil to prevent over-browning. If you do so, remove the foil for the final 15 minutes of baking.

Chocolate Pecan Pie I

Ingredients

1 (9 inch) unbaked pie crust
1/3 cup butter
2/3 cup white sugar
3 eggs
1/4 teaspoon salt
1 cup light corn syrup
1 teaspoon instant coffee powder
(optional)
1 cup chopped pecans
1 cup semisweet chocolate chips

1/2 cup heavy cream
1/4 teaspoon vanilla extract
1 tablespoon confectioners' sugar

Directions

Preheat oven to 375 degrees F (190 degrees C.) In a medium saucepan, melt the butter over low heat. Stir in sugar, and set aside to cool.

In a mixing bowl, beat eggs well. Stir in salt, corn syrup and melted butter mixture. Add coffee powder mixed with 1 teaspoon water, if desired. Stir in the chopped pecans.

Spread chocolate chips evenly over the bottom of the pie crust. Pour pecan mixture over the crust.

Bake at 375 degrees F (190 degrees C) for 45 to 50 minutes, or until set. Cover and let stand at room temperature about 8 hours before serving. Pie will be soft.

Combine cream, confectioners' sugar, and vanilla in a small mixing bowl. Whip until stiff. Garnish pie.

Fried Apple Pies

Ingredients

2 cups all-purpose flour
1/2 cup shortening
1 teaspoon salt
1/2 cup cold water
2 apples
1/3 cup white sugar
1/2 teaspoon ground cinnamon
1 cup vegetable oil

Directions

Peel and dice apples. Add sugar and cinnamon. Cook in a saucepan on low heat. Cook until soft, then mash with fork to form a thick applesauce.

Sift flour and salt together. Cut in the shortening. Add water and mix with fork.

Roll out to about 1/8 inch thick on a floured board. Cut with a large cookie cutter (4 inches in diameter).

In each round, place 1 heaping tablespoon fruit. Moisten edges with cold water, fold and press edge with a fork.

Heat oil in a large skillet on medium-high heat. Fry pies, a few at a time, 2 to 3 minutes on each side; cook until golden brown. Drain on paper towels. Sprinkle with confectioners sugar.

Peanut-Buttery Candy Pie

Ingredients

1 (3.5 ounce) package instant vanilla pudding mix
1 cup cold milk
1 (8 ounce) container frozen whipped topping, thawed
4 (2.1 ounce) bars chocolate covered crispy peanut butter flavored candy
1 (9 inch) prepared graham cracker crust

Directions

Whisk together pudding mix and milk until thick. Fold in whipped topping.

Crush candy bars into small crumbs. Fold all crumbs, except for 1 tablespoon, into pudding mixture.

Pour mixture into pie crust and sprinkle top with tablespoon of candy crumbs. Cover and freeze well.

Coconut Pineapple Pie

Ingredients

1 cup sugar
3 tablespoons all-purpose flour
1 cup light corn syrup
1 cup flaked coconut
1 (8 ounce) can crushed pineapple, undrained
3 eggs, beaten
1 teaspoon vanilla extract
1 (9 inch) unbaked pastry shell
1/4 cup butter or margarine, melted

Directions

In a bowl, combine sugar and flour. Add the corn syrup, coconut, pineapple, eggs and vanilla; mix well. Pour into pastry shell. Drizzle with butter. Bake at 350 degrees F for 50-55 minutes or until a knife inserted near the center comes out clean. (Cover loosely with foil if the top browns too quickly.) Cool on a wire rack. Chill before cutting. Store in the refrigerator.

Oatmeal Pie V

Ingredients

1 (9 inch) pie shell
1/4 cup butter
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon salt
1 cup light corn syrup
3 eggs
1 cup quick cooking oats

Directions

Cream together butter or margarine and sugar. Stir in cinnamon, cloves, and salt. Stir in syrup. Add eggs one at a time, stirring after each addition until blended. Stir in oats. Pour filling into pie shell.

Bake at 350 degrees F (175 degrees C) for about 1 hour, or until knife inserted in center comes out clean.

Oatmeal Chocolate Chip Pie

Ingredients

1 cup all-purpose flour
2/3 cup white sugar
2/3 cup chopped pecans
1/2 cup rolled oats
2 eggs
1/2 cup butter, melted
1/4 teaspoon vanilla extract
2/3 cup semisweet chocolate chips
1 (10 inch) pie crust, baked and cooled

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, mix flour, sugar, pecans and oatmeal. Set aside.

In a separate bowl, mix eggs, melted butter and vanilla. Add to the dry mixture and mix well.

Fold in chocolate chips. Spoon into a pre baked 10 inch pie shell.

Bake at 325 degrees F (165 degrees C) for 25 minutes. It will still appear quite moist, but it will set up after it is removed from the oven.

Sunshine Ice Cream Pie

Ingredients

1 pint vanilla ice cream, softened
1 (9 inch) graham cracker crust
1 pint orange sherbet, softened
2 cups whipped topping
1 (11 ounce) can mandarin
oranges
2 tablespoons coconut, toasted

Directions

Spread ice cream into crust; spread sherbet over ice cream. Freeze for at least 3 hours. Top with whipped topping. Cover and freeze. At least 30 minutes before serving, remove pie from freezer; arrange oranges on top and sprinkle with coconut.

Key Lime Pie - Low Carb Version

Ingredients

1 cup ground pecans
3 tablespoons butter, melted
2 (1 gram) packets Splenda® no calorie sweetener
1/2 teaspoon coconut extract
1/2 cup heavy cream
2 (1 gram) packets Splenda® no calorie sweetener
1 (.6 ounce) package sugar-free lime-flavor gelatin
1/3 cup boiling water
1/3 cup cold water
2 (8 ounce) packages cream cheese, cut into pieces and softened
1/2 teaspoon coconut extract
2 tablespoons ground pecans

Directions

In a medium bowl, mix together 1 cup ground pecans, butter, 2 packets sweetener, and 1/2 teaspoon coconut extract. Press firmly into bottom and up sides of an 8 inch pie plate; refrigerate until firm.

In a small bowl, whip the heavy cream with 2 packets sweetener until soft peaks form. Set aside.

In a large bowl with high sides, mix the gelatin with boiling water until all the gelatin has dissolved. Then stir in the cold water. With an electric mixer, slowly beat in the cream cheese. After all cream cheese is added, stir in remaining 1/2 teaspoon coconut extract, and beat at high speed until smooth. Carefully fold in the whipped cream. Use a spatula to scrape mixture into the pie pan and spread around. Sprinkle remaining 2 tablespoons ground nuts on top. Refrigerate several hours or overnight to allow gelatin to set thoroughly.

Big Guy Strawberry Pie

Ingredients

1 cup water
3/4 cup white sugar
1/4 teaspoon salt
2 tablespoons cornstarch
1/4 teaspoon red food coloring
1 cup all-purpose flour
1/2 cup margarine
3 tablespoons confectioners' sugar
1 teaspoon vanilla extract
1 quart fresh strawberries, hulled

Directions

In a saucepan, combine water, white sugar, salt, cornstarch and food coloring. Bring to a boil, and cook for about 5 minutes or until thickened. Set aside to cool. Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine flour, margarine, confectioners' sugar and vanilla. Mix well and press into a 9 inch pie pan. Prick all over and bake in preheated oven for 8 to 10 minutes, or until lightly browned.

When crust is cool, place berries in the shell, and pour the thickened mixture over the top. Chill in refrigerator.

Natchitoches Meat Pies

Ingredients

1 tablespoon vegetable oil
1 tablespoon all-purpose flour
1 onion, chopped
1 pound bulk pork sausage
1 pound ground beef
1 teaspoon Cajun seasoning
1 pinch garlic powder
1 (15 ounce) package store-bought refrigerated pie dough, at room temperature
1 quart vegetable oil for deep frying

Directions

Heat 1 tablespoon oil in a large skillet over medium-low heat; whisk in flour, and cook until flour turns from white to a nutty brown color, 2 to 3 minutes. Stir in onion and cook until transparent, about 5 minutes. Add meats and brown until no longer pink, 10 to 12 minutes; stir in Cajun seasoning and garlic powder; drain fat. Cool to room temperature.

On a lightly floured surface, roll out the dough to a thickness of 1/4 inch. Use a 5 inch diameter round cookie cutter or cut around a saucer to make a round of dough. Place a heaping tablespoon of meat filling in the center of each round. Fold dough over filling and seal edges closed by pressing with a fork or fingers. Repeat to make 15 pies, re-rolling dough scraps as needed.

Heat oil for frying in deep fryer to 375 degrees F (190 degrees C).

Deep fry pies in small batches until golden brown, 3 to 4 minutes. Drain on paper towels. Or bake pies on greased cookie sheets in preheated 350 degree F (175 degrees C) oven 15 to 20 minutes, or until golden brown.

Hawaiian Millionaire Pie

Ingredients

1 (9 inch) pie crust, baked
1 (15 ounce) can crushed
pineapple, drained
1/4 cup lemon juice
1 (12 ounce) container frozen
whipped topping, thawed
1/2 cup maraschino cherries,
chopped
1 (14 ounce) can sweetened
condensed milk
1 cup chopped walnuts

Directions

In a large mixing bowl, fold pineapple, lemon juice, whipped topping, cherries, condensed milk, and walnuts together. Pour into pie shell and chill for at least one hour before serving.

Pumpkin Pie I

Ingredients

3 eggs
3/4 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 (14 ounce) can sweetened condensed milk
2/3 cup half-and-half
1 (29 ounce) can pumpkin puree
1 recipe pastry for a 9 inch single crust pie

Directions

Brown the pie crusts ahead of time, and cool.

Mix together eggs, sugar, spices, sweetened condensed milk, half and half, and pumpkin; mix until lumps are gone. Do not overbeat.

Bake pies at 400 degrees F (205 degrees C) for 45 minutes. Let cool, and serve. Store leftovers in refrigerator.

Russian Vegetable Pie

Ingredients

4 eggs
1 1/4 cups all-purpose flour
1 teaspoon white sugar
1 teaspoon salt
3 tablespoons butter
4 ounces cream cheese, softened

2 tablespoons butter
1 onion, chopped
1 small head cabbage, shredded
1/8 teaspoon dried marjoram
1/8 teaspoon dried tarragon
1/4 teaspoon dried basil leaves
salt and pepper to taste
1 tablespoon butter
8 ounces fresh mushrooms, sliced
4 ounces cream cheese, softened
1/2 teaspoon dried dill weed

Directions

Preheat oven to 400 degrees F (200 degrees C.) Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and slice.

In a large bowl, combine flour, sugar and salt. Cut in butter until mixture resembles coarse crumbs. Stir in cream cheese until mixture forms a ball. Roll out 2/3 of the pastry and line a 9 inch pie dish. Roll out the remaining pastry and make a circle large enough to cover the dish. Put it away to chill.

In a large skillet, melt about 2 tablespoons butter. Add the onion and cabbage and saute for several minutes, stirring constantly. Season with marjoram, tarragon, and basil, salt and pepper. Cook, stirring occasionally, until the cabbage is wilted and the onions are soft. Remove from the pan and set aside. Add another tablespoon of butter to the pan and saute the mushrooms lightly for about 5 to 6 minutes, stirring constantly.

Spread the softened cream cheese in the bottom of the pie shell. Arrange the egg slices in a layer over the cheese. Sprinkle them with chopped dill, then cover them with the cabbage. Make a final layer of the sauteed mushrooms and cover with the circle of pastry. Seal and flute the edges of the crust. With a sharp knife, cut a few short slashes through the top crust.

Bake in the preheated oven for 15 minutes. Reduce temperature to 350 degrees F (175 degrees C) and bake for 20 to 25 minutes, or until golden brown.

Sweet Potato Pie I

Ingredients

1 (1 pound) sweet potato
1/2 cup butter, softened
1 cup white sugar
1/2 cup milk
2 eggs
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract
1 (9 inch) unbaked pie crust

Directions

Boil sweet potato whole in skin for 40 to 50 minutes, or until done. Run cold water over the sweet potato, and remove the skin.

Break apart sweet potato in a bowl. Add butter, and mix well with mixer. Stir in sugar, milk, eggs, nutmeg, cinnamon and vanilla. Beat on medium speed until mixture is smooth. Pour filling into an unbaked pie crust.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, or until knife inserted in center comes out clean. Pie will puff up like a souffle, and then will sink down as it cools.

Candy-Coated Chocolate Pieces III

Ingredients

1 (1 ounce) square semisweet chocolate
1/4 cup margarine, softened
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1 cup candy-coated chocolate pieces

Directions

Melt the chocolate over low heat. Set aside.

Mix together all of the ingredients except the candies. Pour in chocolate and blend well.

Form dough into balls and place on cookie sheets. Place 3 - 5 pieces of candy on the top of the balls.

Bake in a 350 degree F (175 degrees C) oven for 10 - 12 minutes.

Grandma's Sweet Hubbard Squash Custard Pie

Ingredients

2 1/2 pounds hubbard squash -
cut into chunks and seeds
removed
1/2 cup firmly packed dark brown
sugar
3 large eggs
1/2 cup heavy cream
1 1/2 teaspoons apple pie spice
1/2 teaspoon salt
2 tablespoons salted butter,
softened
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a large baking sheet with aluminum foil.

Arrange squash on lined baking sheet. Roast in preheated oven until the skin is browned and flesh is tender, about 45 minutes; allow to cool before handling. Remove flesh from squash using a spoon.

Reduce temperature setting on oven to 375 degrees F (190 degrees C).

Place 2 cups of squash in a food processor and process until smooth. Add the brown sugar, eggs, cream, apple pie spice, salt, and butter; process until smooth.

Pour the squash mixture into the pie crust. Bake until the filling rises, about 1 hour.

Ground Beef Pie

Ingredients

1 pound ground beef
1/2 teaspoon salt
1/4 teaspoon pepper
1 cup shredded Cheddar cheese
2 eggs, beaten
1 1/2 cups milk
3/4 cup biscuit baking mix

Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Press into an ungreased 9-in. pie plate. Sprinkle with salt, pepper and cheese. In a bowl, combine the eggs, milk and biscuit mix just until combined. Pour over cheese. Bake at 400 degrees F for 35 minutes or until a toothpick inserted near the center comes out clean.

Tamale Pie II

Ingredients

1 cup white cornmeal
4 cups water
1/2 teaspoon salt
2 pounds lean ground beef
1/2 cup chopped onion
1/3 cup chopped green bell pepper
1 (15 ounce) can whole kernel corn, undrained
2 tablespoons chili powder
1 tablespoon salt
1/2 cup tomato sauce
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 2 quart casserole dish.

In a saucepan, bring water to boil and add the 1/2 teaspoon salt. Slowly add the cornmeal and cook over low heat for about 5 minutes, stirring constantly.

Pour 2/3 of the hot cornmeal mush into a 2 quart casserole dish. Using the spoon, bring it up the sides as far as it will reach. If mush is too thick to spread, add a little boiling water.

In a large frying pan, cook, but don't brown, the ground beef, breaking it up into crumbs as it cooks. Add onion and green pepper and cook 5 minutes longer.

Add corn (with its liquid), chili powder, salt and tomato sauce, heat until very hot and pour mixture into the casserole dish lined with cornmeal mush.

Spoon remaining cornmeal mush over top. Again, it should be thin enough to spread, but certainly not watery.

Top with grated cheese and bake at 350 degrees F (175 degrees C) for 35 to 40 minutes, or until cheese is melted and browned.

Baptist Grasshopper Pie

Ingredients

2 (9 inch) prepared graham cracker crust, chocolate
32 large marshmallows
1/2 cup milk
1 tablespoon mint extract
2 teaspoons chocolate extract
1 1/2 cups heavy whipping cream
3 drops green food coloring

Directions

In large saucepan combine marshmallows and milk. Stir over medium heat until the marshmallows are completely melted. Chill until mixture holds its shape when dropped from a spoon.

Slowly mix in the mint extract and chocolate extract and stir until all the ingredients are combined completely.

Beat the whipping cream in a chilled bowl until it forms stiff peaks. Gently fold whipping cream into marshmallow mixture. Add food coloring to desired color.

Spread into pie crust. Cover and refrigerate for at least 4 hours. Be sure to refrigerate any leftovers.

Cottage Cheese Pie

Ingredients

2 cups cottage cheese
3/4 cup white sugar
1/4 teaspoon salt
2 egg yolks
1 (3 ounce) package egg custard mix
2 teaspoons vanilla extract
3/4 cup milk
1/4 teaspoon lemon juice
3 tablespoons butter, melted
2 egg whites, stiffly beaten
1 (9 inch) pie shell

Directions

Preheat oven to 325 degrees F (165 degrees C).

Blend together the cottage cheese, sugar, salt and egg yolks. Beat in the custard mix, vanilla, milk, lemon and butter or margarine. Fold in the egg whites. Pour the mixture into the pastry shell and bake in the preheated oven for 30 minutes. Let cool and serve.

Pumpkin Pie Flan

Ingredients

1/2 cup white sugar
1 (14 ounce) can pumpkin pie filling
1 (12 ounce) can evaporated milk
1 (5 ounce) can sweetened condensed milk
6 eggs
1/2 cup white sugar
1 teaspoon vanilla extract
1 teaspoon allspice

Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt 1/2 cup sugar in an aluminum loaf pan and heat over medium heat. Continue to cook until it caramelizes, being careful to not burn the sugar. Fill a large pot of water with about 1 inch of water and place over medium heat. Move the aluminum pan into the large pot and set into the water.

Combine the pumpkin pie filling, evaporated milk, condensed milk, eggs, 1/2 cup sugar, vanilla, and allspice in a blender, blend until smooth. Pour the mixture into the loaf pan.

Bake in preheated oven until a knife inserted in the center comes out clean, about 1 hour. Refrigerate for at least 3 hours, or overnight.

Run a knife along the edge of the loaf pan to loosen the flan. Invert the pan onto a serving plate and tap to release the dessert.

Perfect Pecan Pie

Ingredients

1 1/8 cups pecans
1 cup dark brown sugar
3/4 cup light corn syrup
3 large eggs
2 egg yolks
2 teaspoons vanilla extract
1/4 teaspoon salt
4 tablespoons melted butter
1 tablespoon cornstarch
1/3 cup water
Easy Pie Dough
1 1/8 cups bleached all-purpose flour
1 tablespoon sugar
1/2 teaspoon salt
4 tablespoons cold cream cheese, cut into 1/2-inch chunks
4 tablespoons frozen butter
2 tablespoons frozen vegetable shortening
3 tablespoons ice cold water

Directions

To make crust: Mix flour, sugar and salt in a medium bowl. Rub cream cheese into flour mixture with fingertips to blend thoroughly. Using a box grater, grate frozen butter and shortening into flour mixture. Working quickly, rub fat into flour until it has the texture of coarse sand and small pebbles. Stir in ice-cold water with a fork until dough clumps form; press to form a cohesive ball. Wrap dough in plastic wrap, pressing it into a thick disk. Refrigerate until cold and firm, at least 1 hour. (Can be refrigerated up to 2 days or frozen for a month.)

Roll dough on a lightly floured surface into a 14-inch circle, turning frequently and dusting with flour to keep it from sticking. Fold dough in half; quickly lift it into 9-inch Pyrex (not deep-dish) pie plate and unfold. Fit dough into plate so it is not stretched in any way. Trim with scissors to 1/2-inch beyond pan lip. Roll overhanging dough under with fingertips so it is flush with pan lip, then flute. Refrigerate at least 30 minutes or up to 4 hours. (Do not prick shell with a fork.)

Adjust oven rack to lowest position and heat oven to 400 degrees. Line pie shell with a sheet of heavy-duty foil. Crumple 3 large pieces of foil into balls and place in shell to act as light weights. Bake (lightly pressing on foil if dough starts to balloon) until fluting turns golden brown, 18 to 20 minutes. Remove all foil; bake until bottom starts to turn golden brown, about 5 minutes longer. Remove shell from oven.

To make filling: Adjust oven rack to middle position and reduce temperature to 300 degrees. In a separate pie plate, toast pecans in oven until fragrant, about 10 minutes.

Reduce temperature to 250. Meanwhile, heat brown sugar and corn syrup in a medium heat-proof bowl over a pan of barely simmering water until sugar is almost dissolved. In another medium bowl, whisk eggs, yolks, vanilla and salt. Slowly whisk warm sugar mixture into eggs. Return bowl to pan of simmering water. Whisk in butter. In a small pan over low heat, stir together cornstarch and water until pasty thick; whisk into sugar-egg mixture. Heat in bowl over simmering water, stirring frequently. Set pie shell on middle oven rack. Sprinkle in pecans, then pour filling into shell. Bake until pie puffs slightly and just sets, 35 to 45 minutes. Cool to room temperature and serve.

Coconut Marshmallow Cream Meringue Pie

Ingredients

5 cups light cream
1/4 cup butter
1 cup white sugar
3 eggs
1/4 cup cornstarch
1 teaspoon vanilla extract
1/4 teaspoon salt
1 cup miniature marshmallows
1 1/4 cups flaked coconut
2 (9 inch) pie shells, baked
9 egg whites
1 teaspoon cream of tartar
1 1/2 cups white sugar

Directions

For the filling combine light cream or half and half and butter in saucepan. Bring just to boil over medium heat.

In medium bowl, whisk together sugar, 3 eggs, cornstarch, vanilla and salt until cornstarch is completely dissolved and mixture is well blended.

Gradually add the egg mixture to the mixture in saucepan, stirring constantly with wire whisk. Cook, stirring constantly, about 1 minute or until thickened. Add marshmallows and 1/4 cup of the coconut. Cook and stir until marshmallows melt and mixture is well-blended. Pour into pie shells. Refrigerate at least 2 hours.

Preheat oven to 350 degrees F (175 degrees C).

For meringue, in large bowl, beat egg whites and cream of tartar until soft peaks form. Add sugar, a small amount at a time, beating constantly until stiff peaks form. Spread half the meringue over each pie to edge of crust. Sprinkle each with 1/4 cup of the remaining coconut.

Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes or until lightly browned. Refrigerate until ready to serve. Chill any leftovers.

Crunchy Pumpkin Pie Granola

Ingredients

1/3 cup brown sugar
1 tablespoon pumpkin pie spice
3 1/2 cups rolled oats
1/2 cup sliced almonds
1/2 cup chopped pecans
2/3 cup applesauce
1/2 cup honey
1 tablespoon vanilla extract
1/2 cup raisins
1/2 cup dried cranberries

Directions

Preheat an oven to 250 degrees F (120 degrees C). Coat 2 baking sheets with nonstick cooking spray.

Combine brown sugar, pumpkin pie spice, rolled oats, almonds, and pecans in a large bowl. Mix the applesauce, honey, and vanilla in a separate large bowl. Stir the oat mixture into the applesauce mixture, until granola begins to gather in clusters. Spoon granola evenly onto prepared baking sheets.

Bake in preheated oven, stirring every 20 minutes, until lightly browned and crispy, about 1 hour.

Remove from oven; cool to room temperature. Stir in raisins and cranberries; store in an airtight container.

Peanut Buttery Chocolate Pie

Ingredients

1 cup peanut butter
2 cups confectioners' sugar
1 cup all-purpose flour
1/2 cup packed brown sugar
2/3 cup honey
1 tablespoon vanilla extract
1 cup semi-sweet chocolate chips
1/2 cup peanut butter chips
1 (9 inch) prepared graham cracker crust

Directions

Combine peanut butter, honey, vanilla extract, and confectioners' sugar in a mixing bowl. Mix with an electric mixer thoroughly. Combine flour and brown sugar, and fold into the peanut butter mixture. Fold peanut butter chips into the pie filling.

In a microwave-safe bowl, microwave chocolate chips until melted. Stir occasionally until chocolate is smooth. Spread chocolate evenly over the bottom of the graham cracker crust. Pour the pie filling into the crust, spreading it evenly. Chill and serve.

Old-Fashioned Honey Pecan Pie

Ingredients

1 cup honey
3 eggs, beaten
3 tablespoons butter
1 teaspoon vanilla extract
1 cup chopped pecans
1 pinch ground nutmeg
1 recipe pastry for a 9 inch single crust pie

Directions

In a saucepan bring the honey to a boil. Quickly beat the eggs into the honey. Add butter, vanilla, nuts, and nutmeg. Pour into the pie shell.

Bake at 325 degrees F (165 degrees C) for 25 minutes or until set.

Eighth Race Pie

Ingredients

1/4 cup butter
1 cup white sugar
3 eggs
3/4 cup light corn syrup
1/4 teaspoon salt
1 teaspoon vanilla extract
1/2 cup semisweet chocolate chips
1/2 cup chopped pecans
2 tablespoons bourbon
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream sugar and butter or margarine together until light and fluffy. Beat eggs, and add with corn syrup, salt, and vanilla to the creamed mixture; beat well. Stir in chocolate chips, nuts, and bourbon. Pour filling into crust.

Place pie on lowest rack in oven. Bake for 45 minutes.

Easy Cream Cheese Pie

Ingredients

1 (8 ounce) package cream cheese
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
2 cups cherry pie filling
1 (9 inch) prepared graham cracker crust

Directions

Cream together cream cheese and condensed milk until smooth.

Add lemon juice and blend well.

Pour into graham cracker crust.

Top with fruit pie filling.

Chill for 2 hours before serving.

Pork Tamale Pie

Ingredients

3 pounds boneless pork loin roast
garlic powder to taste
1 cup cornmeal
1/2 cup milk
1 (15 ounce) can whole kernel corn
1 (14.5 ounce) can peeled and diced tomatoes
2 eggs, beaten
1 1/2 teaspoons chili powder
1 1/2 teaspoons cayenne pepper
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

Season pork roast with garlic salt to taste and place in a 10x15 inch roasting pan. Add water as needed to cover roast halfway.

Bake at 350 degrees F (175 degrees C) for 2 hours.

When roast is cool enough to handle, cube the meat and reserve the water from the roasting pan. In a large skillet over medium low heat, combine the meat with 2 cups reserved broth and allow to simmer.

In a separate skillet over medium heat, combine the cornmeal, milk, corn, tomatoes and eggs. Stir well and add the chili powder, cayenne pepper and salt. Let cook for 20 minutes, stirring often. Add broth as needed if mixture gets too thick. Combine this mixture with the pork in a 9x13 inch baking dish, mixing together well.

Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes.

Earthquake Pie Crust

Ingredients

2 cups all-purpose flour
3/4 cup shortening
3/4 teaspoon salt
1/2 teaspoon baking powder
5 tablespoons cold water

Directions

Place flour, shortening, salt, baking powder, and water in a 2 quart bowl with a form fitting lid. Place lid on securely. Shake for 45 seconds, or until it sounds mixed. Turn bowl on its side, and shake up and down for 15 seconds to form a ball. Open bowl, and scrape dough out. Form into two balls. Chill while preparing filling. Roll out and use as directed in your favorite recipe.

Dutch Apple Pie

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
3/4 cup butter or margarine,
melted
1/2 cup quick-cooking oats
FILLING:
2/3 cup sugar
3 tablespoons cornstarch
1 1/4 cups water
3 cups peeled, diced tart apples
1 teaspoon vanilla extract

Directions

Combine the first four ingredients; set aside 1 cup for topping. Press remaining crumb mixture into an ungreased 9-in. pie plate; set aside.

For the filling, combine sugar, cornstarch and water in a saucepan until smooth; bring to a boil. Cook and stir for 1 minute or until thickened. Remove from the heat; stir in apples and vanilla. Pour into crust; top with reserved crumb mixture. Bake at 350 degrees F for 40-45 minutes or until crust is golden brown.

Apple Pie Slices

Ingredients

2 1/2 cups all-purpose flour
2 tablespoons white sugar
2 egg yolks
1/2 cup milk
1/2 teaspoon salt
1 cup shortening
2 egg whites
9 apple - peeled, cored and sliced
3/4 cup white sugar
1/2 teaspoon ground cinnamon
1 1/2 cups confectioners' sugar
1 pinch salt
1 teaspoon vanilla extract
3 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a medium bowl, stir together the flour, 2 tablespoons of sugar, and salt. Cut in the shortening until the mixture resembles coarse crumbs. Combine the egg yolks and 1/2 cup of milk, stir into the flour mixture.

On a lightly floured surface, roll half of the dough out to the size of the prepared pan. Cover the inside of the pan with the dough. Spread dough with a light coating of egg white. Fill with sliced apples and sprinkle sugar and cinnamon on top. Roll out remaining dough and place on top of apples. Brush with a light coating of egg white.

Bake for 35 to 40 minutes in the preheated oven, until the crust is golden. In a small bowl, beat together the confectioners' sugar, salt, vanilla and milk until smooth. Drizzle over cooled bars, cut into squares.

Apple Crunch Pie with Vanilla Sauce

Ingredients

1 (9 inch) unbaked pie crust
1/2 cup white sugar
1/2 cup brown sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
5 cups Granny Smith apples -
peeled, cored and sliced
1 cup HERSHEY®'S Cinnamon
Chips
3 tablespoons butter

3/4 cup all-purpose flour
3/4 cup brown sugar
6 tablespoons butter
2/3 cup HERSHEY®'S Cinnamon
Chips

2 eggs
1 cup half-and-half cream
1/2 cup white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 400 degrees F (200 degrees C.)

In a large bowl, Mix together 1/2 cup white sugar, 1/2 cup brown sugar, 2 tablespoons flour and cinnamon. Stir in sliced apples until coated with sugar mixture. Stir in 1 cup cinnamon chips. Pour filling into pie crust, and dot with 3 tablespoons butter. Sprinkle with streusel topping.

To make streusel topping: In a medium bowl, mix together 3/4 cup flour and 3/4 cup brown sugar. Cut in 6 tablespoons butter until mixture resembles coarse crumbs. Stir in remaining 2/3 cup cinnamon chips.

Bake in preheated oven for 10 minutes, then reduce heat to 350 degrees F (175 degrees C) and continue baking for 35 to 40 minutes, or until filling is bubbling and streusel is golden brown. Allow to cool for at least 1 hour.

While the pie is cooling, prepare the vanilla sauce. In the top of a double boiler over medium heat, whisk together eggs, half-and-half and 1/2 cup sugar. Cook, stirring constantly, until sauce has thickened. Remove from heat, and stir in vanilla. Spoon sauce (warm or cooled) over slices of pie.

Pecan Pie Bars I

Ingredients

3 cups all-purpose flour
1/2 cup white sugar
1/2 teaspoon salt
1 cup margarine
4 eggs
1 1/2 cups light corn syrup
1 1/2 cups white sugar
3 tablespoons margarine, melted
1 1/2 teaspoons vanilla extract
2 1/2 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10x15 inch jellyroll pan.

In a large bowl, stir together the flour, 1/2 cup sugar, and salt. Cut in 1 cup of margarine until mixture resembles coarse crumbs. Sprinkle the mixture evenly over the prepared pan, and press in firmly.

Bake for 20 minutes in the preheated oven.

While the crust is baking, prepare the filling. In a large bowl mix together the eggs, corn syrup, 1 1/2 cups sugar, 3 tablespoons margarine, and vanilla until smooth. Stir in the chopped pecans. Spread the filling evenly over the crust as soon as it comes out of the oven.

Bake for 25 minutes in the preheated oven, or until set. Allow to cool completely on a wire rack before slicing into bars.

Velvety Walnut Fudge Pie

Ingredients

1 (3.5 ounce) package non-instant chocolate fudge pudding mix
3/4 cup light corn syrup
1 egg
1 cup chopped walnuts
3/4 cup evaporated milk
1/2 cup semisweet chocolate chips
1 recipe pastry for a 9 inch single crust pie

Directions

Melt the chocolate chips.

In a large bowl, combine pie filling, evaporated milk, corn syrup, egg, melted chocolate chips. Stir in nuts. Pour into pie shell.

Bake at 375 degrees F (175 degrees C) for about 45 minutes; bake until top is firm and begins to crack. Cool at least 4 hours. Garnish with whipped cream if desired.

Real Pecan Pie

Ingredients

2 eggs
3/4 cup corn syrup
3/4 cup white sugar
1 1/2 cups pecan halves
1 teaspoon vanilla extract
1 recipe pastry for a 9 inch single crust pie

Directions

In a large mixing bowl, slightly beat the eggs.

Stir in corn syrup, sugar, and vanilla. Mix well.

Lightly stir in pecans, till well-coated with egg mixture.

Pour into pie shell. Bake at 350 degrees F (175 degrees C) for 20 minutes. Turn the oven down to 300 degrees F (150 degrees C), and bake for another 30 minutes.

Cool before serving. Store leftovers covered in refrigerator.

Carrot Spice Pie

Ingredients

1 (15 ounce) can carrots, drained
1/4 cup butter
1/4 cup honey
1/2 cup white sugar
1/2 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon salt
1 recipe pastry for a 9 inch single crust pie

Directions

Combine carrots, butter, honey, vanilla extract, salt, eggs and spices in a mixing bowl. Mix together thoroughly with an electric mixer; mix until smooth. Fold in white and brown sugars. Pour filling into pastry crust.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes. To determine if pie is done, insert toothpick. If it comes out clean it is ready.

Savory Chicken and Apple Pot Pie

Ingredients

3/4 cup chopped onion
2 tablespoons butter
1 tablespoon olive oil
1/4 cup all-purpose flour
1 teaspoon dried sage, crushed
1/2 teaspoon dried thyme, crushed
2 cups chicken broth
5 cups cubed cooked chicken
1 (21 ounce) can LUCKY LEAF® Premium Apple Pie Filling
salt and ground black pepper
1/2 (15 ounce) package rolled refrigerated unbaked pie crust

Directions

In a large saucepan cook onion in hot butter and oil over medium heat for 15 minutes or until golden brown and very tender. Stir in flour, sage, and thyme. Reduce heat to medium-low and cook and stir for 10 minutes or until the mixture is a light caramel color. Whisk in chicken broth. Whisking continuously, bring mixture to boiling. Reduce heat and simmer 2 minutes. Remove from heat. Stir in chicken and LUCKY LEAF Apple Pie Filling and season with salt and black pepper; transfer to a 3-quart round casserole and set aside.

Unroll pie crust onto a floured surface. Roll to 10-inch circle. Fold edges under and crimp edges to rim of casserole to seal. Cut small vents in the top crust.

Bake in a 400 degrees F oven for 30 to 35 minutes or until crust is golden brown. Let stand 10 minutes before serving.

Spinach and Potato Pie

Ingredients

3 medium potatoes
2 (10 ounce) packages frozen
chopped spinach, thawed and
drained
3 green onions, chopped
8 ounces ricotta cheese
1/2 lemon, juiced
1 pinch salt and pepper to taste
1 cup shredded mozzarella
cheese
4 matzo sheets

Directions

Preheat the oven to 400 degrees F (200 degrees C). Place the potatoes in the preheated oven, and bake for 45 minutes, or until tender. Turn once or twice. Cool, peel and cut into 1/4 inch slices.

Reduce the oven temperature to 350 degrees F (175 degrees C).

In a medium bowl, stir together the spinach, green onion, ricotta cheese, lemon juice, salt and pepper. Wet the matzo sheets under warm running water briefly on each side, just until pliable. Place one in the bottom of a 9 inch square baking dish. Spread 1/4 of the ricotta mixture over it, followed by a layer of potato slices. Sprinkle 1/4 of the mozzarella cheese over the potatoes. Repeat the layers, and finish with mozzarella cheese on top.

Bake for 35 minutes in the preheated oven, until the cheese on top is bubbly and golden brown. Keep warm until you are ready to serve. Cut into squares.

Creamy Lemon Pie

Ingredients

3 egg yolks
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1/2 cup lemon juice
1 (8- or 9-inch) baked pie crust or
graham cracker crumb crust
Whipped topping or whipped
cream
Lemon zest (optional)

Directions

Preheat oven to 325 degrees F. Beat egg yolks in medium bowl with rotary beater or fork; gradually beat in sweetened condensed milk and lemon juice. Pour into crust.

Bake 30 to 35 minutes or until set. Remove from oven. Cool 1 hour. Chill at least 3 hours.

Before serving, spread whipped topping or whipped cream over pie. Garnish with lemon zest (optional). Store leftovers covered in refrigerator.

Linda's Irish Shepherd's Pie

Ingredients

5 large potatoes - peeled and cubed
1/2 cup milk
1 tablespoon butter
1 pound lean ground beef
1 medium onion, chopped
1 clove garlic, chopped
1 ounce margarine
1 ounce all-purpose flour
2 tablespoons ketchup
2 cups beef consomme
2 tablespoons browning and seasoning sauce
8 ounces shredded Cheddar cheese

Directions

Place the potatoes in a pot with enough water to cover. Bring to a boil and cook until tender. Drain and mash with desired amounts of milk and butter. Set aside.

While the potatoes are cooking, crumble the ground beef into a large skillet over medium heat. Add onion and garlic; cook and stir until meat is no longer pink.

Preheat the oven to 400 degrees F (200 degrees C). Melt the margarine in a small pan. Stir in the flour. Cook and stir over medium heat until dark brown, about 10 minutes. Let cool off the heat then gradually stir in the consomme, ketchup and browning sauce until smooth. Set over medium heat and simmer until thick.

Stir the sauce into the ground beef and transfer to a casserole dish. Top with mashed potato, then sprinkle the cheese over the potato.

Bake for 15 to 20 minutes in the preheated oven, until potatoes are toasted and cheese is melted.

Chocolate Mocha Pie

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
1 (3.5 ounce) package non-instant
chocolate pudding mix
2 1/2 cups milk
2 teaspoons instant coffee
granules
2 tablespoons white sugar
1 (1.3 ounce) envelope whipped
topping mix
1/2 teaspoon vanilla extract
1 (1.75 ounce) package chocolate
sprinkles (jimmies) (optional)

Directions

Prepare pie filling using the directions on the package, using 2 cups milk.

In a small bowl, combine 1 cup hot filling, instant coffee, and sugar. Stir to dissolve and blend. Chill.

Cool remaining filling 5 minutes, stirring several times. Pour into crust, and chill.

Prepare whipped topping mix as directed on package, using remaining 1/2 cup milk and vanilla. Beat chilled cup of pudding until smooth, and then fold into whipped topping. Pile lightly over filling in crust, spreading evenly. Chill several hours before serving. Top with chocolate sprinkles if desired.

Caramel-Pecan Pumpkin Pie

Ingredients

2 eggs
1 (15 ounce) can pumpkin puree
1/2 cup half-and-half
3/4 cup white sugar
1 tablespoon all-purpose flour
1 teaspoon lemon zest
1/2 teaspoon vanilla extract
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground allspice
1 (9 inch) prepared pie shell
3/4 cup packed light brown sugar
1 cup chopped pecans
3 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat the eggs, pumpkin, and half-and-half together in a mixing bowl until smooth. Stir in the sugar, flour, lemon zest, vanilla, salt, cinnamon, nutmeg, and allspice until evenly blended. Pour the pumpkin mixture into the prepared pie shell. Cover the edges of the pie with aluminum foil strips to prevent burning.

Bake in preheated oven for 20 minutes.

Meanwhile, prepare the pecan caramel topping by mixing the brown sugar, pecans, and butter together in a bowl until evenly blended. Carefully spoon over the top of the pie. Continue baking the pie until the topping is golden and bubbly, and a knife inserted in the center comes out clean, about 20 minutes more. Cool on a wire rack.

Nesselrode Pie I

Ingredients

1 (3.5 ounce) package instant vanilla pudding mix
1 1/2 cups milk
1/2 teaspoon rum flavored extract
8 maraschino cherries, chopped
8 ounces heavy cream
1 (9 inch) prepared graham cracker crust
1/8 cup grated semisweet chocolate

Directions

In a saucepan, combine pudding mix with 1 1/2 cup milk. Cook until thick. Add rum flavoring and chopped cherries. Remove from heat. Let cool to room temperature.

In a large bowl, whip the cream. Add 1/2 of the cream to the pudding mixture and fold in. Pour pudding mixture into graham cracker crust.

Decorate with remaining whipped cream and then grated chocolate.

True Blue Custard Crunch Pie

Ingredients

8 ounces sour cream
3/4 cup sugar
1 egg
2 tablespoons flour
2 teaspoons vanilla extract
1/4 teaspoon salt
2 1/2 cups fresh blueberries
1 (9 inch) unbaked pie crust

Topping:

3 tablespoons all-purpose flour
2 tablespoons white sugar
3 tablespoons chilled butter, cut
into small pieces
4 tablespoons chopped pecans

Directions

Preheat oven to 400 degrees F (200 degrees C).

Beat together sour cream, 3/4 cup sugar, egg, 2 tablespoons flour, vanilla extract and salt in a mixing bowl until smooth. Gently fold the blueberries into the sour cream mixture. Spoon the filling into the unbaked pie crust.

Bake in the preheated oven for 25 minutes.

While the filling is baking, prepare the streusel crunch topping: In a medium bowl combine 3 tablespoons flour and 2 tablespoons sugar. Cut the cold butter into the flour mixture until crumbly. Fold in the chopped pecans. After the filling has baked 25 minutes, sprinkle the streusel crunch topping over the top of the pie.

Bake until the topping is golden brown, about 15 additional minutes.

Gourmet Pumpkin Pie

Ingredients

1 (9 inch) unbaked pie shell
1/4 cup chopped pecans
3 2/3 cups pumpkin puree
1 egg
14 ounces sweetened condensed milk
1/2 cup packed brown sugar
1/4 cup all-purpose flour
1/4 cup chopped pecans
1/4 cup butter
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

When making your favorite pastry for pie shells add 1/4 cup of the finely chopped pecans to the flour before mixing.

Blend the egg, pumpkin and condensed milk. Pour mixture into the unbaked pie shell.

Combine the brown sugar, flour, chopped pecans, butter and cinnamon with a fork until crumbly. Sprinkle streusel mixture on top of pumpkin mixture.

Bake at 375 degrees F (190 degrees C) for 50 to 55 minutes or until a knife inserted in near the center comes out clean. Let pie cool before serving.

Marshmallow Chocolate Chip Pie

Ingredients

16 graham crackers, crushed
1/3 cup butter
30 large marshmallows
1 cup heavy whipping cream
1/4 cup hot milk
1/2 (1 ounce) square semisweet chocolate, grated

Directions

Mix crushed graham crackers with butter or margarine. Reserve 2 tablespoons of this mixture for the top of the pie. Press remaining mixture in pie pan.

Cook milk and marshmallows in a double boiler until marshmallows are melted.

Cool marshmallow mixture. Fold in whipped cream, and add grated chocolate.

Pour chocolate marshmallow mixture into graham cracker pie shell, and put reserved crumbs on top. Refrigerate several hours or overnight.

Rhubarb Pie IV

Ingredients

4 cups chopped rhubarb
3/4 cup all-purpose flour
1 1/4 cups white sugar
2 (9 inch) unbaked pie crusts
1 egg, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour rhubarb into the prepared pie crust. Combine flour and sugar; sprinkle over the rhubarb in the crust. Cover with top crust making sure to cut 4 steam slots into the top of it. Brush the top with egg.

Bake in preheated oven for 30 to 45 minutes.

Pear Sour Cream Pie

Ingredients

FOR THE PIE

1 (9 inch) pie crust pastry
1/2 cup white sugar
1 cup sour cream
1/4 cup all-purpose flour
1 egg, beaten
1 teaspoon vanilla extract
1/4 teaspoon salt
4 large pears - peeled, cored and sliced

FOR THE TOPPING

2/3 cup all-purpose flour
1/3 cup white sugar
5 tablespoons butter, melted
2/3 cup rolled oats

Directions

Preheat an oven to 350 degrees F (175 degrees C). Roll out the pastry and transfer it to a 9-inch pie plate. Trim any extra dough and crimp the edge.

Combine 1/2 cup sugar, sour cream, 1/4 cup flour, egg, vanilla, and salt in a bowl until blended. Fold in the pears. Pour the mixture into the pie plate and bake the pie for 15 minutes.

While the pie is baking, prepare the topping: mix the 2/3 cup flour, 1/3 cup sugar, melted butter, and rolled oats together in a bowl.

Remove the pie from the oven and sprinkle with the crumble topping. Return the pie to the oven and bake until the filling is set and the crust is brown, about 20 minutes more. Allow to cool and set before serving.

Chemical Apple Pie (No Apple Apple Pie)

Ingredients

1 recipe pastry for a 9 inch double
crust pie
2 cups water
1 1/2 cups white sugar
1 1/2 teaspoons cream of tartar
25 buttery round crackers
1/2 teaspoon ground cinnamon
2 tablespoons butter

Directions

Preheat oven to 450 degrees F (225 degrees C).

Roll out pastry and set aside. Bring water to a boil in a large
saucepan.

In a small bowl mix together sugar and cream of tartar. Add mixture
to boiling water. Stir, then add crackers, one at a time. Boil for 3
minutes, but do not stir.

Pour cracker mixture into pastry-lined pie pan. Sprinkle crackers
with cinnamon and dot with butter or margarine. Cover with top
pastry. Seal edges and cut steam vents in top.

Bake in preheated oven for 30 minutes, until crust is golden brown.
May need to cover top pastry partway through baking to prevent
overbrowning.

Mud Pie II

Ingredients

2 cups chocolate cookie crumbs
4 tablespoons butter
1/2 cup white sugar
3 tablespoons water
1/2 cup heavy cream, scalded
4 tablespoons butter
4 (1 ounce) squares semisweet chocolate
1/4 cup unsweetened cocoa powder
4 tablespoons butter
3/4 cup brewed espresso
3/4 cup white sugar
1/4 cup light corn syrup
4 cups vanilla ice cream, softened

Directions

Combine chocolate wafer crumbs and 4 tablespoons butter or margarine. Press the mixture into the bottom and partially up the sides of a 9 inch springform pan.

To Make Caramel Sauce: In a saucepan, combine 1/2 cup sugar and 3 tablespoons water. Cook over low heat, stirring constantly, until sugar is completely dissolved. Bring to a boil, and continue boiling without stirring until the syrup turns a light amber. While the syrup is boiling, brush down the sides of the pan from time to time to prevent crystal from forming. Remove the pan from the heat, and stir in hot cream. Continue stirring, over low heat if necessary, until all for the caramel is dissolved into the cream. Stir in 4 tablespoons butter or margarine, and set aside to cool slightly. Pour warm caramel sauce over the crust. Freeze until firm, about 30 minutes.

To Make Espresso Fudge Sauce: Combine chocolate, cocoa, 4 tablespoons butter or margarine, and espresso in a saucepan. Stir over low heat until smooth. Add 3/4 cup sugar and corn syrup; increase heat to medium, and stir until the sugar dissolves. Increase heat until the sauce reaches a low boil. Cook without stirring until the mixture thickens, 12 to 15 minutes. Remove espresso fudge sauce from the heat, and cool to room temperature. Pour 1 cup of the sauce over the frozen caramel layer, and return the crust to the freezer. Keep remaining sauce just warm enough so that it remains pourable.

Spread the softened ice cream over the caramel layer. Return pie to the freezer until firm, about 1 hour. Pour the remaining fudge sauce over the ice cream layer; freeze until firm, about 2 to 3 hours. Wrap a hot wet towel around the springform pan for about 2 minutes, then remove the sides of the pan.

Crustless Zucchini Pie

Ingredients

1 large onion, finely chopped
1/2 cup vegetable oil
1/2 cup grated Parmesan cheese
4 eggs, beaten
1 tablespoon minced fresh parsley
3 cups grated zucchini
1 cup biscuit/baking mix
1 cup shredded Cheddar cheese

Directions

In a bowl, combine the first five ingredients. Stir in the zucchini, biscuit mix and cheese. Pour into two greased 9-in. pie plates. Bake at 350 degrees F for 35 minutes or until golden brown.

Frozen Orange Cream Pie

Ingredients

2 1/2 cups vanilla ice cream,
softened
1 cup frozen orange juice
concentrate, thawed
3 drops red food coloring
1 drop yellow food coloring
1 (9 inch) graham cracker crust

Directions

In a bowl, combine the ice cream and orange juice concentrate. Stir in food coloring if desired. Spoon into crust. Cover and freeze for 8 hours or overnight. Remove from the freezer 10 minutes before serving.

Mom's Apple Pie I

Ingredients

1 recipe pastry for a 9 inch double
crust pie
3/4 cup white sugar
2 tablespoons all-purpose flour
1/8 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
6 tart apples - peeled, cored and
sliced
2 tablespoons butter
2 tablespoons whiskey

Directions

Preheat oven to 450 degrees F (225 degrees C). Fit bottom crust into a 9 inch pie plate.

In a small bowl, mix together sugar, flour, salt, cinnamon, and nutmeg. Place sliced apples in a large bowl and sprinkle with sugar mixture. Toss until apples are thoroughly coated. Spoon apples into pan.

Dot apples with butter or margarine, then sprinkle with whiskey. Cover with top crust. Seal edges and cut steam vents in top.

Bake in preheated oven for 10 minutes. Lower temperature to 350 degrees F (175 degrees C) and bake an additional 40 minutes. Serve warm.

Chocolate Pie

Ingredients

1 (9 inch) pie shell, baked
1 (5 ounce) package non-instant
chocolate pudding mix
1 (8 ounce) container frozen
whipped topping, thawed
1/4 cup chocolate shavings

Directions

Prepare pudding according to package directions. Cover pudding with wax paper and allow to cool for 5 minutes.

Pour pudding into pie shell and refrigerate until cool.

Top with whipped topping before serving. Garnish with chocolate shavings.

Pinto Bean Pie I

Ingredients

1 cup cooked pinto beans with juice
1 cup flaked coconut
4 eggs
3 cups white sugar
1 tablespoon vanilla extract
1 cup butter, melted
2 (9 inch) deep dish frozen pie crusts, thawed

Directions

Mash beans till very smooth.

In a large bowl, beat eggs. Mix in beans, sugar, vanilla, melted butter or margarine, and coconut until well blended. Divide filling into pie crusts.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until done.

Million Dollar Pie II

Ingredients

1 (9 inch) pie crust, baked
1 (3 ounce) package cream cheese
1 (8 ounce) can pineapple tidbits, drained with juice reserved
1 banana, peeled and sliced
1 quart fresh strawberries
1 cup white sugar
2 tablespoons cornstarch
3 drops red food coloring (optional)
3 cups frozen whipped topping, thawed
1/2 cup flaked coconut, toasted
1/2 cup slivered almonds, toasted

Directions

Slice the strawberries and combine them with sugar, corn starch and red food coloring (if desired). Mix well. In a medium saucepan cook the strawberry mixture over medium heat until thickened. Set aside to cool.

Cream together 2 tablespoons of pineapple syrup and cream cheese. Spread mixture in the bottom of the pastry shell. Slice the bananas on top of the cream cheese and pour the drained pineapple tidbits over the top of the bananas. Pour the strawberry mixture over the cream cheese/banana filling. Add your favorite whipped topping and sprinkle the top with toasted coconut and nuts. Serve.

Quick Apple Pie Bread

Ingredients

- 1 (21 ounce) can apple filling
- 1 cup butter, at room temperature
- 1/2 cup white sugar
- 1/2 cup (packed) dark brown sugar
- 2 eggs
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 3/4 cup raisins
- 3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 loaf pan.

In a medium bowl, use a potato masher to break up apples in the filling; set aside. In a large mixing bowl, cream together butter, white sugar, and brown sugar. Stir in eggs, apples, and vanilla extract until well blended. Sift together flour, baking soda, cinnamon, and salt. Stir into apple mixture, then stir in raisins and walnuts. Pour batter into prepared pan.

Bake in preheated oven for 60 minute, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 15 minutes, then turn out onto a wire rack to cool completely.

Lemon Lush Pie

Ingredients

1 (9 inch) pie crust, baked
1 cup white sugar
3 tablespoons cornstarch
1 cup milk
1/4 cup lemon juice
3 egg yolks, beaten
1/4 cup butter
1 tablespoon lemon zest
1 cup sour cream

Directions

In a medium saucepan, combine sugar and cornstarch. Stir in milk, lemon juice, and egg yolks. Cook over medium heat until thick, stirring constantly. Remove from heat, and stir in butter or margarine and lemon peel. Cool slightly. Fold in sour cream. Spread filling in crust. Refrigerate for 2 hours until set. Store in the refrigerator.

Lemon Pie I

Ingredients

1 (14 ounce) can sweetened condensed milk
1/2 cup lemon juice
1 (8 ounce) container frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust

Directions

In a bowl, combine milk and lemon juice; mix until smooth (mixture will begin to thicken). Fold in whipped topping; spoon into crust. Chill until ready to serve.

Candy-Coated Milk Chocolate Pieces Cookies I

Ingredients

1 cup shortening
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups candy-coated milk chocolate pieces

Directions

Preheat oven to 375 degrees F (190 degrees C).

Thoroughly cream together shortening, sugars, eggs and vanilla.

In a separate bowl, mix together the dry ingredients, except the candies. Add to creamed mixture and mix well.

Stir in 1/2 cup candies. Mix well. Drop by teaspoon unto cookie sheets and decorate with remaining candies. Bake for 10 - 12 minutes.

Coconut Cream Pie IV

Ingredients

3/4 cup white sugar
1/4 cup cornstarch
1/4 teaspoon salt
2 cups milk
3 egg yolks
2 tablespoons butter
1 teaspoon vanilla extract
1 cup flaked coconut
1 (9 inch) pie shell, baked
3 egg whites
6 tablespoons white sugar

Directions

Combine 3/4 cup sugar, cornstarch, salt and milk in a heavy saucepan. Cook over medium-high heat, stirring constantly, until thick and bubbly. Continue to boil for one minute. Remove from heat.

In a medium bowl, beat the 3 egg yolks. Gradually stir in 1/4 of the hot mixture into yolks. Pour yolks back into remaining hot mixture stirring constantly. Cook, stirring constantly, 30 seconds. Remove from heat and add butter, vanilla and coconut. Pour into baked pie shell. Cool in refrigerator.

Preheat the oven to 375 degrees F (190 degrees C)

In a medium glass or metal bowl, beat egg whites until frothy. Slowly add 6 tablespoons sugar while continuing to beat until whites form stiff peaks. Spread meringue over pie, sealing to the edges and sprinkle with coconut.

Bake in the preheated oven until meringue is toasted, 10 to 15 minutes.

Peach Custard Pie III

Ingredients

1 (9 inch) pie shell
3 tablespoons all-purpose flour
3 tablespoons brown sugar
5 large fresh peaches - peeled,
pitted and halved
1 1/2 cups evaporated milk
1 egg, beaten
2/3 cup white sugar
2 tablespoons all-purpose flour
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a small bowl, mix together 3 tablespoons flour and brown sugar. Sprinkle mixture into bottom of pastry-lined pie pan. Arrange peach halves, cut side up, on top of mixture.

In a medium bowl, whisk together evaporated milk and egg. Pour mixture over peaches.

In a medium bowl, mix together white sugar, 2 tablespoons flour, cinnamon, and nutmeg. Sprinkle mixture over top of peaches.

Bake in preheated oven for 30 minutes, until a knife inserted 1 inch from edge comes out clean.

Vanilla Pumpkin Pie

Ingredients

1 1/2 cups pumpkin puree
1 (12 fluid ounce) can evaporated milk
2 eggs
3/4 cup white sugar
1 tablespoon all-purpose flour
1/2 teaspoon salt
1 1/4 teaspoons vanilla extract
1/2 teaspoon ground cinnamon
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, flour, salt vanilla and cinnamon. Pour filling into pie shell.

Bake for 20 minutes at 450 degrees F (230 degrees C) then turn oven temperature down to 350 degrees F (175 degrees C) and continue baking 40 more minutes or until a knife inserted in center comes out clean. Cool completely on a wire rack before serving.

Italian Pizza Pie

Ingredients

1 (16 ounce) package ziti pasta
4 cups all-purpose flour
1 cup shortening
2 eggs
1/2 cup cold water
1/2 pound salami
1/2 pound provolone cheese
1 pound sliced pepperoni sausage
12 eggs

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Combine 4 cups flour with 1 cup shortening. Add in 2 eggs and 1/2 cup cold water to make the crust. Separate dough into 2 portions, one for top and one for bottom. Roll bottom crust and place in the bottom of a 12x15 inch baking pan.

When you buy the cold cuts you will buy them in chunk form. Dice each chunk into small pieces. Meanwhile cook pasta until almost done.

When you're through cutting the cold cuts place them in a large mixing bowl. Place the cooled pasta on top. In a separate bowl beat 12 eggs. Add a little pepper to taste. Pour the eggs on top of cold cut mixture. Mix ingredients with your hands or a large spoon if you prefer.

Place in the prepared bottom crust. Roll out the top crust and make 3 slits for air in the top. Place on top and bake at 350 degrees F (175 degrees C) for about 1 hour. ENJOY!

Ground Beef Shepherd's Pie

Ingredients

- 1 tablespoon vegetable oil
- 1 onion, chopped
- 1 pound lean ground beef
- 1 teaspoon dried basil
- 1 clove garlic, minced
- 1 cup green beans
- 1 cup tomatoes, diced
- 2 potatoes, cooked and mashed
- 1 egg, beaten
- 1/2 cup water
- 1/4 cup shredded Cheddar cheese (optional)

Directions

Preheat oven to 350 degree F (175 degree C). Coat a 2 quart casserole dish with cooking spray.

Heat oil in a large skillet over medium heat. Cook onion in oil for 5 minutes, stirring frequently. Stir in the ground beef and basil, and cook and stir for 5 more minutes. Mix in the garlic, green beans, and tomatoes, and simmer for 5 minutes. Transfer beef mixture to prepared dish.

In a mixing bowl, mix together the mashed potatoes, egg, and water. Spread evenly over meat mixture.

Bake in a preheated oven for 15 to 20 minutes, or until potatoes start to brown on top. Sprinkle with cheese, and continue cooking for 5 minutes.

Instant Millionaire Pie for Diabetics

Ingredients

1 (9 inch) prepared graham cracker crust
1 (1 ounce) package sugar-free instant vanilla pudding mix
1 cup cold milk
1 (8 ounce) can crushed pineapple, drained
1 (8 ounce) container frozen whipped topping, thawed
1 cup chopped pecans

Directions

In a medium bowl, whisk together pudding mix and milk. Fold in pineapple, whipped topping, and pecans. Pour mixture into prepared crust. Chill at least 2 hours before serving.

Lush Pie

Ingredients

1 (16 ounce) package pecan shortbread cookies, crushed
1/2 cup butter, melted
1 (8 ounce) package cream cheese, softened
1 cup white sugar
2 (3.9 ounce) packages instant chocolate pudding mix
3 cups cold milk
1 cup frozen whipped topping, thawed

Directions

Lightly grease a 9 inch pie pan. Reserve 1/4 cup cookie crumbs for garnish. In a medium bowl, mix together remaining cookie crumbs and melted butter or margarine. Press mixture into pie pan.

In a small mixing bowl, beat cream cheese until fluffy. Add sugar and mix until smooth. Spread mixture into crust.

In a medium bowl whisk together pudding mix and milk. Allow to set up 5 minutes, then pour over cream cheese layer. Refrigerate pie at least 2 hours before serving. Garnish with whipped topping and reserved cookie crumbs.

Chocolate Pecan Pie

Ingredients

1 (9 inch) unbaked pie shell
3 eggs
2/3 cup white sugar
1/2 teaspoon salt
1/3 cup margarine, melted
1 cup light corn syrup
1 cup pecan halves
1 1/2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Press pie shell into and up the sides of a 9 inch pie plate.

Beat eggs, sugar, salt, margarine, and syrup with hand mixer. Stir in pecans and chocolate chips. Pour into pie shell.

Bake until set, 40 to 50 minutes. Let cool before cutting.

Sweet Potato Butternut Squash Pie

Ingredients

3 cups mashed sweet potatoes
2 cups cooked butternut squash
4 eggs
1/2 cup condensed milk
1 teaspoon cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon allspice
1 unbaked 9-inch pie crust
1 (10 ounce) package mini
marshmallows

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mash together the sweet potatoes and squash in a bowl. Fold the eggs, milk, cinnamon, nutmeg, and allspice into the potato mixture. Pour the mixture into the pie crust.

Bake the pie in the preheated oven for 30 minutes; arrange marshmallows on top of pie. Bake until a knife inserted into the center of the pie comes out clean, about 30 minutes more.

Cocoa Strawberry Pie

Ingredients

1/4 cup peanut butter
1/4 cup light corn syrup
2 cups Kellogg's® Cocoa Krispies® cereal
1 quart strawberry-flavored frozen yogurt or ice cream softened
Chocolate syrup (optional)
Sliced strawberries for garnish (optional)

Directions

In medium-size mixing bowl, stir together peanut butter and corn syrup. Add Kellogg's® Cocoa Krispies® cereal. Stir until well coated. Press evenly on bottom and side of 9-inch pie pan. Chill in refrigerator about 15 minutes.

Spoon frozen yogurt into crust. Freeze until firm, about 3 hours. Remove from freezer 10 minutes before serving. Drizzle chocolate syrup on top and garnish with sliced strawberries, if desired.

Creamy Pineapple Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup sugar, divided
1/2 teaspoon salt
2 eggs
1/2 cup milk
1/2 teaspoon vanilla extract
1 tablespoon cornstarch
1 (8 ounce) can crushed pineapple, undrained
1 (9 inch) unbaked pastry shell
1/4 cup chopped pecans

Directions

In a mixing bowl, beat the cream cheese, 1/2 cup sugar and salt until smooth. Add eggs, one at a time, beating well after each addition. Blend in milk and vanilla; set aside. In a small saucepan, combine cornstarch and remaining sugar. Stir in pineapple; bring to a boil, stirring constantly. Boil for 2 minutes. Pour into pastry shell; spoon cream cheese mixture over top. Sprinkle with pecans. Bake at 400 degrees F for 10 minutes. Reduce heat to 325 degrees F; bake 45-50 minutes more or until center is set. Cool completely; chill before serving.

Easy Vegetable Pot Pie

Ingredients

1 (10.75 ounce) can condensed cream of potato soup
1 (15 ounce) can mixed vegetables, drained
1/2 cup milk
1/2 teaspoon dried thyme
1/2 teaspoon ground black pepper
2 (9 inch) frozen prepared pie crusts, thawed
1 egg, lightly beaten

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, combine potato soup, mixed vegetables, milk, thyme, and black pepper.

Spoon filling into bottom pie crust. Cover with top crust, and crimp edges to seal. Slit top crust, and brush with beaten egg if desired.

Bake for 40 minutes. Remove from oven, and cool for 10 minutes before serving.

Apple Pie Ice Cream

Ingredients

8 oatmeal cookies, crushed
2 tablespoons melted butter,
divided

2 large apples, peeled, cored and
sliced
3 tablespoons white sugar
1 teaspoon ground cinnamon

3 cups whipping cream
1 1/2 cups half and half
1 cup white sugar
3 eggs, beaten
1 teaspoon vanilla extract
2 teaspoons ground cinnamon

1/4 cup chopped toasted walnuts
1/4 cup dulce de leche or caramel
ice cream topping

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix the crushed cookies with 1 tablespoon of melted butter, and press onto a baking sheet. Bake in preheated oven for 5 minutes, then remove, allow to cool completely, then crumble.

Melt the remaining 1 tablespoon of butter in a skillet over medium heat. Stir in the apples, 3 tablespoons sugar, and 1 teaspoon cinnamon. Cook until the apples have lightly browned, and the sugar has begun to caramelize, about 10 minutes. Remove from the pan, and allow to cool completely.

Combine cream, half and half, 1 cup sugar, eggs, vanilla, and 2 teaspoons of cinnamon in a large bowl; mix to blend well. Pour into an ice cream maker and freeze according to manufacturer's instructions.

When the ice cream has finished, stir in the crumbled cookie, caramelized apples, and walnuts. Add the dulce de leche by the teaspoon while stirring to evenly distribute.

Pecan Apple Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
1 cup sugar
1/3 cup all-purpose flour
2 teaspoons ground cinnamon
1/4 teaspoon salt
12 cups thinly sliced peeled tart apples

TOPPING:

1 cup packed brown sugar
1/2 cup all-purpose flour
1/2 cup quick-cooking oats
1/2 cup cold butter or margarine
1/2 cup chopped pecans
1/2 cup caramel ice cream topping

Directions

Line two 9-in. pie plates with pastry. Trim and flute edges; set aside. In a large bowl, combine sugar, flour, cinnamon and salt; add apples and toss to coat. Pour into pastry shells.

For the topping, combine brown sugar, flour and oats; cut in butter until crumbly. Sprinkle over apples. Cover edges loosely with foil. Bake at 375 degrees F for 25 minutes. Remove foil; bake 25-30 minutes longer or until filling is bubbly. Sprinkle with pecans; drizzle with caramel topping. Cool on wire racks.

World's Best Key Lime Pie

Ingredients

1 (10 inch) prepared graham
cracker pie crust
1 (14 ounce) can sweetened
condensed milk
1/2 cup key lime juice
1 (16 ounce) package frozen
whipped topping, thawed

Directions

In a large bowl, mix together condensed milk and lime juice. Fold in
whipped topping and mix until smooth. Pour mixture into graham
cracker crust. Refrigerate at least 1 hour before serving.

The Really Good Salad Recipe with Pieces of Fruit

Ingredients

1 cup slivered almonds
1/2 cup white sugar
1/2 cup olive oil
1/4 cup distilled white vinegar
2 tablespoons white sugar
salt and pepper to taste
1/2 head iceberg lettuce - rinsed,
dried, and chopped
1/2 head leaf lettuce - rinsed,
dried, and chopped
1 cup chopped celery
1/4 cup chopped fresh chives
1/2 cup dried, sweetened
cranberries
1/2 cup mandarin orange
segments, drained
1/2 cup sliced fresh peaches
1/2 cup diced mango
1/2 cup chopped fresh
strawberries

Directions

In a skillet over medium heat, cook and stir the almonds and 1/2 cup sugar 5 minutes, or until almonds are well-coated and lightly browned.

In a bowl, mix the olive oil, vinegar, 2 tablespoons sugar, salt, and pepper. Set aside.

In a large bowl, gently mix the almonds, iceberg lettuce, leaf lettuce, celery, chives, cranberries, mandarin orange, peaches, mango, and strawberries. Serve with desired amount of the oil and vinegar dressing.

Black-Bottom Banana Cream Pie

Ingredients

6 tablespoons butter or margarine,
divided
25 NILLA Wafers, finely crushed
2 tablespoons sugar
4 (1 ounce) squares BAKER'S
Semi-Sweet Baking Chocolate
2 large bananas, sliced
1 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding &
Pie Filling
1 3/4 cups cold milk
1 cup thawed COOL WHIP
Whipped Topping

Directions

Melt 1/4 cup (4 Tbsp.) of the butter; place in medium bowl. Add wafer crumbs and sugar; mix well. Remove 2 Tbsp. of the crumb mixture; set aside for later use. Press remaining crumb mixture firmly onto bottom and up side of 9-inch pie plate; set aside.

Microwave chocolate and remaining 2 Tbsp. butter in microwaveable bowl on HIGH 1 min. or until butter is melted; stir until chocolate is completely melted. Drizzle evenly onto bottom of crust; top with bananas. Set aside.

Prepare dry pudding mix with 1-3/4 cups cold milk as directed on package for pie; pour evenly over bananas. Refrigerate at least 4 hours or up to 24 hours. Top with whipped topping just before serving; sprinkle with reserved 2 Tbsp. crumb mixture. Store leftover pie in refrigerator.

Toll House Walnut Pie

Ingredients

1 (9 inch) pie shell
2 eggs
1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup all-purpose flour
1 cup butter, melted
1 cup semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large mixing bowl, beat eggs until foamy. Beat in white sugar and brown sugar until ingredients are thoroughly combined, then add flour. Stir well. Blend in melted butter.

Stir chocolate chips and walnuts into mixture. Pour mixture into pie shell.

Bake in preheated oven for 1 hour. Serve warm with whipped cream or ice cream, if desired.

Strawberry Banana Pie

Ingredients

1 unbaked pie crust
1/2 cup cold butter, cut into small pieces
1/4 cup packed brown sugar
1 cup all-purpose flour
1 tablespoon ground cinnamon
1 tablespoon ground nutmeg
2 tablespoons chopped walnuts (optional)
1/4 cup apple juice
3 ripe bananas, sliced
1/4 cup honey
1 cup chopped fresh strawberries
1/2 cup white sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Press the prepared pie crust into a 9 inch pie pan and set aside.

Combine the butter, brown sugar, flour, cinnamon, nutmeg, and nuts in the bowl of a food processor. Pulse the mixture until it has the texture of oatmeal. Refrigerate this crumble topping until ready to use.

Pour the apple juice into a medium sauce pan over medium-low heat; add the sliced bananas and honey and stir until the honey melts. Mix in the chopped strawberries and white sugar. Simmer uncovered for 20 minutes. Pour the warm fruit mixture into the prepared pie crust; evenly distribute the cold crumble topping across the top of the pie.

Bake in the preheated oven until golden brown and set, about 20 minutes. Cool the pie on a wire rack for 30 minutes before serving.

Chocolate Kiss Peanut Butter Pie

Ingredients

20 milk chocolate candy kisses,
unwrapped
2 tablespoons heavy whipping
cream
1/2 cup creamy peanut butter
1 (5 ounce) package instant vanilla
pudding mix
1 3/4 cups milk
1 (9 inch) pie shell, baked

Directions

Melt the chocolate with the whipping cream. Stir until smooth, and spread evenly over the bottom of the pie shell. Refrigerate until ready to fill; chocolate should be firm before filling.

Put the dry pudding mix and peanut butter in a heavy saucepan. Over low heat, gradually stir in the milk using a wire whisk. Stir constantly until mixture thickens and comes to a boil. Cool for 15 minutes, stirring often. Pour peanut butter filling into crust. Chill several hours.

Top with whipped topping and chopped peanuts if desired.

Easy to Remember Pie Crust

Ingredients

1 cup all-purpose flour
1/2 cup shortening
1/4 cup cold water

Directions

Place flour in a medium bowl. Cut in shortening until mixture resembles coarse crumbs. Add water and mix just until dough comes together. Allow to rest in refrigerator before rolling out.

Buttermilk Raisin Pie

Ingredients

1 1/2 cups sugar
6 tablespoons cornstarch
1/4 teaspoon salt
3 egg yolks
3 cups buttermilk
3/4 cup raisins
3 tablespoons lemon juice
1 tablespoon butter or margarine
1 teaspoon vanilla extract
1 (9 inch) pastry shell, baked

MERINGUE:

3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons sugar

Directions

In a saucepan, combine sugar, cornstarch and salt. Beat egg yolks and buttermilk; stir into the sugar mixture until smooth. Add raisins and lemon juice; cook and stir over medium heat until mixture comes to a gentle boil. Cook and stir 2 minutes longer. Remove from the heat; stir in butter and vanilla. Pour into pie shell.

For meringue, beat egg whites and cream of tartar in a mixing bowl until soft peaks form. Gradually add sugar, beating until stiff peaks form. Spread over hot filling and seal to the edges. Bake at 350 degrees F for 12-15 minutes or until lightly browned. Store in the refrigerator.

Piggies (Sugar and Cinnamon Pie Dough Cookies)

Ingredients

1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/3 cup shortening
2 tablespoons warm water, or as needed

1 tablespoon shortening
1/4 cup white sugar
ground cinnamon

Directions

Preheat oven to 450 degrees F (230 degrees C). Spray a baking sheet with cooking spray, or line with parchment paper.

Mix flour and salt together in a bowl, and use a pastry cutter to cut in 1/3 cup of shortening until the mixture forms pea-size balls. With a fork, form a small well in the center of the mixture, and pour in water, a couple of teaspoons at a time, and stir with the fork to mix in the water and form a dough. Incorporate each addition of water before adding the next, until about 3/4 of the flour mixture has formed a stiff dough. Work a little more water in with your hands, and shape the dough into a ball.

Working on a well-floured work surface with a floured rolling pin, roll the dough out into a rectangle about 12 by 16 inches, and about 1/8-inch thick. Spread 1 tablespoon of shortening over the surface of the dough with a soft spatula, and sprinkle sugar all over the dough square. Sprinkle the dough with cinnamon. Pick up a long edge of dough, and tightly roll the dough into a log shape. With a sharp knife, slice the log into 3/4-inch thick slices. Place the slices onto the prepared baking sheet.

Bake in the preheated oven until the cookies are lightly browned and sizzling on the bottom, about 8 minutes. Cool on paper towels; freeze extras for later.

Chocolate Peanut Butter Pie IV

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
2/3 cup smooth peanut butter
1 (3.9 ounce) package instant
chocolate pudding mix
2 cups cold milk
1 (8 ounce) container frozen
whipped topping, thawed
1/3 cup crushed chocolate
sandwich cookies

Directions

Place peanut butter in a microwave-safe bowl. Microwave on high for 30 seconds. Spread warm peanut butter into bottom of pie crust.

In a medium bowl, whisk together pudding mix and milk until smooth. Pour pudding over peanut butter layer. Chill before serving. Top with whipped topping and crushed cookies.

Pie Crust Mix

Ingredients

6 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 pound lard

Directions

In a large bowl, combine flour, salt and baking powder. Cut in lard until mixture resembles coarse crumbs.

Store in an airtight container for up to 6 weeks. To make 2 pie crusts, combine 2 1/2 cups mix with 5 tablespoons water.

Peanut Pie

Ingredients

2 eggs, beaten
1/3 cup creamy peanut butter
1/3 cup white sugar
1/3 cup light corn syrup
1/3 cup dark corn syrup
1/3 cup butter, melted
1 teaspoon vanilla extract
1 cup salted peanuts

1 (9 inch) unbaked pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a mixing bowl, blend together the eggs, peanut butter, sugar, light and dark corn syrup, butter and vanilla. Fold in peanuts and pour into pie crust.

Bake 30 to 35 minutes or until set. Remove from oven and cool; serve with ice cream or whipped cream if desired.

Left-Over Turkey Pot Pie

Ingredients

1/4 cup butter
1/2 cup chopped onion
1/2 cup chopped mushrooms
1 tablespoon minced garlic
1/3 cup all purpose flour
1/2 teaspoon dried sage
1/4 teaspoon dried thyme
1 1/2 cups prepared turkey gravy
1/2 cup water
1/2 cup milk
1 (14 ounce) package frozen mixed vegetables, thawed and drained
3 cups cooked turkey, cubed
salt and ground black pepper to taste (optional)
1 pastry for a 10-inch double crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C).

Melt the butter in a large saucepan over medium heat. Stir in the onions, mushrooms, and garlic; cook until tender, but not browned, about 5 minutes. Stir in the flour, sage, and thyme until blended. Pour in the gravy, water, and milk, stirring to blend. Bring to a boil over medium-high heat; cook 1 to 2 minutes. Stir in the turkey and vegetables, and cook until vegetables are tender, about 5 minutes.

Line a 10 inch pie plate with the bottom crust. Pour in the turkey mixture. Cover with the top crust. Seal and crimp the edges. Pierce top crust in a few places with a fork. Cover the edges of the pie with strips of aluminum foil.

Bake in preheated oven for 25 minutes. Remove foil strips, and bake until crust is golden, about 20 minutes more. Remove from oven, and rest 10 minutes before serving.

Peanut Butter Pie IV

Ingredients

1 (8 ounce) package cream cheese
1 (14 ounce) can sweetened condensed milk
3/4 cup peanut butter
3 tablespoons lemon juice
1 teaspoon vanilla extract
1 cup frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
2 tablespoons chocolate syrup

Directions

Beat cream cheese until fluffy. Beat in milk and peanut butter until smooth. Stir in lemon juice and vanilla. Fold in whipped topping.

Pour filling into crust. Drizzle syrup over the filling, and swirl. Chill.

Rhubarb Cherry Pie

Ingredients

2 cups chopped rhubarb
1 (21 ounce) can cherry pie filling
3/4 cup white sugar
2 1/2 teaspoons quick-cooking
tapioca
1 recipe Pastry for double-crust
pie (9 inches)
1 tablespoon white sugar

Directions

Combine the rhubarb, cherry pie filling, sugar, and tapioca in a large bowl. Let stand for 15 minutes.

Pour filling into unbaked pie shell, and cover with pie crust. Brush top with milk, and sprinkle on sugar.

Bake at 400 degrees F (200 degrees C) for 40 to 45 minutes.

Fluffy Peanut Butter Pie

Ingredients

1/3 cup butter
1 cup semisweet chocolate chips
2 1/2 cups crispy rice cereal

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
3/4 cup peanut butter
3 tablespoons lemon juice
1 teaspoon vanilla extract
1 cup heavy whipping cream, whipped
2 teaspoons chocolate syrup

Directions

To Make Crust: In a heavy saucepan, over low heat, melt butter and chocolate chips. Remove from heat. Gently stir in rice cereal until all pieces are completely coated.

Press mixture into bottom and up sides of a lightly greased 9 inch pie pan. Let chill for 30 minutes.

To Make Filling: In a large bowl, beat cream cheese until fluffy. Beat in condensed milk and peanut butter to cream cheese until smooth. Stir in lemon juice and vanilla, then fold in whipped cream.

Pour mixture into pie crust. Drizzle syrup over top of pie; gently swirl with a spoon. Cover and refrigerate pie for 4 hours or until set. Refrigerate leftovers.

Chocolate Chip Cookie Pie

Ingredients

2 eggs
1/2 cup all-purpose flour
1/2 cup white sugar
1/2 cup packed brown sugar
1 cup butter, melted
1 cup semisweet chocolate chips
1 cup chopped pecans
1 (9 inch) pie shell

Directions

Preheat oven to 325 degrees F (165 degrees C).

In large mixing bowl, beat eggs until light and foamy. Add flour, sugar and brown sugar and beat until well blended. Blend in melted butter. Stir in chocolate chips and nuts. Pour into pie shell.

Bake at 325 degrees F (165 degrees C) for 1 hour. Remove from oven. Serve warm with whipped topping or ice cream.

Pastry Cream for Pies

Ingredients

1 cup milk
3 egg yolks
1/2 cup white sugar
1/4 cup all-purpose flour
1 tablespoon butter
1 tablespoon vanilla extract

Directions

In a small saucepan, Heat milk to boiling point and remove from the heat.

In a heatproof mixing bowl, beat egg yolks until smooth. Gradually add the granulated sugar and continue beating until pale yellow. Beat in the flour.

Pour the hot milk into the egg yolk mixture in a steady stream, beating constantly. When all the milk has been added, place the bowl over (not in) a pan of boiling water, or pour the mixture into the top of a double boiler. Heat, stirring constantly, until thickened. Cook 2 minutes more, then remove from the heat. Stir in the butter and vanilla. Cover with plastic wrap and allow to cool.

Georgia Peach Pie

Ingredients

3 egg whites
1 cup white sugar
14 saltine crackers, finely crushed
1 teaspoon vanilla extract
1/4 teaspoon baking powder
1/2 cup chopped pecans
7 fresh peaches - peeled, pitted
and sliced
2 cups sweetened whipped cream

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a large glass or metal bowl, whip the egg whites until they can hold a peak. Gradually sprinkle in the sugar, while continuing to whip the egg whites to stiff peaks. Fold in saltines, vanilla, baking powder and pecans. Spread evenly into an ungreased 9 inch deep dish pie plate.

Bake for 30 minutes in the preheated oven, or until a skewer inserted into the center comes out clean. Remove from the oven, and cool. The crust will puff and crack as it cools.

When crust is completely cool, arrange sliced peaches over the top. Cover with aluminum foil to protect their color until serving. Top with sweetened whipped cream just before serving.

Pink Lemonade Pie

Ingredients

1 (14 ounce) can sweetened condensed milk
1 (6 ounce) can frozen pink lemonade concentrate, thawed
1 (8 ounce) container frozen whipped topping, thawed
2 (8 inch) prepared graham cracker crusts

Directions

In a large bowl, mix together sweetened condensed milk and lemonade concentrate. Fold in whipped topping. Pour into pie crusts. Refrigerate until completely chilled.

Chocolate Pecan Pie III

Ingredients

1/2 cup margarine, melted
1 cup light corn syrup
1 cup white sugar
1/4 cup unsweetened cocoa powder
1 teaspoon vanilla extract
1/4 teaspoon salt
4 eggs
1 cup chopped pecans
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a heavy saucepan combine melted margarine, corn syrup, white sugar and cocoa. Cook over low heat, stirring constantly, until sugar dissolves. Add vanilla, salt and eggs, stirring well. Stir in 1/2 cup pecans. Mix well.

Pour filling into unbaked pastry shell and top with remaining 1/2 cup pecans. Bake at 325 degrees F (165 degrees C) for 55 minutes. Let cool and serve.

Grandma's Blueberry Pie

Ingredients

1 1/4 cups white sugar
3 tablespoons quick-cooking
tapioca
1/2 teaspoon ground cinnamon
3 cups blueberries
1 tablespoon lemon juice
1 tablespoon butter
1 pastry for a 9 inch double crust
pie

Directions

Preheat oven to 400 degrees F (200 degrees C). Roll out half the pastry and line a 9-inch pie pan; trim crust to the rim of the pan. Loosely cover with plastic wrap and refrigerate.

Combine sugar, tapioca, and cinnamon. Toss sugar mixture with blueberries in a mixing bowl and sprinkle with lemon juice. Let stand fifteen minutes. Meanwhile, roll out the top crust into a 10-inch circle. Cut into half-inch strips. Pour blueberry mixture into chilled pie shell and dot with butter. Add the pastry strips one at a time, weaving a lattice. Flute edges.

Place pie on a baking sheet to catch drips. Bake in the preheated oven for 40 to 50 minutes, until filling is bubbly and crust is light brown. Cool completely before serving.

Stuffed Beef and Black Bean Tamale Pie

Ingredients

1 pound lean ground beef
1 (1.25 ounce) package taco seasoning mix
1 (15 ounce) can black beans, rinsed, drained
1/2 cup water
1 (8.75 ounce) can whole kernel corn, very well drained
3/4 cup light dairy sour cream
3/4 cup shredded Co-Jack or Cheddar cheese
1/3 cup thinly sliced green onions

Crust:

1 (8.5 ounce) package corn muffin mix
3/4 cup shredded Co-Jack or Cheddar cheese
3/4 cup light dairy sour cream
1/2 cup thinly sliced green onions

Directions

Heat oven to 400 degrees F. Heat large nonstick skillet over medium heat until hot. Add ground beef; brown 5 to 7 minutes, stirring occasionally. Pour off drippings. Stir in seasoning mix, beans and water. Bring to a boil; reduce heat. Simmer 5 minutes, stirring occasionally; set aside.

Meanwhile in medium bowl, combine crust ingredients, mixing just until dry ingredients are moistened. (Batter will be stiff.) Using spoon dipped in water, spread slightly more than 1/2 the batter onto bottom and up side of 9-inch pie pan.

Arrange corn over batter; top with beef mixture. Spoon remaining batter over beef, along outer edge of pie. Carefully spread batter toward center, leaving a 3-inch circle uncovered. Bake in 400 degrees F oven 23 to 25 minutes or until top is golden brown.

To serve, dollop 3/4 cup sour cream over top; sprinkle with 3/4 cup cheese and 1/3 cup green onions. Cut into wedges.

Apple Pie

Ingredients

3/4 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 teaspoon lemon zest
7 cups thinly sliced apples
2 teaspoons lemon juice
1 tablespoon butter
1 recipe pastry for a 9 inch double crust pie
4 tablespoons milk (optional)

Directions

Preheat oven to 425 degrees F (220 degrees C).

Mix together the sugar, flour, cinnamon, nutmeg and lemon peel.

Line one crust in a 9-inch deep-dish pie pan. Layer 1/3 of apples into pie crust. Sprinkle with sugar mixture and repeat until done. Sprinkle with lemon juice and dot with butter.

Place second pie crust on top of filling and flute the edges. Cut vents in top crust and brush with milk for a glazed appearance if desired.

Bake at 425 degrees F (220 degrees C) for 40 to 50 minutes.

Blueberry Raspberry Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
1 egg white
2 tablespoons water, divided
17 tablespoons sugar, divided
1/4 cup cornstarch
1 teaspoon grated lemon peel
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
3 cups fresh blueberries
1 cup fresh raspberries

Directions

Line a 9-in. pie plate with bottom pastry; trim pastry even with edge of plate. Beat the egg white and 1 tablespoon water; brush over crust. Set aside.

In a bowl, combine 1 cup sugar, cornstarch, lemon peel, vanilla and cinnamon. Gently stir in the berries. Pour into the crust.

Roll out the remaining pastry to fit top of pie; place over the filling. Trim, seal and flute edges. Cut slits in top. Brush with remaining water; sprinkle with remaining sugar.

Bake at 400 degrees F for 40-50 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack. Store in the refrigerator.

Key Lime Pie IX

Ingredients

1 (14 ounce) can sweetened condensed milk
1/2 cup key lime juice
1 teaspoon grated lime zest
2 egg yolks
1 egg
1 (9 inch) prepared graham cracker crust

2 egg whites
4 tablespoons white sugar

Directions

In a medium bowl, blend together condensed milk, lime juice and zest. Mix in egg yolks and whole egg. Pour mixture into crust, then cover and refrigerate for 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

To Make Meringue: In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add sugar, continuing to beat until whites form stiff peaks. Spread meringue over pie, covering completely.

Bake in preheated oven for 15 minutes. Chill before serving.

Cookies 'N' Cream Pie

Ingredients

1 1/2 cups half-and-half cream
1 (3.4 ounce) package instant
vanilla pudding mix
1 (8 ounce) carton frozen whipped
topping, thawed
1 cup finely crushed chocolate
cream-filled sandwich cookies
1 chocolate crumb crust (9 inches)

Directions

In a mixing bowl, combine the cream and pudding mix; beat on medium speed for 1 minute. Let stand for 5 minutes. Fold in whipped topping and cookies. Spoon into crust. Freeze until firm, about 6 hours or overnight. May be frozen for up to 3 months. Remove from the freezer 10 minutes before serving.

Sour Cream Raisin Pie IV

Ingredients

1 prepared 8 inch pastry shell,
baked and cooled
1 cup light cream
1 tablespoon cider vinegar
1 1/2 cups raisins
1/4 teaspoon salt
2 tablespoons all-purpose flour
1 tablespoon cornstarch
1 1/8 cups white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3 egg yolks, beaten
1 teaspoon vanilla extract
3 egg whites
6 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine cream or milk with vinegar and set aside 5 minutes. Place raisins in a medium saucepan. Pour in enough water to cover, and simmer over low heat for 10 minutes, until plump. Remove from heat, stir in salt, and set aside.

In a large saucepan, mix together flour, cornstarch, sugar, cinnamon, and nutmeg. Add egg yolks and blend thoroughly. Mix in cream and vinegar mixture and stir until mixture is smooth. Cook over medium heat, stirring constantly, until mixture boils and thickens. Remove from heat. Stir in vanilla extract and raisins, then set aside to cool.

In a medium glass or metal bowl, beat egg whites until foamy. Gradually add 6 tablespoons sugar, continuing to beat until whites are stiff and glossy. Pour cooled raisin mixture into pastry shell. Top with an even layer of meringue.

Bake in preheated oven for 12 to 15 minutes, until meringue is golden brown.

Raisin Custard Pie

Ingredients

1/2 cup sugar
3 tablespoons cornstarch
3 egg yolks
2 cups milk
2 teaspoons lemon juice
1/2 cup raisins
1 (9 inch) pastry shell, baked
MERINGUE:
3 egg whites
1/4 cup sugar

Directions

In a medium saucepan, combine sugar and cornstarch. Whisk in the egg yolks and milk until thoroughly combined. Cook over medium heat, stirring constantly, until mixture comes to a boil; boil for 1 minute. Remove from the heat. Add lemon juice and raisins. Pour into pie shell. For meringue, beat egg whites in a small bowl until foamy. Gradually add sugar, about 1 tablespoon at a time, beating until stiff and glossy. Spread over warm pie, making sure meringue covers all of the filling. Bake at 350 degrees F for 10-15 minutes or until light golden brown. Serve warm or cold. Store leftovers in the refrigerator.

Perfect Pumpkin Pie

Ingredients

1 (15 ounce) can pumpkin
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2 large eggs
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 425 degrees F. Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in medium bowl until smooth. Pour into crust. Bake 15 minutes.

Reduce oven temperature to 350 degrees F and continue baking 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool. Garnish as desired. Store leftovers covered in refrigerator.

Peanut Butter Pie 2000

Ingredients

1 (9 inch) prepared graham cracker crust
4 ounces cream cheese, softened
1 cup confectioners' sugar
1/2 cup creamy peanut butter
1/2 cup milk
1 (8 ounce) container frozen whipped topping, thawed
1/4 cup chopped walnuts (optional)

Directions

In a large mixing bowl, whip cream cheese until soft and fluffy. Beat in sugar and peanut butter. Slowly pour in milk, beating mixture until smooth.

Fold whipped topping into mixture. Stir in nuts if desired. Pour mixture into graham cracker crust and freeze until firm. Store any leftovers in freezer.

Vanilla Cream and Chocolate Wafer Pie

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
3 cups cold milk
1 (5 ounce) package instant vanilla
pudding mix
1/2 cup heavy whipping cream
2 1/2 teaspoons vanilla extract
1 3/4 cups chocolate cookie
crumbs

Directions

Pour milk into a large bowl and add pudding mix. Whisk until smooth. Refrigerate 5 minutes.

Whip cream and vanilla together until soft peaks form. Fold whipped cream into pudding mixture. Mix in crushed chocolate wafers. Pour mixture into prepared pie shell. Chill before serving.

Mom's Zucchini Pie

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1/4 cup margarine
4 cups sliced zucchini
1/4 cup chopped onion
2 tablespoons dried parsley
1/4 teaspoon dried oregano
1/2 teaspoon salt
1/2 teaspoon ground black pepper
2 eggs, lightly beaten
2 cups shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Unroll crescent rolls, and press into a 9 inch pie pan, covering sides and bottom.

Melt margarine in a skillet over medium heat, and cook the zucchini and onion until tender. Season with parsley, oregano, salt, and pepper. Remove skillet from heat, and mix in the eggs and cheese.

Bake 20 minutes in the preheated oven, until set. Cool 10 minutes before serving.

Beef Pot Pie II

Ingredients

2 peeled and cubed red potatoes
3/4 cup carrots, cubed
1/4 cup chopped onion
1 3/4 cups diced cooked beef
2 (12 ounce) jars beef gravy
1 teaspoon beef bouillon granules
1 teaspoon Beau Monde seasoning
salt and pepper to taste
1 cup buttermilk baking mix
1/2 cup milk
1 egg

Directions

Place potatoes and carrots in a medium saucepan and fill with water to cover. Cover and cook over medium high heat until almost done (about 10 to 15 minutes). Drain and let cool for a few minutes.

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the potatoes, carrots, onion, beef, gravy, bouillon and seasoning. Season with salt and pepper to taste and mix all together.

In a large bowl combine the baking mix, milk and egg and mix together until smooth. Pour beef mixture into an ungreased 9 inch deep dish pie plate. Pour pastry dough on top.

Bake in preheated oven 25 to 30 minutes, until crust is golden.

Pumpkin Ice Cream Pie

Ingredients

3 (1.4 ounce) bars Heath candy bars, crushed, divided
3 cups vanilla ice cream, softened, divided
1 chocolate crumb crust (9 inches)
1/2 cup canned or cooked pumpkin
2 tablespoons sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

Directions

Combine two-thirds of the crushed candy bars and 2 cups ice cream. Spoon into crust; freeze for 1 hour or until firm.

In a bowl, combine the pumpkin, sugar, cinnamon, nutmeg and remaining ice cream. Spoon over ice cream layer in crust. Sprinkle with remaining crushed candy bars. Cover and freeze for 8 hours or up to 2 months. Remove from the freezer 10-15 minutes before serving.

Fresh Pumpkin Pie

Ingredients

1 medium sugar pumpkin
1 tablespoon vegetable oil
1 recipe pastry for a 9 inch single crust pie
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1 teaspoon salt
4 eggs, lightly beaten
1 cup honey, warmed slightly
1/2 cup milk
1/2 cup heavy whipping cream

Directions

Cut pumpkin in half, and remove seeds. Lightly oil the cut surface. Place cut side down on a jelly roll pan lined with foil and lightly oiled. Bake at 325 degrees F (165 degrees C) until the flesh is tender when poked with a fork. Cool until just warm. Scrape the pumpkin flesh from the peel. Either mash, or puree in small batches in a blender.

In large bowl, blend together 2 cups pumpkin puree, spices, and salt. Beat in eggs, honey, milk, and cream. Pour filling into pie shell.

Bake at 400 degrees F (205 degrees C) for 50 to 55 minutes, or until a knife inserted 1 inch from edge of pie comes out clean. Cool on a wire rack.

Peanut Butter Cream Pie

Ingredients

1 (8 ounce) package cream cheese, softened
3/4 cup confectioners' sugar
1/2 cup creamy peanut butter
6 tablespoons milk
1 (8 ounce) carton frozen whipped topping, thawed
1 (9 inch) graham cracker crust
1/4 cup chopped peanuts

Directions

In a mixing bowl, beat cream cheese until fluffy. Add sugar and peanut butter; mix well. Gradually add the milk. Fold in whipped topping; spoon into the crust. Sprinkle with peanuts. Chill overnight.

Pumpkin Pie II

Ingredients

1 1/2 cups pumpkin
3/4 cup white sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
3 eggs, lightly beaten
1 1/4 cups milk
2/3 cup evaporated milk
1 recipe unbaked 9 inch pie crust

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, mix together the pumpkin, sugar, salt, cinnamon, ginger, cloves and nutmeg. Blend in the eggs, milk and evaporated milk. Pour the mixture into the pie crust.

Bake in the preheated oven 50 minutes, or until a knife inserted in the center comes out clean. Cool on a metal rack before serving.

Spaghetti Pie II

Ingredients

1 (6 ounce) package spaghetti
2 tablespoons butter
1/3 cup grated Parmesan cheese
2 eggs, beaten
1 pound lean ground beef
1/2 cup chopped onion
1/4 cup chopped green bell pepper
1 clove garlic, minced
1 (14.5 ounce) can diced tomatoes
1 (6 ounce) can tomato paste
1 teaspoon white sugar
1 teaspoon dried oregano
1 cup cottage cheese
1/2 cup shredded mozzarella cheese

Directions

Cook and drain spaghetti. Stir in margarine, parmesan cheese and eggs, while spaghetti is hot. Form spaghetti mixture into a crust in a buttered 10 inch pie plate.

Preheat oven to 350 degrees F (175 degrees C).

In a skillet cook the beef, onion, green pepper and garlic. Drain off the fat and stir in the undrained tomatoes, tomato paste, sugar and oregano. Heat through.

Spread cottage cheese over the spaghetti crust then pour in the beef and tomato mixture.

Bake at 350 degrees F (175 degrees C) for 20 minutes. Sprinkle mozzarella cheese over the top of the pie then bake for 5 minutes longer, until cheese melts.

Brownie Meringue Pie

Ingredients

3 egg whites
1/2 teaspoon vanilla extract
3/4 cup sugar
3/4 cup crushed chocolate wafers
1/2 cup chopped walnuts
1 cup heavy whipping cream
2 tablespoons confectioners'
sugar

Directions

In a small bowl, beat egg whites and vanilla on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, on high until stiff glossy peaks form. Gently fold in the wafer crumbs and nuts. Spread into a greased 9-in. pie plate.

Bake at 300 degrees F for 30-40 minutes or until the top appears dry and is lightly browned. Cool on a wire rack.

In another mixing bowl, beat the whipping cream and confectioners' sugar until stiff peaks form. Spread over the pie. Refrigerate for 3-4 hours.

Sour Cream Raisin Pie III

Ingredients

1 prepared 8 inch pastry shell
2 eggs
3/4 cup white sugar
1/4 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 cup sour cream
1 cup raisins

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a large bowl, beat eggs lightly. Stir in sugar, salt, and spices. Stir in sour cream and raisins. Pour filling into pastry shell.

Bake for 10 minutes, then reduce heat to 350 degrees F (175 degrees C). Bake for an additional 30 minutes, or until a knife inserted in center comes out dry. Serve warm.

Egg Custard Pie II

Ingredients

3 eggs
2 cups milk
1 teaspoon vanilla extract
1/2 cup white sugar
1 pinch salt
1 recipe pastry for a 9 inch single crust pie

Directions

Mix together eggs, milk, vanilla, sugar, and salt, and pour into pie shell.

Bake at 425 degrees F (220 degrees C) for 12-13 minutes, then reduce heat to 325 degrees F (165 degrees C) and bake for 30 minutes.

Tin Roof Sundae Pie

Ingredients

4 cups honey and nut flavor
cornflakes cereal
1/2 cup peanut butter
1/2 cup light corn syrup
1 quart vanilla ice cream, softened
1/4 cup chopped salted peanuts
1/2 cup chocolate syrup

Directions

Lightly grease a 9 inch pie pan. In a large bowl, mix together cereal, peanut butter, and corn syrup. Press mixture into greased pie pan.

Spread softened ice cream evenly into crust. Top with chopped peanuts. Freeze until firm, at least 4 hours. Top each slice with chocolate syrup before serving.

Apple Pizza Pie

Ingredients

1/2 cup butter, softened
1/4 cup confectioners' sugar
1 cup sifted all-purpose flour
2 (21 ounce) cans apple pie filling
1 cup shredded Cheddar cheese
3/4 cup all-purpose flour
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together butter or margarine and confectioners' sugar. Add 1 cup flour and mix gently just until dough comes together. Pat evenly into a 12 inch pizza pan.

Bake in preheated oven for 15 minutes. Remove and spread with apple pie filling.

In a medium bowl, mix together cheese, 3/4 cup flour, brown sugar, and cinnamon. Sprinkle over apple filling and return pizza to oven for 25 to 30 minutes longer.

Pumpkin Pie II

Ingredients

2 cups milk
2 cups canned pumpkin
2 tablespoons all-purpose flour
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
3 eggs
1/2 teaspoon salt
2 1/2 cups white sugar
1 recipe pastry for a 9 inch single crust pie

Directions

In a large bowl, combine milk, pumpkin, flour, spices, eggs, salt, and sugar. Mix with an electric mixer until smooth. Pour filling into pie shells.

Bake at 475 degrees F (245 degrees C) for 10 minutes. Reduce the temperature to 350 degrees F (175 degrees C), and bake for an additional 35 minutes. Serve warm or at room temperature.

Flapper Pie I

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup white sugar
1/3 cup butter, softened
1/2 cup white sugar
2 tablespoons cornstarch
1 tablespoon all-purpose flour
1/2 teaspoon salt
2 cups milk
2 egg yolks, beaten
1 tablespoon butter
1 teaspoon vanilla extract
3 egg whites
1/4 cup white sugar
1/2 teaspoon almond extract

Directions

Mix together graham cracker crumbs, 1/4 cup sugar, and 1/3 cup softened butter or margarine. Press into a 9 inch pie plate, reserve 1/4 cup for topping. Bake at 375 degrees F (190 degrees C) for 8 minutes.

Mix 1/2 cup sugar, cornstarch, flour, and salt in a saucepan. Stir in milk gradually. Cook over medium heat, stirring until mixture comes to a boil and thickens. Cook 2 minutes more. Add a little of this hot mixture to beaten egg yolks, then stir yolks into hot mixture. Cook 1 minute while stirring. Remove from heat; stir in 1 tablespoon butter or margarine and vanilla. Cool 15 minutes, and pour into crumb crust. Cool completely.

Beat egg whites until soft peaks form. Slowly add 1/4 cup sugar, beating until stiff and glossy. Stir in almond extract. Spread meringue over filling, and against the edge of crust to seal. Sprinkle with reserved crumbs.

Bake at 425 degrees F (220 degrees C) just until meringue is golden, about 4 to 5 minutes. Cool completely before serving.

Egg and Hash Brown Pie

Ingredients

6 slices bacon
5 eggs
1/2 cup milk
3 cups frozen hash brown potatoes, thawed
1/3 cup chopped green onions
1 1/2 cups shredded Cheddar cheese, divided

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 7x11 inch baking dish.

In a large bowl, beat together the eggs and milk. Stir in the bacon, hash browns, green onions, and 1 cup shredded Cheddar cheese. Pour into the prepared baking dish.

Bake in the preheated oven 25 to 35 minutes, or until a knife inserted in the center comes out clean. Sprinkle the remaining Cheddar cheese on top, and continue baking for 3 to 4 minutes, or until the cheese is melted. Remove from oven, and let sit 5 minutes before serving.

Mexican Shepherd's Pie

Ingredients

1 1/2 pounds ground beef
1 onion, finely chopped
garlic powder to taste
salt and pepper to taste
1 (14.5 ounce) can diced tomatoes
1 (1.25 ounce) package taco seasoning mix
3/4 cup hot water
1 (11 ounce) can whole kernel corn, drained
1 (8.5 ounce) package corn muffin mix
1 cup shredded Cheddar cheese (optional)
1 (2.25 ounce) can sliced black olives (optional)

Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a 9x13 inch baking dish with cooking spray.

Place the beef and onion in a skillet over medium heat. Cook until beef is evenly brown and onion is tender. Drain grease. Season with garlic powder, salt, and pepper. Mix in the tomatoes, and cook 5 minutes. Stir in the taco seasoning and water. Bring to a boil, reduce heat to low, and continue cooking 5 minutes, until thickened. Transfer to the prepared baking dish, and top evenly with corn.

Prepare the corn muffin mix according to package directions. Spread evenly over the corn layer in the baking dish.

Bake 20 minutes in the preheated oven, or until puffed and golden. Garnish with olives and cheese.

Zucchini Pie

Ingredients

1 (10 inch) unbaked pie crust
2 tablespoons butter, melted
2/3 cup bacon bits
4 cups diced zucchini
4 eggs
1/2 cup heavy cream
1/2 teaspoon dried marjoram
1 teaspoon onion salt
1/4 teaspoon cayenne pepper
2 cups shredded Cheddar cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Brush crust with melted butter. Sprinkle bacon bits inside crust. Place zucchini, eggs and cream in a blender; puree until smooth. Pour zucchini mixture into a bowl and stir in marjoram, onion salt and cayenne. Fold cheese and pour mixture into pie crust.

Bake in preheated oven for 15 minutes. Reduce heat to 300 degrees F (150 degrees C) and bake for an additional 45 minutes, or until set.

Steak and Kidney Pie I

Ingredients

1 pound beef tenderloin
1 pound beef kidney
1 cup all-purpose flour for rolling
4 cups water to cover
1 tablespoon all-purpose flour
1 to taste salt and pepper to taste
1 (17.5 ounce) package frozen
puff pastry, thawed

Directions

Cut meat into 1 inch cubes, and roll in seasoned flour. Place meat in a saucepan, and add enough water to cover. Cook until meat is tender, about 3 hours. Remove the meat, leaving the liquid in the pan.

Thicken gravy with 1 tablespoon flour, and season with salt and pepper to taste. Return meat to the pan. Spoon into a pie dish. Allow to cool.

Take a small portion of the pastry, and roll into 1 inch wide strips. Moisten the edges of the pie dish, and press pastry around the rim. Roll out the rest of the pastry to size of the dish. Moisten the strip pastry, and cover with pastry.

Bake at 450 degrees F (230 degrees C) for 15 to 20 minutes, or until nicely browned.

Strawberry Pie II

Ingredients

1 (9 inch) pie crust, baked
1 quart fresh strawberries
1 cup white sugar
3 tablespoons cornstarch
3/4 cup water
1/2 cup heavy whipping cream

Directions

Arrange half of strawberries in baked pastry shell. Mash remaining berries and combine with sugar in a medium saucepan. Place saucepan over medium heat and bring to a boil, stirring frequently.

In a small bowl, whisk together cornstarch and water. Gradually stir cornstarch mixture into boiling strawberry mixture. Reduce heat and simmer mixture until thickened, about 10 minutes, stirring constantly. Pour mixture over berries in pastry shell. Chill for several hours before serving. In a small bowl, whip cream until soft peaks form. Serve each slice of pie with a dollop of whipped cream.

Shoofly Pie

Ingredients

1 (9 inch) unbaked pastry shell

1 egg yolk, slightly beaten

FILLING:

1/2 cup packed brown sugar

1/2 cup molasses

1 egg

1 1/2 teaspoons all-purpose flour

1/2 teaspoon baking soda

1 cup boiling water

TOPPING:

1 1/2 cups all-purpose flour

3/4 cup packed brown sugar

3/4 teaspoon baking soda

Dash salt

6 tablespoons cold butter

Directions

Line pastry with a double thickness of heavy-duty foil. Bake at 350 degrees F for 10 minutes. Remove foil; brush crust with egg yolk. Bake 5 minutes longer; cool on a wire rack.

For filling, in a small bowl, combine the brown sugar, molasses, egg, flour and baking soda; gradually add boiling water. Cool to room temperature; pour into prepared crust.

For topping, in a large bowl, combine the flour, brown sugar, baking soda and salt. Cut in butter until crumbly. Sprinkle over filling. Bake at 350 degrees F for 45-50 minutes or until golden brown and filling is set. Cool on a wire rack. Store in the refrigerator.

Dried Cherries and Apple Pie

Ingredients

1 cup dried cherries
4 cups thinly sliced apples
1 cup white sugar
1/4 cup all-purpose flour
1/2 teaspoon ground cinnamon
1 tablespoon butter
1 recipe pastry for a 9 inch double crust pie

Directions

Combine cherries and apple slices in a large bowl. Stir together sugar, flour, and cinnamon; mix well with fruit. Let stand 15 minutes.

Spread fruit mixture into pastry lined 9 inch pie pan. Dot with butter or margarine. Cover with top crust. Seal and flute the edges. Cut slits in the crust to allow steam to escape.

Bake at 425 degrees F (220 degrees C) for 40 to 50 minutes, or until edge is golden brown and apples are tender.

Cheater Pot Pie

Ingredients

3 tablespoons butter, melted
1 (16 ounce) package frozen mixed vegetables
1 (5 ounce) can chicken chunks, drained
2 (10.75 ounce) cans condensed cream of chicken soup
1/2 cup milk
salt and pepper to taste
1 (10 ounce) can refrigerated layered biscuits

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly butter a 9 inch deep dish pie pan with melted butter; reserve some of the melted butter.

In a saucepan over medium heat, combine mixed vegetables and chicken; cook until vegetables are tender. Fold in soup; mix well. Pour in milk and mix until smooth; mixture should not be runny. Add salt and pepper to taste. Bring to a boil.

Remove from heat and spread mixture into bottom of pie pan. Separate biscuits into layers and place gently on top of mixture. Drizzle remaining butter on top of biscuit layers.

Bake in preheated oven for 15 minutes, or until golden brown. Let stand for 15 minutes before serving.

Mexican Bean Pie

Ingredients

1 (15 ounce) can black beans,
drained and rinsed
1 (15 ounce) can pinto beans,
drained
1 (16 ounce) can refried beans
1 (2 ounce) can sliced black olives
1/2 (15.25 ounce) can whole
kernel corn, drained
1/2 cup chopped green bell
pepper
1 jalapeno pepper, seeded and
minced
1 tablespoon ground cumin
1 tablespoon chili powder
ground black pepper to taste
5 (10 inch) whole wheat tortillas
1 1/2 cups shredded Cheddar
cheese
1/2 cup salsa (optional)
1/2 cup sour cream (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10 inch round cake pan or springform pan.

In a large saucepan over medium-high heat, mix black beans, pinto beans, refried beans, olives, corn, bell pepper, and jalapeno pepper. Season with cumin, chili power, and black pepper. Cook and stir until thickened, about 10 minutes.

Lay one tortilla flat on the bottom of the prepared baking pan. Spread 1/4 of the bean mixture on the tortilla. Sprinkle 1/4 cup Cheddar cheese lightly over the bean mixture. Repeat layering, ending with a tortilla. Top with remaining Cheddar cheese.

Bake 20 minutes in the preheated oven. Allow to cool slightly before serving. Serve with salsa and sour cream for garnish.

E-Z Cheezy Pie

Ingredients

2 (9 inch) pie shells, baked
3 (8 ounce) packages cream
cheese, softened
1/2 cup white sugar
1 teaspoon vanilla extract
2 eggs
1 cup sour cream
3 tablespoons white sugar
2 cups sliced fresh strawberries

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl, whip cream cheese until fluffy. Add 1/2 cup sugar and vanilla extract. Mix until smooth. Add eggs. Beat until all ingredients are thoroughly combined. Pour mixture into pastry shells.

Bake in preheated oven for 20 minutes. Remove and let stand for 5 minutes.

In a small bowl, combine sour cream and 3 tablespoons sugar. Mix well, then spread half of mixture over each pie.

Turn off oven. Place pies in oven for 15 minutes. Remove and chill overnight. Before serving, top each pie with 1 cup of strawberries.

No-Bake Cranberry Sauce Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 tablespoon margarine
1 teaspoon vanilla extract
1 cup confectioners' sugar
1 (9 inch) prepared graham cracker crust
1 (3 ounce) package raspberry flavored gelatin mix
1 cup boiling water
1 (14.5 ounce) can whole berry cranberry sauce
1/3 cup chopped walnuts (optional)

Directions

Beat the cream cheese, margarine, and vanilla extract together in a mixing bowl until smooth and fluffy. Sift in the confectioner's sugar and mix until thoroughly blended. Spread evenly over the bottom of the graham cracker pie crust.

Whisk the gelatin and boiling water together in a small bowl until dissolved. Stir in the cranberry sauce and walnuts. Pour over the cream cheese layer in the pie crust. Refrigerate until set, 3 to 4 hours. Serve chilled.

Easy Peach Cream Pie

Ingredients

1 1/2 pounds sliced peeled fresh peaches
1 (9 inch) unbaked pie shell
2 eggs
1 cup sugar
1/4 cup all-purpose flour
Dash salt
1 cup heavy cream
1 teaspoon vanilla

Directions

Place peaches in pie shell. Beat eggs slightly in bowl; blend in sugar, flour and salt. Stir in cream and vanilla; blend well. Pour over peaches. Bake at 375 degrees F for 40-50 minutes or until center shakes slightly when moved. (To prevent crust edges from becoming too brown, cover edges with foil if desired.) Serve warm; or, for firmer pie, chill before serving. Refrigerate any leftovers.

Mini Pumpkin Whoopie Pies

Ingredients

Cookies:

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon salt
1/2 cup butter, softened
1 1/4 cups granulated sugar
2 large eggs, at room temperature, lightly beaten
1 cup LIBBY'S® 100% Pure Pumpkin
1 teaspoon vanilla extract

Cream Cheese Filling:

4 ounces cream cheese, at room temperature
6 tablespoons butter, softened
1/2 teaspoon vanilla extract
1 1/2 cups powdered sugar

Directions

For cookies: Preheat oven to 350 degrees F. Lightly grease or line four baking sheets with parchment paper.

Combine flour, baking powder, baking soda, cinnamon, ginger and salt in medium bowl. Beat butter and sugar in large mixer bowl on medium speed for 2 minutes. Add eggs, one at a time, beating well after each addition. Add pumpkin and vanilla extract; beat until smooth. Stir in flour mixture until combined. Drop by heaping measuring teaspoons onto prepared baking sheets. (A total of 72 cookies are needed for the recipe.)

Bake for 10 to 13 minutes or until springy to the touch. Cool on baking sheets for 5 minutes; remove to wire racks to cool completely.

For cream cheese filling: Beat cream cheese, butter and vanilla extract in small mixer bowl on medium speed until fluffy. Gradually beat in powdered sugar until light and fluffy.

Spread a heaping teaspoon of filling onto flat side of one cookie; top with flat side of second cookie to make a sandwich. Repeat with remaining cookies and filling. Store in covered container in refrigerator.

Frozen Hawaiian Pie

Ingredients

1 (14 ounce) can sweetened condensed milk
1 (12 ounce) container frozen whipped topping, thawed
1 (20 ounce) can crushed pineapple, drained
1/2 cup chopped walnuts
1/2 cup chopped maraschino cherries
2 tablespoons lemon juice
2 (9 inch) graham cracker crusts
Fresh mint
Additional walnuts
Additional maraschino cherries

Directions

In a bowl, combine milk and whipped topping. Gently fold in pineapple, nuts, cherries and lemon juice. Pour into the crusts. Freeze until firm, about 4 hours. Remove from the freezer 20 minutes before serving. Garnish with mint, nuts and cherries.

Pecan-Coconut-Chess Pie

Ingredients

- 1 1/2 tablespoons cornmeal
- 1 1/2 cups white sugar
- 1 tablespoon all-purpose flour
- 1 tablespoon lemon juice
- 1/2 teaspoon vanilla extract
- 1/2 cup margarine, melted
- 3 eggs, beaten
- 1 cup flaked coconut
- 1 cup chopped pecans
- 1 (9 inch) unbaked pie crust

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, mix together cornmeal, sugar, flour, lemon juice, vanilla and margarine. Mix in eggs until well blended. Stir in coconut and pecans. Then pour mixture into pie crust.

Bake in preheated oven for 50 to 55 minutes. Be sure to cover pie with foil. Take off foil when there are 10 to 15 minutes left of bake time.

Pie will be somewhat "shaky" when removed from oven, but will firm up as it cools.

Pecan Coconut Pie

Ingredients

3 eggs
1 cup sugar
1/2 cup light corn syrup
3 tablespoons butter or margarine,
melted
3 teaspoons vanilla extract
Pinch salt
1 1/2 cups pecan halves
1 1/2 cups shredded coconut
1 (9 inch) unbaked pastry shell

Directions

In a mixing bowl, beat eggs. Add the sugar, corn syrup, butter, vanilla and salt; mix well. Stir in pecans and coconut. Pour into pastry shell. Make a domed cover with foil. Bake at 350 degrees F for 35 minutes. Uncover; bake 10-15 minutes longer or until a knife inserted near the center comes out clean. Cool on a wire rack.

Coconut Banana Chocolate Cream Pie

Ingredients

1 1/3 cups cold water
2/3 cup nonfat dry milk powder
1 (1.4 ounce) package sugar-free instant chocolate pudding mix
1 cup reduced-fat whipped topping, divided
1/2 teaspoon coconut extract, divided
2 medium ripe bananas, cut into 1/4-inch slices
1 chocolate crumb crust (9 inches)
1 tablespoon flaked coconut, toasted

Directions

In a bowl, stir water and milk powder until powder is dissolved. Add pudding mix; whisk for 1-2 minutes or until thickened. Fold in 1/4 cup whipped topping and 1/4 teaspoon extract. Layer banana slices in the crust; top with pudding mixture. Cover and refrigerate.

Combine remaining whipped topping and extract; spread over pudding. Sprinkle with coconut. Cover and refrigerate for at least 1 hour before serving.

REAL Homemade Pumpkin Pie

Ingredients

- 1 medium sugar pumpkin
- 1 teaspoon ground nutmeg
- 1 teaspoon ground ginger
- 1 teaspoon salt
- 3 cups evaporated milk
- 4 eggs, beaten
- 2 (9 inch) unbaked pie crusts

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cut out top of pumpkin and clean out all seeds and strings from inside. Slice pumpkin vertically into 3 inch wide strips. Place strips onto a baking sheet.

Bake in preheated oven for about 1 hour. Once done, scrape the pumpkin from the skins, then beat with a mixer or puree in a food processor until smooth.

Preheat oven to 425 degrees F (220 degrees C).

Mix the nutmeg, ginger, salt, evaporated milk and eggs with the pumpkin puree. Pour mixture into two 9 inch pie crusts.

Bake in preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C) and bake for an additional 35 to 40 minutes, or until toothpick inserted into center comes out clean. Cool and refrigerate.

Cranberry Apple Pie II

Ingredients

6 apples
1 (16 ounce) can whole cranberry sauce
1/2 cup packed brown sugar
1/3 cup all-purpose flour
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a pie plate with pastry.

Peel, core, and slice the apples.

Combine apples and cranberry sauce in a medium-sized mixing bowl. Combine brown sugar, flour, cinnamon, and nutmeg; add to the apple mixture. Mix thoroughly. Turn filling into the pastry lined pan. Cover with top crust. Crimp edges. Cut slits in top crust.

Bake for 1 hour, or until the crust is golden brown and the filling bubbly.

Fresh Pear Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1/2 cup white sugar
3 tablespoons all-purpose flour
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon lemon zest
5 cups peeled and sliced pears
1 tablespoon butter
1 tablespoon lemon juice

Directions

Combine sugar, flour, salt, cinnamon, and lemon rind in mixing bowl.

Arrange pears in layers in a 9 inch pastry lined pan, sprinkling sugar mixture over each layer. Dot with butter. Sprinkle with lemon juice. Roll out remaining dough; cut slits for escape of steam. Moisten rim of bottom crust. Place top crust over filling. Fold edge under bottom crust, pressing to seal. Flute edge.

Bake at 450 degrees F (230 degrees C) for 10 minutes. Reduce temperature to 350 degrees F (175 degrees C), and bake for an additional 35 to 40 minutes.

Tricia's Fantastic Fudge Pie

Ingredients

1 (9 inch) pie shell
2 eggs, beaten
1/2 cup butter, melted
1 cup white sugar
1 teaspoon vanilla extract
1/4 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1 cup semi-sweet chocolate chips (optional)

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl combine eggs, melted butter or margarine, and sugar. Stir in vanilla extract. Set mixture aside.

In a separate bowl mix together flour and cocoa powder. Pour egg mixture into flour mixture and stir until thoroughly combined. Fold in chocolate chips if desired. Pour into pastry shell.

Bake in preheated oven for 30 to 40 minutes. Serve hot.

Frozen Pineapple Pie

Ingredients

1 lemon
1 (14 ounce) can sweetened condensed milk
1 (20 ounce) can crushed pineapple with juice
1 (16 ounce) package frozen whipped topping, thawed
2 (9 inch) prepared graham cracker crusts

Directions

Mix condensed milk and non-dairy whipped topping together.

Add the juice of one lemon and the pineapple to this creamy blend.

Pour pineapple blend into 2 graham cracker crusts. Freeze overnight. Take pies out of freezer 30 to 45 minutes before serving.

Shepherd's Pie

Ingredients

1 pound ground beef
1 medium onion, chopped
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular or 98% Fat Free)
1 tablespoon ketchup
1/8 teaspoon ground black
pepper
1 cup frozen peas and carrots
1 cup milk
2 tablespoons butter
1 1/3 cups instant mashed potato
flakes or buds

Directions

Cook beef and onion in 10-inch skillet over medium-high heat until well browned, stirring to break up meat. Pour off fat.

Stir soup, ketchup, black pepper and peas and carrots into skillet. Spoon beef mixture in 9-inch pie plate.

Heat milk and butter in 2-quart saucepan over medium-high heat to a boil. Remove from heat. Slowly stir in potatoes. Spoon potatoes over beef mixture.

Bake at 400 degrees F for 15 minutes or until potatoes are lightly browned.

Lemon Mousse Pie

Ingredients

1 (9 inch) pie shell, baked
1 (.25 ounce) package unflavored gelatin
1/2 cup lemon juice
1/4 cup water
1 teaspoon grated lemon zest
1 (8 ounce) package cream cheese
1 cup confectioners' sugar
1 cup heavy whipping cream, whipped

Directions

In a saucepan, combine gelatin, lemon juice and water. Stir over medium heat until dissolved. Remove from heat and stir in grated lemon zest. Set aside.

In a large bowl, combine cream cheese and sugar. Beat until smooth. Blend in gelatin mixture. Refrigerate 15 minutes until thick.

Fold whipped cream into cream cheese mixture. Spoon filling into baked pie crust. Refrigerate 1 hour or until firm.

Luby's German Chocolate Pie

Ingredients

1 1/2 cups white sugar
2 tablespoons all-purpose flour
2 tablespoons cornstarch
2 teaspoons unsweetened cocoa powder
2 tablespoons water
1 1/2 tablespoons melted butter
2 eggs
1 (12 fluid ounce) can evaporated milk
3/4 cup flaked coconut
1/3 cup chopped pecans
1 teaspoon vanilla extract
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl combine the sugar, flour, cornstarch and cocoa. Add water and melted butter whisk until combined. Add the eggs one at a time, beating well after each one. Add the milk and beat until well blended. Stir in the coconut, pecans and vanilla. Pour batter into the pie shell.

Bake at 375 degrees F (190 degrees C) for 45 minutes or until firm.

Tarte a L'oignon (French Onion Pie)

Ingredients

10 slices bacon, cut into 1 inch pieces
5 onions, thinly sliced
1 teaspoon salt
1/8 teaspoon freshly ground black pepper
1/2 cup milk
1/2 cup heavy cream
1 tablespoon all-purpose flour
4 eggs
1 pinch ground nutmeg
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the bacon into a skillet, and cook over medium heat until browned. Remove bacon from skillet, reserving 4 tablespoons bacon fat, and drain on paper towels.

Place the onions into the same skillet with the bacon fat, and cook over medium-high heat until evenly browned, about 8 minutes. Season with salt and pepper. Combine the milk and cream in a bowl. Sprinkle the flour over the onions, and stir to blend. Stir in the milk mixture. Cook and stir over medium heat until the mixture thickens. Remove from heat, stir in the bacon, and set aside to cool 10 minutes.

Beat the eggs in a mixing bowl until light colored and frothy. Stir a spoonful of the onion mixture into the eggs. Add another spoonful of the onion mixture, and continue stirring. Repeat, until all the onions have been stirred into the eggs and are thoroughly blended. Pour the mixture into the prepared pie shell. Sprinkle with nutmeg.

Bake in preheated oven until the crust is lightly browned, about 20 minutes. Remove from the oven and cool 5 minutes before serving.

Chicken Pot Pie with Cheddar Crust

Ingredients

3 pounds bone-in chicken pieces
6 quarts water
1 pinch salt
2 1/2 pounds potatoes, peeled and diced
1 bunch celery, diced
1/4 cup butter
2 pounds baby carrots, halved
1 onion, diced

7 tablespoons butter
6 tablespoons all-purpose flour
2 cups cream
1/4 cup chopped parsley
1/4 cup chopped green onion tops
salt and ground black pepper to taste (optional)

4 tablespoons butter
2 cups flour
1/4 cup ice water
1 cup shredded Cheddar cheese
1 egg yolk, lightly beaten

Directions

Place the chicken into a pot with the water, add salt, and simmer over medium heat until meat is falling off of the bones, about 40 minutes. Remove from heat, and cool. Remove chicken from broth, reserving broth. Remove the meat from the chicken, cutting large pieces into chunks. Discard skin and bones.

Meanwhile, place the potatoes into a large pot, and fill with enough water to cover. Bring to a boil over, and cook 8 minutes. Add the celery, and cook 2 minutes more. Drain, and place into a large bowl.

Bring a second pot of water to a boil over medium-high heat. Add the carrots, and cook 5 minutes. Add the onion and cook 3 minutes more. Remove from heat and drain.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 baking dish.

Melt 4 tablespoons of butter in a skillet over medium heat. Stir in the carrots and onion, and cook until tender, about 15 minutes. Mix with the potatoes and celery. Stir in the chicken.

To make the sauce, melt 7 tablespoons of butter in a pot over medium heat. Whisk 6 tablespoons of flour into the butter, and cook until light brown and paste-like, about 3 minutes. Slowly whisk in the cream and 2 cups of the reserved chicken broth. Continue whisking until the mixture thickens, about 5 minutes. Stir in the parsley and green onions. Season to taste with salt and pepper. Pour the cream sauce over the vegetables and chicken mixture, tossing to coat evenly. Spoon the mixture into the prepared baking dish.

To make the Cheddar crust, cut 4 tablespoons butter into 2 cups of flour until the mixture is pea-sized. Stir in the Cheddar cheese and sprinkle the ice water over the mixture, gathering the dough into a soft ball. Knead gently until smooth and elastic. Roll dough out on a lightly floured surface until large enough to cover the entire baking dish. Place over the chicken mixture in the baking dish, tucking in edges to fit. Brush with the beaten egg yolk. Pierce top in a few places with a fork or knife to vent steam.

Bake in preheated oven until top is golden; 30 to 35 minutes.

Cream Cheese Pineapple Pie

Ingredients

1 (9 inch) unbaked pastry shell
1 (8 ounce) package cream
cheese, softened
1 (16 ounce) container vanilla
yogurt
1 cup pineapple preserves

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

In a mixing bowl, beat cream cheese until smooth. Add the yogurt and preserves; pour into crust. Cover and freeze for 8 hours or overnight. Remove from the freezer 30 minutes before cutting.

Medieval Custard Pie (Daryoles)

Ingredients

2 (9 inch) unbaked pie crusts
1/2 cup blanched almonds
1 1/4 cups cold water
1 cup half-and-half cream
1 pinch saffron powder
1 teaspoon ground cinnamon
5 eggs
3/4 cup white sugar
1 teaspoon rose water

Directions

Preheat the oven to 350 degrees F (175 degrees C). Press pie crusts into the bottom and up the sides of two 9 inch pie pans. Prick with a fork all over to keep them from bubbling up. Bake pie crusts for about 10 minutes in the preheated oven, until set but not browned. Set aside to cool.

Make an almond milk by placing almonds in the container of a food processor. Process until finely ground, then add water, and pulse just to blend. Let the mixture sit for 10 minutes, then strain through a cheesecloth. Measure out 1 cup of the almond milk, and mix with half and half. Stir in the saffron and cinnamon, and set aside.

Place the eggs and sugar in a saucepan, and mix until well blended. Place the pan over low heat, and gradually stir in the almond milk mixture and cinnamon. Cook over low heat, stirring constantly until the mixture begins to thicken. When the mixture is thick enough to evenly coat the back of a metal spoon, stir in rose water and remove from heat. Pour into the cooled pie shells.

Bake for 40 minutes in the preheated oven, or until the center is set, but the top is not browned. Cool to room temperature, then refrigerate until serving.

Gooseberry Pie II

Ingredients

1 recipe pastry for a 9 inch double
crust pie
1 cup white sugar
1 cup fresh gooseberries
1 cup sour cream
2 tablespoons all-purpose flour
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine sugar, flour and salt. Stir in
gooseberries and sour cream. Stir well.

Pour mixture into pie shell and then cover with second pie shell. Cut
slits in top crust to allow for ventilation. Bake in preheated oven for
45 to 50 minutes.

Summer is Here Triple Berry Peach Pie

Ingredients

For the Pie:

1 pastry for a 9 inch double crust pie

1 egg white, lightly beaten

3 fresh peaches - peeled, pitted and sliced

1 pint fresh strawberries, hulled and large berries cut in half

1 pint fresh blueberries

2 (6 ounce) containers fresh raspberries

1/3 cup all-purpose flour

3 tablespoons cornstarch

1/2 cup brown sugar

1/2 cup white sugar

2 teaspoons ground cinnamon

1/4 teaspoon ground nutmeg

2 tablespoons butter, cut into small pieces

For the Topping:

1 teaspoon ground cinnamon

1 tablespoon white sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line a 9 inch pie plate with half of the dough and brush with half of the beaten egg white.

Combine the sliced peaches, strawberries, blueberries, and raspberries in a large bowl; set aside. Mix the flour, cornstarch, brown sugar, 1/2 cup white sugar, 2 teaspoons cinnamon, and nutmeg together. Gently fold the flour mixture into the fruit, taking care not to crush the berries. Transfer the fruit mixture into the pastry-lined pie plate. The filling will be piled high but will cook down. Dot with butter.

Top the filled pie with a lattice crust or a full top crust (cut decorative slits in the crust to allow steam to escape). Brush the top crust or lattice with the remaining egg white. Combine 1 teaspoon cinnamon and 1 tablespoon sugar and sprinkle the mixture on the crust. Place the pie on a baking sheet to catch drips.

Bake the pie until the crust is golden brown and the filling is bubbly, 45 to 60 minutes. Turn off the oven and let the pie set for 30 minutes; transfer to a cooling rack. The filling will be loose if served warm, but will tighten up when the pie is completely cooled.

Pecan Pie Bars I

Ingredients

3 cups all-purpose flour
1/2 cup white sugar
1 cup butter
1/2 teaspoon salt
4 eggs
1 1/2 cups light corn syrup
1 1/2 cups white sugar
3 tablespoons margarine, melted
1 1/2 teaspoons vanilla extract
2 1/2 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease the sides and bottom of one 15x10 inch pan.

In a large bowl combine the flour, 1/2 cup sugar, margarine or butter and salt until the mixture resemble coarse crumbs. Press firmly into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 20 minutes.

In a large bowl stir the eggs, corn syrup 1 1/2 cups white sugar, melted margarine and vanilla until blended. Stir in the chopped pecans.

Spread the filling evenly over the hot crust. Bake at 350 degrees F (175 degrees C) for 25 minutes or until set. Let cool before slicing.

Aunties Wild Huckleberry Pie

Ingredients

1 recipe pastry for a 9 inch double
crust pie
4 cups huckleberries
2 1/2 tablespoons tapioca
2/3 cup white sugar
1/4 teaspoon salt
1/2 cup packed brown sugar
1 tablespoon cider vinegar
1 tablespoon butter

Directions

Mix together the huckleberries, tapioca, sugar, salt, brown sugar, and apple cider vinegar.

Pour mixture into unbaked pie shell. Dot top with butter. Add top pastry and flute edges.

Bake at 400 degrees F (205 degrees C) for 15 minutes. Then turn oven down to 350 degrees F (175 degrees C) for 45-55 minutes. Longer if berries are frozen.

Tortilla Pie

Ingredients

1/2 pound lean ground beef
1/4 cup chopped onion
1 garlic clove, minced
1 (14.5 ounce) can Italian or Mexican diced tomatoes, drained
1/2 teaspoon chili powder
1/4 teaspoon ground cumin
3/4 cup part-skim ricotta cheese
1/4 cup shredded part-skim mozzarella cheese
3 tablespoons minced fresh cilantro or parsley, divided
4 (8 inch) flour tortillas
1/2 cup shredded reduced-fat Cheddar cheese

Directions

In a nonstick skillet, cook beef, onion and garlic over medium heat until meat is no longer pink; drain. Stir in tomatoes, chili powder and cumin. Bring to a boil; remove from the heat. In a bowl, combine the ricotta cheese, mozzarella cheese and 2 tablespoons cilantro.

Place on tortilla in a 9-in. round cake pan coated with nonstick cooking spray. Layer with half of the meat sauce, one tortilla, all of the ricotta mixture, another tortilla and the remaining meat sauce. Top with remaining tortilla; sprinkle with cheddar cheese and remaining cilantro. Cover and bake at 400 degrees F for 15 minutes or until heated through and cheese is melted.

October Apple Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
6 cups thinly sliced apples
1 lemon, juiced
1/2 cup packed light brown sugar
1/2 cup white sugar
2 teaspoons ground cinnamon
1/4 teaspoon freshly grated nutmeg
3 tablespoons all-purpose flour
1/4 cup butter, chilled and diced
9 caramel squares, quartered
1 tablespoon white sugar

Directions

In a large bowl, combine apples, lemon juice, sugars, spices, flour, butter, and caramels. Stir to coat fruit evenly.

Roll dough out, and cut out two crusts. Line a pie plate with one of the crusts. Spoon filling into the bottom crust, and cover with the top crust. Crimp the edges. Place the pie on a baking sheet covered with foil. Poke fork holes over top. Sprinkle lightly with granulated sugar.

Bake at 375 degrees F (190 degrees C) for 50 minutes. If you notice overbrowning after 30 minutes, reduce heat to 350 degrees F (175 degrees C). Serve warm, or at room temperature.

Tomato Bacon Pie

Ingredients

1 (9 inch) unbaked deep dish
pastry shell
3 medium tomatoes, cut into 1/4
inch slices
10 bacon strips, cooked and
crumbled
1 cup shredded Cheddar cheese
1 cup mayonnaise*

Directions

Bake pastry shell according to package directions; cool.

Place tomatoes in the crust; sprinkle with bacon. In a bowl, combine the cheese and mayonnaise. Spoon over bacon in the center of pie, leaving 1 in. around edge. Bake at 350 degrees F for 30-40 minutes or until golden brown (cover edges with foil if necessary to prevent over browning).

Spicy Pumpkin Pie I

Ingredients

2 (9 inch) unbaked pie crusts
2 tablespoons butter, melted
1 (29 ounce) can pumpkin puree
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
1/2 teaspoon salt
2 eggs
2 tablespoons all-purpose flour
1/2 cup brown sugar
1/2 cup white sugar
1 cup milk

Directions

Preheat oven to 450 degrees F (220 degrees C).

In a large bowl, mix together butter or margarine, pumpkin, cinnamon, ginger, cloves, and salt. In a separate bowl, beat eggs until foamy. Mix flour, brown sugar, white sugar, and milk into eggs. Blend egg mixture into pumpkin mixture. Pour half of mixture into each pastry lined pan.

Bake in preheated oven for 15 minutes. Reduce heat to 375 degrees F (190 degrees C) and bake an additional 45 minutes, until toothpick inserted in center comes out clean.

Deluxe Pecan Pie

Ingredients

3 eggs, beaten
1 cup white sugar
2 teaspoons butter, melted
1/2 cup dark corn syrup
1/2 cup heavy cream
1/2 cup brandy
1 teaspoon vanilla extract
1/2 teaspoon salt
2 tablespoons chopped pecans
1 (9 inch) unbaked pie crust
1 cup pecan halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small bowl, mix together the eggs, sugar, butter, corn syrup, whipped cream, brandy, vanilla and salt.

Stir in chopped pecans and pour into pie shell.

Arrange pecan halves on top and bake for 40 to 45 minutes.

Remove from oven, cool and serve.

Chilean Potato Pie (Pastel de Papas)

Ingredients

5 cups potatoes, peeled and cubed
2 tablespoons butter, or to taste
salt to taste
2 eggs, beaten

1/2 cup vegetable oil
1 clove garlic, minced
1 onion, diced
2 tomatoes, diced
1 tablespoon tomato paste
1 pound ground beef
2 tablespoons shredded panquehue cheese
1/2 teaspoon chopped fresh parsley
salt and black pepper to taste
1 pinch cayenne pepper (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2-quart baking dish.

Place the potatoes into a large pot and cover with salted water. Bring to a boil; reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Mash the hot potatoes with butter and salt. Let cool until just warm; stir in the beaten egg until smooth.

Meanwhile, heat the oil in a large skillet over medium heat. Stir in the garlic and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the tomatoes and tomato paste; continue cooking until the tomatoes soften and begin to lose their shape. Add the ground beef and cook until browned, about 10 minutes. Stir in the panquehue cheese and parsley; season to taste with salt, black pepper, and cayenne pepper.

Spread half of the mashed potato mixture into the prepared baking dish. Cover with the ground beef mixture, then spread the remaining mashed potatoes over the beef to completely cover.

Bake in the preheated oven until the potatoes are hot and the top is lightly browned, about 40 minutes.

Bill Clinton's Lemon Chess Pie

Ingredients

1 (9 inch) pie shell
2 cups white sugar
1/2 cup butter, softened
5 eggs, beaten
1 cup milk
1 tablespoon all-purpose flour
1 tablespoon cornmeal
1/4 cup fresh lemon juice
3 tablespoons lemon zest

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, cream together sugar and butter or margarine until light and fluffy. Beat in eggs and milk. Add flour, cornmeal, lemon juice, and lemon rind. Mix until smooth. Pour mixture into pastry shell.

Bake in preheated oven for 35 to 40 minutes, until set in center.

Tomato Pie II

Ingredients

1 (9 inch) unbaked pie crust
2 large tomatoes
1/2 small onion, sliced
1 teaspoon Italian seasoning
1 cup fat-free mayonnaise
1 cup shredded reduced-fat Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C.) Bring a pot of water to boil and blanch the tomatoes for 1 minute. Peel and slice the tomatoes and drain on paper towels.

Place sliced tomatoes in the pie shell, sprinkle with Italian seasoning, then place the sliced onions on top. In a small bowl, mix the mayonnaise and cheese together. Spread on top of the tomatoes and onions.

Bake in preheated oven for 35 minutes. Remove from oven and let stand for 10 minutes before serving.

Cranberry Cream Pie II

Ingredients

1 1/4 cups graham cracker crumbs
2 tablespoons white sugar
1/3 cup chopped pecans
6 tablespoons butter, melted
1 (8 ounce) package cream cheese, softened
1/3 cup confectioners' sugar
1 teaspoon vanilla extract
2 tablespoons orange liqueur (optional)
1 cup heavy whipping cream
2 1/2 cups cranberries
1 cup white sugar
1 tablespoon water
3 tablespoons cornstarch
2 tablespoons water

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl, combine graham cracker crumbs, 2 tablespoons white sugar, and chopped pecans. Mix well, then stir in melted butter or margarine. Mix until ingredients are thoroughly combined. Press mixture into pan. Bake in preheated oven for 8 to 10 minutes, until lightly browned. Cool to room temperature.

To Make Cream Cheese Filling: In medium mixing bowl, whip cream cheese until fluffy. Mix in confectioners' sugar. Scrape sides of bowl. Add vanilla extract. Add orange liqueur if desired. Mix well.

In a separate bowl, beat whipping cream until soft peaks form. Fold into cream cheese mixture. Spoon filling into cooled crust. Cover with plastic wrap or aluminum foil and chill at least 3 hours.

To Make Cranberry Topping: In a medium saucepan, combine cranberries, 1 cup white sugar, and 1 tablespoon water. Cook over medium heat, stirring constantly, until mixture comes to a full boil and cranberries begin to pop. Remove from heat. Mix cornstarch and 2 tablespoons water together in a small bowl, until smooth, then stir into cranberry mixture. Return pan to heat. Cook until mixture boils and thickens, stirring constantly. Remove from heat and cool to room temperature.

Spread cranberry topping over cream cheese filling. Chill pie thoroughly before serving.

Pumpkin Pie Cake III

Ingredients

- 1 (16 ounce) can pumpkin
- 1 (12 fluid ounce) can evaporated milk (such as Carnation ®)
- 1 cup brown sugar
- 3 eggs
- 4 teaspoons pumpkin pie spice
- 1 (18.25 ounce) package yellow cake mix
- 1/2 cup chopped walnuts
- 1/2 cup chopped pecans
- 1 cup melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch cake pan.

Whisk the pumpkin, evaporated milk, brown sugar, eggs, and pumpkin pie spice together in a bowl. Pour into the prepared pan. Scatter the cake mix over the top of the pumpkin mixture; sprinkle the nuts over the cake mix. Drizzle the melted butter over the entire cake.

Bake in the preheated oven until set in the center, about 50 minutes.

Whole-Grain Pie Crust with LIBBY'S® Famous

Ingredients

Crust:

3/4 cup whole-wheat flour
1/2 cup old-fashioned oats, finely ground
2 teaspoons granulated sugar
1/2 teaspoon salt
1/3 cup cold butter, cut into small pieces
2 tablespoons very cold water, or as needed

Filling:

3/4 cup granulated sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
2 large eggs
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin
1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Milk
Whipped cream or topping (optional)

Directions

For Crust: Combine flour, ground oats, sugar and salt in medium bowl. Cut in butter with pastry blender or two knives until mixture is crumbly. Sprinkle with water; blend together with a fork until mixture holds together.

Shape dough into ball; place on lightly floured sheet of wax paper. Top with additional piece of wax paper; roll out dough to 1/8-inch thickness. Remove top sheet of wax paper and invert dough into 9-inch deep-dish (4-cup volume) pie plate; slowly peel away wax paper. Trim excess crust. Turn edge under; crimp as desired.

For Filling: Mix sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

Pour into pie shell.

Bake in preheated 425 F oven for 15 minutes. Reduce temperature to 350 degrees F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream or topping before serving.

Plantation Ham Pie

Ingredients

4 cups cubed fully cooked ham
1 medium onion, chopped
2 tablespoons butter or margarine
2 (10.75 ounce) cans condensed cream of chicken soup, undiluted
1 cup milk
2 cups fresh or frozen broccoli florets, cooked and drained
2 cups biscuit/baking mix
1/2 cup water
1/2 cup minced fresh parsley

Directions

In a large skillet, saute ham and onion in butter until the onion is tender. Combine soup and milk; stir into ham mixture. Add broccoli; heat through. Pour into an ungreased shallow 2-1/2-qt. baking dish.

Combine biscuit mix and water until a soft dough forms. On a lightly floured surface, knead dough 10 times. Roll out into a 12-in. square; sprinkle with parsley. Roll up jellyroll style. Cut into 12 pieces; place over the ham mixture.

Bake, uncovered, at 425 degrees for 20-25 minutes or until biscuits are golden and the ham mixture is bubbly.

Creamy Lemonade Pie

Ingredients

1 (5 ounce) can evaporated milk
1 (3.4 ounce) package instant
lemon pudding mix
2 (8 ounce) packages cream
cheese, softened
3/4 cup lemonade concentrate
1 (9 inch) graham cracker crust

Directions

In a mixing bowl, combine milk and pudding mix; beat on low speed for 2 minutes (mixture will be thick). In another mixing bowl, beat cream cheese until light and fluffy, about 3 minutes. Gradually beat in lemonade concentrate. Gradually beat in pudding mixture. Pour into crust. Cover and refrigerate for at least 4 hours.

Tourtiers (French Pork Pie)

Ingredients

2 1/2 pounds lean ground pork
1/4 teaspoon ground cloves
1/4 teaspoon ground cinnamon
1 large onion, chopped
1 teaspoon salt
1 stalk celery, chopped
1 bay leaf
3 cups water
4 baking potatoes, peeled and cubed
2 (15 ounce) packages refrigerated pie crusts

Directions

In a large saucepan, mix together the ground pork, cloves, cinnamon, onion, salt, celery, bay leaf and water. The water will help break up the raw pork. Simmer over medium-low heat for about 3 hours, or until the water has evaporated. Remove from the heat and discard the bay leaf.

Towards the end of the pork cooking time, place the potatoes into a separate saucepan and fill with enough water to cover. Bring to a boil and cook until tender, about 10 minutes. Drain and mash potatoes. When the pork is done, stir the mashed potatoes into that pan until evenly blended.

Preheat the oven to 375 degrees F (190 degrees C). Line two 9 inch pie plates with bottom crusts. Spoon equal amounts of the pork filling into each crust. Cover with top crusts and flute the edges to seal.

Bake for 45 minutes in the preheated oven, or until crust is golden brown.

Out of this World Pie

Ingredients

2 (9 inch) pie shells, baked
1 (21 ounce) can cherry pie filling
1 (20 ounce) can crushed
pineapple, with juice
1 teaspoon red food color
3/4 cup white sugar
1 tablespoon cornstarch
1 (3 ounce) package raspberry
flavored gelatin mix
6 bananas, peeled and sliced
1 (8 ounce) container frozen
whipped topping, thawed

Directions

In a large saucepan, combine pie filling, pineapple with juice, food color, sugar, and cornstarch. Cook over low heat until thick, stirring frequently. Remove from heat and stir in gelatin.

Allow mixture to cool, then stir in banana slices. Pour half of mixture into each pastry shell. Top with whipped topping if desired.

Creamy Lemon Pie I

Ingredients

1 (9 inch) prepared graham
cracker crust
1 (14 ounce) can sweetened
condensed milk
1/3 cup fresh lemon juice
1 (12 ounce) container frozen
whipped topping, thawed

Directions

Squeeze juice from lemons into a medium mixing bowl. Stir in condensed milk and whipped topping. Pour into pie crust. Chill.

Pineapple Posy Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1/2 (12 fluid ounce) can pineapple juice concentrate
1 (.25 ounce) package unflavored gelatin
1/4 cup cold water
4 egg yolks, beaten
1/2 cup white sugar
1/4 teaspoon salt
2 tablespoons orange zest
4 egg whites
1/4 cup white sugar
2/3 cup whipping cream, whipped
30 pineapple tidbits
6 maraschino cherries

Directions

Soften gelatin in water at least 5 minutes.

Simmer pineapple juice in a saucepan over low heat until it is reduced to 1/2 cup. Cool. Beat egg yolks into pineapple juice. Stir in gelatin and 1/2 cup sugar. Place pineapple mixture in the top of a double boiler. Cook for 10 minutes, stirring often. Remove from heat. Stir in salt and orange peel. Chill until mixture thickens, but do not let it set. It usually takes about 45 minutes.

Beat egg whites until frothy, then gradually add 1/4 cup sugar while continuing to heat. Beat until stiff peaks form. Fold in whipped cream. Fold egg white mixture into pineapple mixture, and spoon filling into cool pie shell. Chill.

Garnish with 6 pineapple flowers made by arranging 5 pineapple tidbits around a maraschino cherry center. Serve.

Mock Coconut Pie (Spaghetti Squash Pie)

Ingredients

1 cup white sugar
3 eggs
1/4 cup butter, melted
1 tablespoon fresh lemon juice
1 teaspoon vanilla extract
3 cups cooked, shredded spaghetti squash
1 (9 inch) pie shell, baked
1 pinch ground nutmeg (optional)
1 pinch ground cinnamon (optional)
1 1/2 cups whipped cream for garnish (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat the sugar and eggs together in a mixing bowl until light and frothy. Beat in the butter, lemon juice, and vanilla until well blended. Stir in the spaghetti squash. Pour the mixture into the prebaked pie shell. If desired, dust the top with nutmeg and cinnamon.

Bake the pie in preheated oven until a knife inserted in the center comes out clean, 40 to 45 minutes. Cool on a rack before serving. Garnish with whipped cream, if desired.

Fresh Strawberry Pie III

Ingredients

1 (9 inch) pie crust, baked
1 cup white sugar
3 tablespoons strawberry flavored
gelatin mix
2 tablespoons cornstarch
1/4 teaspoon salt
1 cup boiling water
2 pints strawberries, cleaned and
stemmed
2 cups whipping cream (optional)

Directions

Combine sugar, gelatin, cornstarch, and salt in a medium saucepan. Stir in boiling water. Boil mixture for 3 minutes over high heat, stirring constantly. Cool completely.

Arrange whole strawberries in pastry shell. Pour gelatin mixture over berries. Chill before serving. Top with whipped cream.

Pecan Pie Cake III

Ingredients

2 cups chopped pecans
1/2 cup butter, softened
1/2 cup shortening
2 cups white sugar
5 egg yolks
1 tablespoon vanilla extract
1 cup buttermilk
2 cups all-purpose flour
1 teaspoon baking soda
1 cup chopped pecans
5 egg whites
3/4 cup dark corn syrup

1/2 cup packed brown sugar
1/3 cup cornstarch
4 egg yolks
1 1/2 cups half-and-half cream
3/4 cup dark corn syrup
1/8 teaspoon salt
3 tablespoons butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously butter 3 (9 inch) pans. Divide 2 cups chopped pecans evenly between the pans. Shake to coat bottoms and sides of pans.

In a large bowl, cream together 1/2 cup butter, shortening and 2 cups sugar until light and fluffy. Beat in the yolks one at a time, then stir in 1 teaspoon vanilla. Combine the flour and baking soda and beat into creamed mixture alternately with the buttermilk. Stir in 1 cup chopped pecans.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Divide batter equally into prepared pans.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pans on wire racks 10 minutes. Invert layers onto wire racks lined with wax paper. Brush tops and sides of cake layers with 2/3 cup corn syrup, and cool completely.

Make the Filling: In a large saucepan, combine 1/2 cup brown sugar and cornstarch. Stir in 4 egg yolks, half-and-half, 3/4 cup corn syrup and salt. Bring mixture to a boil over medium heat. Continue boiling, whisking constantly for 1 minute, or until thickened. Remove from heat. Whisk in butter and vanilla. Chill.

Assemble the cake: Place first layer on serving plate, pecan side up. Spread with half of the filling. Place second layer, pecan side up, on filling. Spread with remaining filling. Top with remaining cake layer, pecan side up.

California Black Bottom Pie

Ingredients

1 cup finely chopped walnuts
1 cup graham cracker crumbs
1/4 cup white sugar
5 tablespoons butter, melted
1/4 cup cold water
1 tablespoon unflavored gelatin
3/4 cup white sugar
2 tablespoons cornstarch
1/4 teaspoon salt
2 cups milk
4 egg yolks, beaten
1 cup semisweet chocolate chips
2 teaspoons instant coffee granules
4 egg whites
1 dash cream of tartar
1/2 cup white sugar
2 tablespoons rum
1/2 cup heavy cream
8 walnut halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, combine chopped walnuts, graham cracker crumbs, 1/4 cup sugar, and melted butter. Mix thoroughly, then press firmly into a 9 inch deep-dish pie pan. Bake in preheated oven for 8 minutes. Remove and cool.

To Make Chocolate Layer: Place water in a small bowl and sprinkle gelatin over top. Set aside to soften. In a medium saucepan, mix together 3/4 cup sugar, cornstarch, and salt. Whisk in milk and cook over low heat, stirring constantly. When mixture comes to a boil, remove from heat.

Place beaten egg yolks in a small bowl and gradually add 1/2 cup of hot milk mixture, whisking constantly. Whisk egg yolk mixture back into hot milk mixture. Return pan to heat and allow to boil 3 minutes, stirring constantly. Remove from heat and place 1 cup of mixture in a small bowl.

Place chocolate pieces in a glass bowl and microwave at 30 second intervals, stirring at each interval, until chocolate is melted and smooth. Stir chocolate and coffee granules into separated custard. Allow this mixture to cool, then spread into bottom of crust. Place in refrigerator.

To Make Rum Layer: Stir softened gelatin into remaining custard. Place a piece of plastic wrap directly on surface of custard and chill until firm.

In a large glass or metal mixing bowl, beat egg whites with cream of tartar until foamy. Gradually add 1/2 cup sugar, continuing to beat until whites form stiff peaks. Whisk rum into chilled gelatin mixture, then fold in beaten egg whites. Spread mixture on top of chocolate layer. Chill pie at least 2 hours, until filling is set.

Immediately before serving, whip cream until soft peaks form. Place whipped cream in a piping bag with a star tip and make 8 decorative swirls around edges of pie. Place a walnut half in the middle of each swirl. To cut pie, dip sharp knife in hot water.

Pecan Pie Tarts

Ingredients

6 ounces cream cheese
1 cup butter, softened
2 cups all-purpose flour
1/4 cup butter, softened
1 1/2 cups packed brown sugar
2 eggs
2 teaspoons vanilla extract
1 3/4 cups chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C).

Grease 30 tart tins or muffin cups and set aside.

To Make Crust: In a medium mixing bowl cream together cream cheese and 1 cup butter until light and fluffy. Blend in flour, 1/2 cup at a time, forming a smooth dough. Roll into 30 equal balls and press one into each greased tin so it lines the bottom and sides, like a pie crust.

To Make Filling: In a medium mixing bowl cream together 1/4 cup butter and sugar until light and fluffy. Beat in eggs and vanilla until thoroughly blended. Stir in pecans. Fill each lined tin half full. Mixture will rise as it bakes.

Bake in preheated oven for 25 minutes, or until lightly browned. Let cool in tins, then use the end of a table knife to flip each tart out of its tin.

Peanut Butter Cup Pie

Ingredients

1 (3 ounce) package non-instant vanilla pudding mix
2 cups milk
1 (16 ounce) jar peanut butter
1 (9 inch) pie crust, baked
1 (3.9 ounce) package instant chocolate pudding mix
2 cups milk
1 cup frozen whipped topping, thawed (optional)

Directions

Combine vanilla pudding mix with 2 cups milk; prepare according to package directions. As pudding heats up, add peanut butter. Stir constantly until peanut butter is melted and mixture is smooth and thickened. Pour mixture into pie crust.

Mix chocolate pudding mix and 2 cups milk according to package directions. Allow to set up 5 minutes, then pour over peanut butter pudding layer. Chill several hours before serving. Garnish with whipped topping if desired.

Ambrosia Pecan Pie

Ingredients

3 eggs
3/4 cup light corn syrup
1/2 cup sugar
3 tablespoons brown sugar
3 tablespoons orange juice
2 tablespoons butter or margarine,
melted
1 teaspoon grated orange peel
1/8 teaspoon salt
1 1/2 cups chopped pecans
2/3 cup flaked coconut
1 (9 inch) unbaked pastry shell

Directions

In a large mixing bowl, beat eggs, corn syrup, sugars, orange juice, butter, orange peel and salt until well blended. Stir in pecans and coconut. Pour into pastry shell. Bake at 350 degrees F for 50-60 minutes or until a knife inserted near the center comes out clean. If edges become too brown, cover with foil. Cool on a wire rack.

Fruit and Cream Pie II

Ingredients

2 cups all-purpose flour
1 teaspoon salt
3 tablespoons milk
1 tablespoon white sugar
2/3 cup vegetable oil

1 (15.25 ounce) can apple pie filling
1 (16 ounce) can blueberry pie filling
1 teaspoon ground cinnamon

2 eggs
1 pint sour cream
1 teaspoon vanilla extract
1 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix flour and salt together. Pour milk, sugar and oil into one measuring cup, and add all at once to flour. Stir until mixed. Pat dough onto the bottom and sides of a 2 quart casserole dish.

Spread fruit filling over dough and sprinkle with cinnamon. In a medium bowl, combine eggs, sour cream and vanilla. Mix until smooth and pour over fruit filling. Sprinkle top with cinnamon.

Bake in the preheated oven for 45 to 60 minutes, or until topping is set. Allow to cool and store in the refrigerator.

All-American Peach Pie Wonder

Ingredients

5 slices Wonder® Classic White Sandwich Bread, crusts removed
6 fresh peaches, peeled, pitted, and sliced
1/2 cup butter, softened
1 1/2 cups sugar
2 tablespoons all-purpose flour
1 egg

Directions

Preheat the oven to 350 degrees F. Butter an 8-inch square baking dish.

Cut each Wonder Bread slice into 4 or 5 strips. Spread the fruit in the baking pan and cover with a layer of bread strips.

In a separate mixing bowl, beat together the butter, sugar, flour and egg. Gently spread over the fruit and bread.

Bake 40 to 50 minutes, or until golden brown.

Pineapple Pie I

Ingredients

1 (9 inch) deep dish pie crust
1 cup white sugar
1 tablespoon all-purpose flour
3/4 cup flaked coconut
2 eggs
3/4 cup crushed pineapple,
drained
1/4 cup butter, melted

Directions

In a small bowl, mix sugar and flour. Stir in coconut.

In a larger bowl, beat eggs lightly. Mix in pineapple, and then coconut mixture. Add melted butter, and mix well. Pour filling into deep dish pie crust.

Bake at 350 degrees F (175 degrees C) for 45 to 60 minutes.

Egg Custard Pie III

Ingredients

3 eggs
1 cup white sugar
1/4 cup butter, melted
2 tablespoons all-purpose flour
1 cup milk
1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
1 recipe pastry for a 9 inch single crust pie

Directions

Bake pie shell at 400 degrees F (205 degrees C) for 5 minutes. Set aside.

Combine melted butter or margarine, sugar, flour, milk, vanilla, and nutmeg. Add beaten eggs, and blend well. Pour filling into partially baked pie shell.

Bake at 325 degrees F (165 degrees C) for 45 to 55 minutes, or until an inserted knife comes out clean. Do not overcook.

Two Tier Strawberry Pie

Ingredients

1 (3 ounce) package cream cheese
1/2 cup confectioners' sugar
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
1 cup heavy cream
1 (9 inch) baked pie shell

1/3 cup white sugar
2 tablespoons cornstarch
1/3 cup water
1/3 cup grenadine syrup
1 tablespoon lemon juice
2 cups fresh strawberries, hulled

Directions

In a medium bowl, mix together cream cheese and confectioners' sugar until smooth and creamy. Stir in vanilla and almond extract. In a separate bowl, whip cream until peaks form. Fold into cream cheese mixture. Spread over bottom of baked pie shell. Chill.

In a saucepan, mix together sugar and cornstarch. Stir in water until smooth. Add grenadine and lemon juice. Bring to a boil over medium heat. Cook 5 minutes, stirring constantly, or until thickened. Allow to cool, then chill.

Just before serving, stir together strawberries and cooled cornstarch mixture until evenly coated. Spread over cream cheese layer.

Elegant White Chocolate Banana Cream Pie

Ingredients

1 (9 inch) pie crust, baked
6 egg yolks, beaten
5 tablespoons white sugar
1/4 cup sifted cornstarch
2 cups milk
1 vanilla bean, halved
2 tablespoons butter, diced
3 ounces white chocolate, melted
8 ripe bananas
1 lemon, juiced
1 pint whipping cream
1 fluid ounce white chocolate
liqueur
1 fluid ounce banana liqueur
12 ounces white chocolate
2 teaspoons unsweetened cocoa
powder, for garnish

Directions

To Make White Chocolate Pastry Cream: In a medium bowl, whisk together egg yolks and sugar until pale yellow. Whisk in cornstarch. In a medium saucepan, heat milk and vanilla bean to just below the boiling point. Slowly whisk a small amount of hot milk into egg yolk mixture, then stir egg yolk mixture back into pan. Bring to a boil over low heat, stirring constantly.

Stir in butter, then strain mixture through a sieve. Place plastic wrap over the surface of mixture to keep a skin from forming. Allow to cool slightly, then stir in melted white chocolate. Chill pastry cream.

Slice bananas and toss with the lemon juice to keep from discoloring. Set aside.

In a large bowl, whip chilled whipping cream until stiff peaks form. Fold into pastry cream, then fold in bananas and liqueurs. Fill tart shell with banana cream filling.

Top generously with white chocolate curls, then dust with cocoa. Serve soon after assembling so crust doesn't get soggy.

To make white chocolate curls, carefully draw a vegetable peeler across the broad, flat surface of a room-temperature (about 80 degrees) chunk of white chocolate to make large, thin curls. Refrigerate until ready to use.

Finnish Blueberry Pie

Ingredients

3/4 cup white sugar
3/4 cup butter, softened
1 egg
1 teaspoon baking powder
2 1/4 cups all-purpose flour
1/2 cup milk
2 pints fresh blueberries
1/2 cup white sugar, or more to taste

Directions

Preheat oven to 400 degrees F (200 degrees C), and line a 9x13 inch baking pan with parchment paper.

Beat 3/4 cup sugar with the butter until the mixture is smooth and creamy, and beat in the egg. Add the baking powder, and stir in the flour, 1/2 cup at a time, alternating with a few tablespoons of the milk, until all the flour and milk have been incorporated. The dough will be sticky, like sugar cookie dough. Spread the dough into the prepared baking dish, creating a raised edge of dough around the dish.

Place the blueberries in a bowl with 1/2 cup of sugar, and mash the berries with a potato masher. Spread the blueberry mixture on top of the crust in an even layer.

Bake in the preheated oven until the crust has browned slightly and the filling is thickened and bubbling, 15 to 25 minutes.

Mango Pie

Ingredients

8 extra green mangoes, peeled,
seeded, and sliced
1 tablespoon lime juice
1 cup white sugar
1/3 cup all-purpose flour
1/4 teaspoon salt
1/2 teaspoon ground nutmeg
1 (15 ounce) package prepared
double pie crust
1/4 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toss the sliced green mango with the lime juice in a large bowl. In a separate bowl, toss together the sugar, flour, salt, and nutmeg. Layer the sugar mixture and the sliced mangoes in several layers in the pie shell bottom. Dot with butter, then top with the other half of the pie crust. Prick with a fork.

Bake in preheated oven for 1 hour, until the mango has softened and the crust is golden brown.

Moussaka Cottage Pie

Ingredients

4 tablespoons olive oil, divided
2 medium onions, cut into medium dice
3 large cloves garlic, minced
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
2 pounds lean ground beef or turkey
2 cups canned crushed tomatoes
1/3 cup dark or golden raisins
1 pound eggplant, cut into 1/4-inch thick slices
Salt and pepper
1 (24 ounce) package refrigerated mashed potatoes, warmed in the microwave according to instructions
1 large egg, beaten

Directions

Heat 2 Tbs. oil in a 12-inch ovenproof skillet over medium-high heat. Saute onions until tender, about 5 minutes. Add garlic, cinnamon and cloves; cook about 1 minute. Add meat, stirring to break it up, and cook about 5 minutes. Stir in tomatoes and raisins; simmer 10 minutes.

Arrange eggplant slices on a lipped cookie sheet. Brush both sides with remaining oil, and season with salt and pepper. Broil on upper oven rack, turning once with kitchen tongs, until golden brown, about 5 minutes per side.

Reduce heat to 400 degrees. Lay eggplant in a single layer over meat mixture. Whisk egg into mashed potatoes; spread over eggplant. Bake on lower rack until sauce is bubbly, about 20 minutes.

Butterscotch Cream Pie

Ingredients

2 cups milk
1/3 cup all-purpose flour
1 cup brown sugar
1/4 teaspoon salt
3 egg yolks
3 tablespoons butter, melted
1/2 teaspoon vanilla extract

6 egg whites
1/4 teaspoon cream of tartar
2 tablespoons confectioners' sugar

1 (9 inch) unbaked pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C). Brush pie crust lightly with egg white to seal. Bake in preheated oven for 10 minutes, or until light brown and crisp. Remove from oven and reduce temperature to 350 degrees F (175 degrees C).

In a small bowl, mix together the flour, brown sugar and salt; set aside. In the top of a double boiler over medium heat, scald the milk while stirring with a whisk. Slowly whisk in the flour mixture. Cook, stirring constantly until thickened; remove from heat.

Place the egg yolks in a medium bowl. Stir in 1/3 of the milk mixture to temper the yolks, Then pour the yolk mixture back into the pan. Return to the stove and cook, stirring constantly until thick. Remove from heat and stir in the butter and vanilla. Pour into baked pie crust.

In a large glass or metal mixing bowl, beat egg whites, cream of tartar and confectioners' sugar until stiff peaks form. Spread meringue over pie, covering completely.

Bake at 350 degrees F (175 degrees C) for 10 to 15 minutes, or until meringue is golden brown in spots.

Freezer Pumpkin Pie

Ingredients

1 cup ground pecans
1/2 cup ground gingersnaps
1/4 cup sugar
1/4 cup butter or margarine,
softened
FILLING:
1 cup canned or cooked pumpkin
1/2 cup packed brown sugar
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1 quart vanilla ice cream, slightly
softened

Directions

In a bowl, combine the pecans, gingersnaps, sugar and butter; mix well. Press into a 9-in. pie pan; bake at 450 degrees F for 5 minutes. Cool completely.

In a mixing bowl, beat first six filling ingredients. Stir in ice cream and mix until well blended. Spoon into crust. Freeze until firm, at least 2-3 hours. Store in freezer.

Dixie Pie

Ingredients

2 (9 inch) pie shells, partially baked
1 1/2 cups raisins
1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
6 eggs
2 teaspoons vanilla extract
2 teaspoons ground cinnamon
1 cup chopped walnuts
1 cup shredded coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place raisins in a small saucepan. Pour in enough water to cover. Place over low heat and bring to a boil. Remove from heat and set aside.

In a large mixing bowl, cream together butter, white sugar, and brown sugar. Beat in eggs, vanilla extract, and cinnamon. Mix until smooth. Drain excess water from raisins. Fold into mixture along with nuts and coconut. Mixture will appear curdled. Pour half of mixture into each pastry shell.

Bake in preheated oven for 30 to 35 minutes, until filling is set. Cool on wire racks. Garnish with whipped topping and chopped nuts if desired.

Honey Peach Pie

Ingredients

6 fresh peaches - peeled, pitted
and sliced into thin wedges
1/4 cup honey
2 fluid ounces peach schnapps, or
more to taste
1 cup white sugar
1 teaspoon ground cinnamon
2 tablespoons all-purpose flour
2 prepared pie crusts

Directions

Place the peaches, honey, and peach schnapps into a saucepan over medium heat, and cook until the peaches are softened and the mixture thickens, stirring occasionally, about 8 minutes. Stir in sugar and cinnamon until combined. Stir in the flour, and bring the mixture back to a simmer. Simmer until the flour has thickened the filling, 10 to 15 minutes. Remove from heat, transfer filling to a container, and refrigerate 4 hours or overnight.

Preheat oven to 425 degrees F (220 degrees C).

Stretch bottom pie crust into a 9 1/2-inch pie pan; cut the other crust into 1-inch wide strips. Spread the peach filling evenly into the bottom crust, and make a lattice crust from the strips, weaving the strips over and under each other. Pinch strips to the bottom crust at both ends.

Bake the pie in the preheated oven for about 15 minutes, then remove and cover the crust edges with foil strips. Return to oven and bake until top crust is golden brown, about 30 more minutes. Cool on wire rack at least 2 hours before serving to allow pie filling to set up.

Pumpkin Pie Cake I

Ingredients

1 (29 ounce) can pumpkin puree
1 (12 fluid ounce) can evaporated milk
3 eggs
1 cup white sugar
1/2 teaspoon salt
4 teaspoons pumpkin pie spice
1 (18.25 ounce) package yellow cake mix
3/4 cup butter
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9 x 13 inch pan (preferably metal).

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, salt, and pumpkin pie spice. Mix well. Pour batter into the prepared pan.

Sprinkle the dry cake mix evenly over the pumpkin mixture. Melt the butter or margarine, and drizzle it over the cake mix. Sprinkle walnuts over the top.

Bake for 55 to 60 minutes, or until done.

Dad's Pumpkin Chiffon Pie

Ingredients

1 cup pumpkin puree
3 eggs
1/2 cup white sugar
1 cup milk
1/2 teaspoon salt
2 teaspoons pumpkin pie spice
2 tablespoons butter
1 (.25 ounce) package unflavored gelatin
1/4 cup water
1/2 cup white sugar
1 (16 ounce) package gingersnap cookies

Directions

Line one 9 inch pie pan with whole gingersnap cookies, breaking as necessary for fitting.

In a saucepan over medium heat cook pumpkin puree to heat through, stirring frequently.

Separate the eggs. Combine the egg yolks, 1/2 cup sugar, milk, spices and butter or margarine. Add to pumpkin and cook, stirring frequently until mixture is of custard consistency. Remove mixture from heat.

Soften gelatin in the cold water and stir into the pumpkin until dissolved. Chill mixture until it begins to stiffen (about 1 1/2 hours).

Whip egg whites with the remaining 1/2 cup sugar until stiff. Fold whipped egg whites into the pumpkin mixture. Spoon mixture into the prepared pan and chill until set (about 3 hours). Serve topped with whipped cream.

Poor Man's Pecan Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
4 eggs
1/2 cup butter, melted
1 cup dark corn syrup
1 cup white sugar
1 teaspoon vanilla extract
1 pinch salt
1 cup rolled oats

Directions

Beat the eggs. Stir in melted butter, syrup, sugar, salt, and vanilla. Mix thoroughly. Stir in oats. Pour filling into crust.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes.

Cherry Cheese Pie

Ingredients

3/4 cup all-purpose flour
3 tablespoons sugar
1/4 teaspoon salt
1/4 cup butter or margarine,
softened
1 (21 ounce) can cherry pie filling
1 (8 ounce) package cream
cheese, softened
1/3 cup sugar
1 egg
1 teaspoon vanilla extract

Directions

In a bowl, combine the flour, sugar and salt. Add butter; stir until combined. Press onto the bottom and up the sides of a 9-in. pie plate. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Pour pie filling into crust.

In a mixing bowl, beat cream cheese, sugar, egg and vanilla until smooth. Carefully spread around outside edges of pie, leaving a 3-in. circle of cherries exposed in the center. Bake for 30-35 minutes or until edges begin to brown. Cool on a wire rack. Refrigerate for several hours before serving.

Aunt Shirley's Dietetic Pie

Ingredients

2 (9 inch) pie shell
3/4 cup water
1 tablespoon cornstarch
1/4 cup cold water
1 tablespoon butter
20 packets aspartame sweetener
4 apples - peeled, cored and
diced
1 teaspoon ground cinnamon
(optional)
1/4 teaspoon ground nutmeg
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring 3/4 cup water to a boil. In a small bowl, whisk together cornstarch and 1/4 cup cold water. Whisk this mixture into the boiling water. Reduce heat and stir until mixture is thickened, about 2 minutes. Remove from heat.

Stir butter or margarine and aspartame into cornstarch mixture. Add cinnamon and nutmeg if desired. Mix well. Place fruit in a large bowl and pour aspartame mixture over fruit. Toss until fruit is thoroughly coated.

Pour fruit into pastry lined pie pan. Cover with second pastry shell. Seal edges and cut steam vents in top.

Bake in preheated oven for 45 minutes, until crust is golden brown.

Buttermilk Chess Pie

Ingredients

2 cups white sugar
2 tablespoons all-purpose flour
5 eggs
2/3 cup buttermilk
1/2 cup melted butter
1 teaspoon vanilla extract
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine sugar and flour. Beat in the eggs and buttermilk until blended. Stir in the melted butter and vanilla. Pour filling into the pie crust.

Bake in the preheated oven for 45 minutes, or until filling is set.

Sour Cream Rhubarb Pie

Ingredients

1 1/4 cups white sugar
1 cup sour cream
3 eggs
2 tablespoons all-purpose flour
1/2 teaspoon vanilla extract
1/4 teaspoon salt
3 cups chopped fresh rhubarb
1 (9 inch) unbaked pie shell

1/3 cup white sugar
1/3 cup all-purpose flour
1 teaspoon ground cinnamon
1/4 cup butter, softened

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat 1 1/4 cups sugar, sour cream, eggs and 2 tablespoons flour in a large mixing bowl until smooth. Stir in vanilla and salt. Fold in rhubarb. Pour rhubarb mixture into pie shell.

Bake for 30 minutes in the preheated oven. Meanwhile, combine 1/3 cup sugar, 1/3 cup flour, and cinnamon in a small bowl. Cut in butter with fork or pastry blender until mixture resembles coarse crumbs. Set aside.

Remove pie from oven. Reduce oven temperature to 350 degrees F (175 degrees C). Sprinkle topping mixture evenly over pie. Return pie to oven and bake until filling is set and crust and topping are golden brown, about 30 minutes.

Chicken Pot Pie in a Shell

Ingredients

1 package Pepperidge Farm®
Puff Pastry Shells
1 tablespoon vegetable oil
1 medium onion, chopped
1 (10.75 ounce) can Campbell's®
Condensed Cream of Chicken
Soup or Campbell's® Condensed
98% Fat Free Cream of Chicken
Soup
1/2 cup milk
1 (10 ounce) package frozen peas
and carrots
2 cups cubed cooked chicken

Directions

Bake pastry shells according to package directions.

Heat oil in skillet over medium heat. Cook onion until tender.

Add soup, milk and peas and carrots. Heat to a boil. Cover and cook over low heat 5 minutes or until vegetables are tender. Add chicken. Heat through. Serve in pastry shells.

Shepherd's Pie I

Ingredients

1 pound lean ground beef
1 onion, chopped
1 (28 ounce) can peeled and crushed tomatoes
2 tablespoons vegetable oil
salt to taste
2 cups instant mashed potato flakes
1 cup shredded Cheddar cheese

Directions

Heat oil in frying pan. Add chopped onions, and fry until golden brown. Add ground beef, and keep stirring until meat is browned. Add crushed tomatoes, and continue to cook until liquid from the tomatoes evaporates. Salt to taste.

In the meantime, prepare the mashed potatoes as directed on the packet.

Spread the meat mixture into the bottom of an oven proof dish. Cover with a layer of mashed potatoes, and top with grated cheese.

Bake for 10 minutes at 400 degrees F (205 degrees C), or until cheese has melted and browned.

Never Fail Pie Crust I

Ingredients

3 cups all-purpose flour
1 1/2 cups shortening
1 teaspoon salt
1 egg
1 tablespoon distilled white vinegar
5 1/2 tablespoons water

Directions

Whisk together the flour and salt. Blend in shortening until texture resembles coarse crumbs.

Mix together egg, vinegar, and water. Pour into flour mixture, and mix together.

Roll dough out between wax paper; no extra flour is needed to roll out dough if wax paper is used. Use as directed in recipe.

Caribbean Fudge Pie II

Ingredients

1/4 cup butter
3/4 cup packed brown sugar
3 eggs
2 cups semi-sweet chocolate chips
2 teaspoons instant coffee granules
1 teaspoon rum flavored extract
1/4 cup all-purpose flour
1 cup chopped walnuts
1/2 cup walnut halves
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 375 degrees F (190 degrees C). In a microwave-safe bowl, microwave chocolate chips until melted. Stir occasionally until chocolate is smooth.

Cream butter or margarine with sugar. Beat in eggs, one at a time. Add melted chocolate, instant coffee, and rum extract. Stir in flour and broken walnuts. Turn filling into pie shell. Top with walnut halves in decorative pattern.

Bake at 375 degrees F (190 degrees C) for 25 minutes. Cool.

Impossible Brownie Pie

Ingredients

4 eggs
1/4 cup butter, melted
4 (1 ounce) squares semisweet
chocolate, melted
1/2 cup brown sugar
1/2 cup biscuit baking mix
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch pie pan.

In a large mixing bowl, combine eggs, butter, and chocolate. Mix on medium speed until smooth, about 30 seconds. Add brown sugar, baking mix, and white sugar. Mix for 2 minutes. Pour into pie pan and sprinkle with nuts.

Bake in preheated oven for 35 minutes, until knife inserted in center comes out clean. Cool before serving.

Blackberry-Chocolate Chip Pie

Ingredients

1 (15 ounce) package pastry for a
9 inch double crust pie
3/4 cup white sugar
1/3 cup all-purpose flour
3/4 teaspoon ground cinnamon
4 cups blackberries
3/4 cup semisweet chocolate
chips
1/2 tablespoon lemon juice

Directions

Preheat oven to 425 degrees F (220 degrees C). Place one of the pie crusts into the bottom of a 9 inch pie plate.

In a bowl, mix the sugar, flour, and cinnamon. Gently stir in the blackberries and chocolate chips. Sprinkle with lemon juice. Transfer to the pie crust in the pie plate. Place remaining pie crust over the top, and secure to the bottom crust by pressing with a fork, or fluting with your fingers.

Bake 35 minutes in the preheated oven, until top is golden brown. Cool slightly before slicing.

Cheesy Chicken Pot Pie

Ingredients

1 1/2 cups chicken stock
1 cup cooked, shredded chicken meat
3/4 cup green peas
1/3 cup diced celery
1/3 cup diced carrots
1 1/2 cups shredded Cheddar cheese
2 tablespoons cornstarch
1/4 cup milk
1 recipe pastry for a 9 inch double crust pie

Directions

In a medium saucepan combine the stock, chicken, peas, celery and carrots. Bring to a boil.

Mix cornstarch with milk and stir into stock mixture. Cook stirring constantly for 5 minutes. Remove from heat and let cool for 1 hour.

Preheat oven to 325 degrees F (175 degrees C).

Stir cheese into filling mixture and pour into a 9 inch pie crust. Top with second crust, seal edges and cut slits in top crust. Place on a cookie sheet and bake for 35 to 40 minutes or until top crust is golden brown.

Lemonade Pie III

Ingredients

1 (6 ounce) can frozen lemonade concentrate, thawed
1 (8 ounce) container frozen whipped topping, thawed
1 (14 ounce) can sweetened condensed milk
1 (9 inch) prepared graham cracker crust

Directions

In a large bowl, mix together concentrate and sweetened condensed milk. Fold in whipped topping. Pour filling into crust, and chill before serving.

Zucchini Apple Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
2 large zucchini
2 tablespoons lemon juice
1 pinch salt
1 1/4 cups packed brown sugar
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons cream of tartar
1 pinch ground nutmeg
3 tablespoons all-purpose flour

Directions

Peel the zucchini. Cut into quarters lengthwise, then remove seeds and cut crosswise (as you would cut apples for apple pie). Toss together 4 cups chopped zucchini, lemon juice and salt. Place mixture into frying pan and cook until tender-crisp.

In a separate bowl, mix together the brown sugar, cinnamon, cream of tartar, nutmeg and flour. Add the cooked zucchini to sugar mixture and mix well. It will be a little runny, but that's OK.

Place filling into a 9 inch pie crust, dot with butter, and place top crust on. Bake in oven at 400 degrees F (205 degrees C) for 40 minutes or until golden brown.

Pecan Pumpkin Pie III

Ingredients

1 (9 inch) pie shell
3/4 cup pumpkin puree
2 tablespoons light brown sugar,
packed
1 egg
2 tablespoons sour cream
1/8 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
3/4 cup light corn syrup
1/2 cup packed light brown sugar
3 eggs
3 tablespoons unsalted butter,
melted
2 teaspoons vanilla extract
1/4 teaspoon lemon zest
1 1/2 teaspoons lemon juice
1/4 teaspoon salt
1 1/3 cups chopped pecans

Directions

Place rack in upper third of oven. Preheat oven to 425 degrees F (220 degrees C).

To Make Pumpkin Layer: In a medium bowl combine pumpkin puree, 2 tablespoons brown sugar, 1 egg, sour cream, cinnamon, and nutmeg. Stir until thoroughly combined. Spread mixture into pie shell.

To Make Pecan Layer: In a medium bowl, combine corn syrup, 1/2 cup brown sugar, 3 eggs, butter, vanilla, lemon rind, lemon juice, and salt. Mix well, then stir in pecans. Carefully spoon mixture over pumpkin layer.

Bake in preheated oven for 20 minutes, then reduce heat to 350 degrees F (175 degrees C). Bake an additional 20 to 30 minutes. The filling will puff slightly, but the center will not be completely set. Allow to set for at least an hour before serving. Serve warm or at room temperature.

Hamburger Pie

Ingredients

4 potatoes
1 pound lean ground beef
1 onion, chopped
2 (10.75 ounce) cans condensed tomato soup
1 (15 ounce) can green beans, drained
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Peel and quarter potatoes, and introduce into boiling water; cook until tender, about 15 minutes. Drain and mash. Set aside.

In a large skillet over medium-high heat, cook ground beef and onion until beef is brown. Drain. Stir in tomato soup and green beans. Pour into a 9x13 baking dish. Mound mashed potatoes in a ring around the meat mixture (do not cover meat). Sprinkle potatoes with shredded cheese.

Bake in preheated oven 30 minutes, until potatoes are golden.

Sour Cream Apple Pie II

Ingredients

2 tablespoons all-purpose flour
1/8 teaspoon salt
3/4 cup white sugar
1 egg, beaten
1 cup sour cream
1 teaspoon vanilla extract
1/4 teaspoon ground nutmeg
2 cups apples - peeled, cored and chopped
1/3 cup white sugar
1/3 cup all-purpose flour
1/4 cup butter
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 400 degrees F (205 degrees C).

Combine apples, 2 tablespoons flour, nutmeg, and salt. Mix together egg, sour cream, 3/4 cup sugar, and vanilla; blend into the apple mixture. Pour filling into unbaked pie shell.

Cream together 1/3 cup sugar, 1/3 cup flour, and 1/4 cup butter or margarine. Set topping aside.

Bake for 15 minutes. Reduce temperature to 300 degrees F (150 degrees C), and continue baking for 30 minutes. Remove pie from oven, and sprinkle with topping. Increase temperature to 400 degrees F (205 degrees C), and bake pie for 10 more minutes. Cool.

Chess Pie II

Ingredients

1/2 cup butter
1 cup white sugar
3 eggs
1 cup raisins
1/2 cup dried mixed fruit
1 cup chopped walnuts
1 teaspoon vanilla extract
1 recipe pastry for a 9 inch single crust pie

Directions

Cream butter or margarine and sugar together. Beat eggs into the creamed mixture, and blend until smooth. Add raisins, dried fruit, nuts, and vanilla to the mixture. Pour filling into pie shell.

Bake at 300 degrees F (150 degrees C) for 40 minutes, or until golden brown.

Frosted Walnut Brownie Pie

Ingredients

1/4 cup butter, softened
1/2 cup sugar
1 egg
1/2 teaspoon vanilla extract
1/4 cup all-purpose flour
3 tablespoons baking cocoa
1/4 cup chopped walnuts

FROSTING:

1/2 cup confectioners' sugar
1 tablespoon baking cocoa
2 1/2 teaspoons milk

Directions

In a small mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine the flour and cocoa; gradually add to creamed mixture. Stir in walnuts.

Coat a 6-in. round springform pan with nonstick cooking spray and dust with sugar; add the batter. Place pan on a baking sheet. Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Remove sides of pan. In a small bowl, combine frosting ingredients. Spread over pie.

Maple Crunch Cream Pie

Ingredients

APPLE FLLING:

4 cups Granny Smith apples -
peeled, cored and thinly sliced
4 tablespoons white sugar
1 teaspoon ground cinnamon
1/4 cup butter

STREUSEL TOPPING:

5 tablespoons rolled oats
5 tablespoons all-purpose flour
1/2 cup white sugar
1 teaspoon ground cinnamon
1/4 cup butter, melted

MAPLE CREAM FILLING:

1 (8 ounce) package cream
cheese, softened
1 1/2 cups milk
1 (3.5 ounce) package instant
vanilla pudding mix
1 teaspoon maple flavored extract

1 (9 inch) deep dish pie crust,
baked and cooled

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sliced apples in a large bowl, and toss with 4 tablespoons sugar and 1 teaspoon cinnamon. Melt 1/4 cup butter in a large skillet over medium heat. Saute apples until tender, 10 to 15 minutes. Allow to cool.

To make the Streusel Topping: In a medium bowl, mix together oatmeal, flour, 1/2 cup sugar and 1 teaspoon cinnamon. Drizzle with 1/4 cup melted butter, and mix with the fork until mixture resembles chunky crumbs, or granola. If mixture seems too moist, add a little oatmeal or flour until the consistency is right. Sprinkle crumbs onto an ungreased jellyroll pan. Bake in preheated oven for 20 to 25 minutes, stirring every 8 minutes or so, until light golden brown and crunchy. Transfer to a bowl and let cool.

To make Maple Cream Filling: In a medium mixing bowl, beat cream cheese until fluffy. Gradually beat in 1 cup milk, pudding mix, and maple extract. Add remaining 1/2 cup milk, and beat until smooth. Spread cream cheese mixture into pie shell and refrigerate until apples are cool.

After apples have cooled, remove them from skillet with a slotted spoon and transfer to a bowl. Reserve remaining apple syrup to drizzle over streusel. Arrange cooled apples over maple cream, then sprinkle with cooled streusel. Drizzle the reserved apple syrup over the top and refrigerate at least 2 hours before serving in order to allow the maple cream to firm up.

Pinto Bean Pie II

Ingredients

1 cup white sugar
2/3 cup packed brown sugar
3 eggs
1/3 cup butter
1 cup pinto beans, cooked and
mashed
1/3 cup chopped walnuts
1 recipe pastry for a 9 inch single
crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together butter, sugars and eggs (slightly beaten). Add beans and nuts, mix well and pour into unbaked pie shell.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes.

Creamy Watermelon Pie

Ingredients

1 (3 ounce) package watermelon
flavored gelatin
1/4 cup boiling water
1 (12 ounce) container frozen
whipped topping, thawed
2 cups cubed seeded watermelon
1 (9 inch) graham cracker crust

Directions

In a large bowl, dissolve gelatin in boiling water. Cool to room temperature. Whisk in whipped topping; fold in watermelon. Spoon into crust. Refrigerate for 2 hours or until set.

Pie Iron Tacos

Ingredients

1 pound ground beef
1 (1 ounce) package taco seasoning mix
12 (5 inch) corn tortillas
1 cup shredded Monterey Jack cheese
1/2 cup chopped onion
2 cups shredded iceberg lettuce
1 large tomato, diced
1 (8 ounce) jar salsa
1 (8 ounce) container sour cream (optional)

Directions

Cook the ground beef in a large skillet over medium-high heat, stirring to crumble, until browned. Pour off excess fat, and mix in the taco seasoning according to package directions.

Spray the inside of a pie iron with cooking spray, and place a corn tortilla on one side. Place a scoop of ground beef on top of the tortilla, sprinkle with Monterey Jack cheese, and chopped onion. Finally, place another tortilla on top, and close the pie iron.

Cook the taco over the moderate coals of a campfire until the tortillas have crisped and browned, and the taco is hot in the center. Serve with lettuce, tomato, salsa, and sour cream. Repeat with remaining ingredients.

Fresh Strawberry Pie with Orange Liqueur Glaze

Ingredients

1 (9 inch) refrigerated pie crust
1 cup fresh strawberries, hulled
3/4 cup water
3/4 cup white sugar
3 tablespoons cornstarch
3 tablespoons orange liqueur
(such as Grand Marnier®)
3 cups fresh strawberries, hulled

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Bake the pie crust in the preheated oven until puffed and golden-brown, 20 to 25 minutes. Remove to a wire rack and cool completely.

Puree 1 cup of strawberries in a blender until smooth. Pour pureed strawberries into a saucepan. Stir in the water, sugar, and cornstarch. Bring to a boil over medium heat until thickened, stirring often. Remove from heat and stir in the orange liqueur. Set aside.

Arrange the remaining 3 cups of strawberries decoratively in the prepared pie crust. Pour the glaze over the berries. Refrigerate until glaze is set, about 4 hours.

Platte County Pie

Ingredients

2 eggs
1/2 cup all-purpose flour
1 cup white sugar
1 teaspoon vanilla extract
1/2 cup butter, melted
1 cup semisweet chocolate chips
1 cup chopped nuts
1 (9 inch) pastry for a 9 inch single crust pie

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, mix together eggs, flour, sugar, vanilla, and melted butter. Mix well. Stir in walnuts and chocolate chips.

Pour into pie shell. Bake for 1 hour.

Pumpkin Pie Bars by EAGLE BRAND®

Ingredients

1 1/2 cups Pillsbury BEST® All Purpose Flour
1 cup finely chopped nuts
1/2 cup sugar
1/2 cup firmly packed brown sugar
2 teaspoons ground cinnamon, divided
3/4 cup butter or margarine
1 (15 ounce) can pumpkin
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
2 eggs, beaten
1/2 teaspoon ground allspice
1/4 teaspoon salt
1 tablespoon Pillsbury BEST® All Purpose Flour

Directions

Preheat oven to 375 degrees F. In medium bowl, combine 1 1/2 cups flour, nuts, sugars and 1 teaspoon cinnamon. Add butter, mix until crumbly. Reserve 1 1/4 cups of the mixture. Pat remaining mixture on bottom of ungreased 13x9-inch baking pan.

Meanwhile, in large mixing bowl, combine pumpkin, sweetened condensed milk, eggs, remaining 1 teaspoon cinnamon, allspice and salt; mix well. Pour evenly over crust. Mix reserved crumbs with 1 tablespoon flour. Sprinkle over pumpkin mixture.

Bake 30 to 35 minutes or until set. Cool 10 minutes. Serve warm. Store leftovers in refrigerator.

Marshall Islands Macadamia Nut Pie

Ingredients

1/3 cup shredded coconut
1 recipe pastry for a 9 inch single crust pie
2 cups coarsely chopped raw macadamia nuts
4 eggs
1 cup light corn syrup
1/2 cup white sugar
1 1/2 teaspoons vanilla extract
1/4 teaspoon salt
1 cup heavy whipping cream
3 tablespoons cream of coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Press coconut into bottom and sides of unbaked pie shell.

In a large bowl, mix together the eggs, corn syrup, sugar, vanilla, and salt until well blended. Fold in macadamia nuts. Pour into pie shell.

Bake for 15 minutes in the preheated oven. Reduce oven temperature to 325 degrees F (165 degrees C), and continue baking until top is brown, and filling is set; this will take about 30 more minutes. Let pie cool.

To make Topping: In a chilled bowl, whip cream to soft peaks. Gradually pour in cream of coconut while whipping just until cream of coconut is fully incorporated. Slice pie into wedges and serve, passing coconut cream separately.

Jenni's Turkey and Dressing Pie

Ingredients

2 pounds ground turkey
2 cups peeled and sliced carrots
1 (15 ounce) can cut green beans, drained
1 (10 ounce) can whole kernel corn, drained
1 (12 ounce) jar turkey gravy
1 (6 ounce) package herb-seasoned dry bread stuffing mix
1 (10.75 ounce) can condensed cream of mushroom soup
3 cups shredded Cheddar cheese
1 cup dried, sweetened cranberries (optional)

Directions

Preheat the oven to 400 degrees F (200 degrees C). Lightly grease a 2 quart casserole dish or 9 inch square inch baking dish.

Set a large skillet over medium heat and coat with cooking spray. Crumble the ground turkey into the skillet and add carrots. Cook and stir until turkey is no longer pink, 5 to 10 minutes. Add the corn, green beans and gravy; stir to blend. Set aside and keep warm.

Prepare the stuffing mix according to package directions. Stir cream of mushroom soup into the stuffing along with the Cheddar cheese and cranberries.

Spoon the turkey and vegetables into the prepared baking dish. Drop large spoonfuls of the stuffing on top until the vegetables are completely covered.

Bake for 15 to 20 minutes in the preheated oven, until the top is lightly browned. Set the oven to broil, and cook for 5 minutes to crisp the top. Enjoy!

Apple Pie by Grandma Ople

Ingredients

1 recipe pastry for a 9 inch double crust pie
1/2 cup unsalted butter
3 tablespoons all-purpose flour
1/4 cup water
1/2 cup white sugar
1/2 cup packed brown sugar
8 Granny Smith apples - peeled, cored and sliced

Directions

Preheat oven to 425 degrees F (220 degrees C). Melt the butter in a saucepan. Stir in flour to form a paste. Add water, white sugar and brown sugar, and bring to a boil. Reduce temperature and let simmer.

Place the bottom crust in your pan. Fill with apples, mounded slightly. Cover with a lattice work of crust. Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off.

Bake 15 minutes in the preheated oven. Reduce the temperature to 350 degrees F (175 degrees C). Continue baking for 35 to 45 minutes, until apples are soft.

Traditional Peanut Butter Pie

Ingredients

1/3 cup JIF® Creamy Peanut Butter
3/4 cup confectioners' sugar
1 (9 inch) baked pie crust
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
4 eggs, separated
1/2 cup water
1 (4-serving size) package vanilla flavor pudding mix (NOT instant)
1 (8 ounce) container sour cream, at room temperature
1/4 teaspoon cream of tartar
6 tablespoons sugar

Directions

Preheat oven to 350 degrees F. In small bowl, cut peanut butter into confectioners' sugar until crumbly; sprinkle into pie crust.

In large saucepan, mix sweetened condensed milk, egg yolks, water and pudding mix; cook and stir until thickened. Cool slightly; stir in sour cream. Spoon into prepared pie crust.

In small bowl, beat egg whites with cream of tartar with electric mixer until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time; beat 4 minutes longer or until sugar is dissolved and stiff glossy peaks form.

Spread on pie, sealing carefully to edge of crust to prevent meringue from shrinking.

Bake for 15 minutes or until golden brown. Cool. Chill. Store leftovers covered in refrigerator.

Buttermilk Pie III

Ingredients

1/2 cup butter
1 1/2 cups white sugar
3 teaspoons all-purpose flour
3 eggs
1 cup buttermilk
1 teaspoon vanilla extract
1/4 teaspoon ground nutmeg
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream butter and sugar until smooth. mix in the flour, eggs, buttermilk and vanilla. Pour filling into pie shell. Sprinkle top with nutmeg.

Bake in the preheated oven for 60 minutes, or until golden brown.

Chocolate Mousse Pie

Ingredients

1 (9 inch) pie shell, baked
1 cup semisweet chocolate chips
1/4 cup white sugar
4 tablespoons water
1 teaspoon unflavored gelatin
1 tablespoon instant coffee powder
3 eggs
1 teaspoon vanilla extract
1/2 cup heavy whipping cream
2 tablespoons white sugar
2 tablespoons unsweetened cocoa powder
2 tablespoons confectioners' sugar
1 cup heavy whipping cream
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract

Directions

Sprinkle the gelatin on top of 2 tablespoons water. Separate the eggs.

In a small saucepan, heat chocolate, 1/4 cup sugar, 2 tablespoons water, and coffee; stir constantly until melted. Add softened gelatin to the saucepan, and heat until completely dissolved. Remove pan from heat, and gradually beat in egg yolks. Return to pan to heat. Cook until mixture thickens slightly, stirring constantly. Remove from heat, and stir in 1 teaspoon vanilla. Cool slightly.

While chocolate mixture is cooling, beat egg whites to soft peaks. Gradually add 2 tablespoons sugar, and beat until stiff but not dry. Fold whipped egg whites into chocolate mixture. Whip 1/2 cup cream until stiff, and fold into chocolate mixture. Spoon into pie crust. Chill.

To Make Topping: Add cocoa and confectioners' sugar to 1 cup whipping cream. Chill mixture 30 minutes, then whip until stiff. Stir in almond extract and 1/2 teaspoon vanilla extract. Top the pie with this chocolate whipped cream. Chill several hours or overnight until set. Filling will be a little soft.

Fig Pie

Ingredients

1 (9 inch) pie crust, baked
3/4 pound dried figs
2 eggs, beaten
2 tablespoons white sugar
1/4 teaspoon salt
3 egg whites
1/4 cup white sugar

Directions

Put quartered figs into a bowl and pour in enough water to cover them completely. Cover bowl and place in refrigerator to soak for 12 hours.

After 12 hours, pour figs and soaking water into a medium saucepan. Simmer over low heat for 2 1/2 hours, adding more water as necessary to prevent figs from becoming dry.

Preheat oven to 350 degrees F (175 degrees C).

To Make Fig Filling: In a small bowl combine 2 beaten eggs, 2 tablespoons sugar, and salt. Blend together then pour mixture into stewed figs, whisking vigorously to prevent eggs from clumping. Cook over low heat, stirring constantly, until mixture thickens. Pour fig filling into baked pie shell.

To Make Meringue: In a medium mixing bowl beat 3 egg whites until foamy. Continue to beat while adding 1/4 cup sugar one tablespoon at a time, until whites form stiff peaks. Spread over fig filling.

Place in preheated oven and bake 10 to 12 minutes, until meringue is browned.

Elderberry Pie II

Ingredients

1 recipe pastry for a 9 inch double
crust pie
4 cups elderberries
1 cup white sugar
3 tablespoons cornstarch
1 tablespoon lemon juice

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix cornstarch in a little bit of water and add to berries and sugar. Cook, stirring constantly until desired thickness. Add more cornstarch if not thick enough. Add lemon juice.

Pour into bottom crust. Dot with butter. Put on top crust or make a lattice.

Bake at 375 degrees F (190 degrees C) until browned and berries are bubbling through holes in the crust, approximately 40 minutes.

Note: It is a good idea to put a pan or foil under the pie as it bakes since it might bubble over.

Bertha's Pecan Cream Pie

Ingredients

1 (9 inch) pie shell, baked
B
4 egg yolks
2 cups milk
2/3 cup white sugar
1/3 cup cornstarch
1 pinch salt
1/2 teaspoon vanilla extract
1 cup ground pecans
B
4 egg whites
1/2 teaspoon vanilla extract
6 tablespoons white sugar
1/4 cup ground pecans

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In the top of a double boiler, combine yolks, milk, 2/3 cup sugar, cornstarch and salt. Cook, stirring constantly, until mixture thickens. Stir in 1/2 teaspoon vanilla and 1 cup pecans. Pour filling into baked pie shell.

In a large glass or metal mixing bowl, beat egg whites until foamy. Beat in 1/2 teaspoon vanilla and gradually add 6 tablespoons white sugar, continuing to beat until stiff peaks form. Spread meringue over pie, covering completely. Sprinkle with 1/4 cup ground pecans.

Bake in the preheated oven for 10 to 15 minutes, or until meringue is delicately browned.

Chocolate Hazelnut Mocha Cappuccino Pie

Ingredients

1 (3.4 ounce) package instant vanilla pudding mix
1 1/2 cups cold milk
2 tablespoons instant mocha cappuccino mix
2 cups frozen whipped topping, thawed
1 (9 inch) prepared chocolate cookie crumb crust
1/2 cup semisweet chocolate chips
1/2 cup chopped hazelnuts

Directions

Prepare pudding according to package directions using the milk and coffee mix. Fold in 1/2 cup whipped topping to pudding, then spread mixture into pie crust. Sprinkle 1/4 cup chocolate chips and 1/4 cup hazelnuts over top of pie. Cover, and refrigerate for 2 hours.

Spread remaining 1 1/2 cups of whipped topping on pie, then sprinkle remaining chocolate chips and hazelnuts on top.

Espresso Sugar Cream Pie

Ingredients

1 (9 inch) unbaked pie crust
1 tablespoon melted butter
2 cups heavy cream
1 cup packed brown sugar
1/4 cup all-purpose flour
1 tablespoon instant espresso powder
1 cup chocolate whipped cream (such as Chocolate Reddi-wip®) (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Brush the inside of the unbaked pie crust with the melted butter; set aside. Whisk together the cream, brown sugar, flour, and espresso powder until well blended. Pour into the prepared pie crust.

Bake in the preheated oven until set, about 50 minutes. Remove from the oven; cool completely on a rack. Generously pipe the edge of the pie with chocolate whipped cream.

Coolaid Pie

Ingredients

1 unsweetened cherry flavored
drink mix powder
1 (14 ounce) can sweetened
condensed milk
1 (8 ounce) container frozen
whipped topping, thawed
1 (9 inch) prepared graham
cracker crust

Directions

In a medium bowl, combine drink mix powder and condensed milk. Mix until smooth and even in color. Fold in whipped topping. Pour mixture into graham cracker and refrigerate for at least 2 hours.

Easy as Pie Strawberry Pie

Ingredients

1 (9 inch) pie crust, baked
1 (10 ounce) package frozen strawberries
1 (8 ounce) jar ready-to-use strawberry glaze
1 (8 ounce) container frozen whipped topping, thawed

Directions

In a medium bowl mix together strawberries and glaze. Pour into pie shell. Top with whipped topping.

Pennsylvania Dutch Corn Pie

Ingredients

1 large potato, peeled and chopped
1 (15 ounce) can whole kernel corn, drained
1 (15 ounce) can cream-style corn
3 hard-cooked eggs, chopped
salt and pepper to taste
1/2 cup milk
1 tablespoon butter
1 (15 ounce) package double crust ready-to-use pie crust

Directions

Preheat the oven to 425 degrees F (220 degrees C).

In a saucepan over medium heat, stir together the potato, whole kernel corn, creamed corn, hard cooked eggs, salt, pepper and milk. Simmer for about 15 minutes.

Press one of the pie crusts in to the bottom and up the sides of a 9 inch pie plate. I like to use clear glass so I can check the bottom crust for doneness. Pour the hot filling into the crust. Dot with pieces of butter. Cover with the top crust, and flute the edges to seal. Cut a few slits in the top crust to vent steam. Place on a cookie sheet that has been lined with aluminum foil for easy clean up.

Bake for 30 minutes in the preheated oven, then reduce the temperature to 350 degrees F (175 degrees C). Bake for an additional 10 minutes, or until the crust is browned. Serve hot.

Soda Cracker Pie

Ingredients

3 egg whites
1 cup white sugar
1/2 teaspoon baking powder
20 soda crackers, finely crushed
2 teaspoons vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, beat egg whites until stiff. Fold in sugar, baking powder, crackers, vanilla and pecans. Spoon mixture into a greased 9 inch pie pan.

Bake for 25 to 30 minutes in the preheated oven. Cool and serve or fill with the fresh fruit of your choice.

Cream Cheese Blueberry Pie

Ingredients

4 ounces cream cheese, softened
1/2 cup confectioners' sugar
1/2 cup heavy whipping cream,
whipped
1 (9 inch) pastry shell, baked
2/3 cup sugar
1/4 cup cornstarch
1/2 cup water
1/4 cup lemon juice
3 cups fresh or frozen blueberries

Directions

In a small mixing bowl, beat cream cheese and confectioners' sugar until smooth. Fold in whipped cream. Spread into pastry shell.

In a large saucepan, combine the sugar, cornstarch, water and lemon juice until smooth; stir in blueberries. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Cool. Spread over cream cheese layer. Refrigerate until serving.

Spinach and Feta Pie

Ingredients

1 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
Sheets
2 tablespoons olive oil
2 large onions, finely chopped
1 teaspoon minced garlic
2 (10 ounce) packages frozen
chopped spinach, thawed and
well drained
1 (10.75 ounce) can Campbell's®
Condensed Cream of Chicken
Soup (Regular or 98% Fat Free)
2 eggs
1 teaspoon dried dill weed,
crushed
1 (8 ounce) package feta cheese,
crumbled

Directions

Thaw the pastry at room temperature for 40 minutes. Heat the oven to 375 degrees F.

Heat the oil in a 10-inch skillet over medium heat. Add the onions and cook until they're tender. Add the garlic and cook for 1 minute. Add the spinach and cook until the liquid evaporates. Remove the skillet from heat and let it cool.

Beat the soup, eggs and dill weed in a medium bowl. Stir in the cheese and spinach mixture.

Unfold the pastry on a lightly floured surface. Roll into a 13 x 9-inch rectangle. Place it in a 13 x 9-inch baking pan. Top with the spinach mixture. Roll out the remaining pastry sheet and place it over the spinach mixture. Cut 4 slits in the top of the pastry.

Bake for 25 minutes or until it's golden brown.

Chocolate-Orange Tofu Pie

Ingredients

1 (4 ounce) package cream cheese, softened
1 (16 ounce) package silken tofu
5 tablespoons unsweetened cocoa powder
1/2 cup sugar
1 teaspoon vanilla
2 tablespoons coffee flavored liqueur
1/4 teaspoon orange oil
2 tablespoons honey
5 teaspoons cider vinegar
1/4 cup mini chocolate chips
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, using an electric mixer or stand mixer, whip the cream cheese and tofu until smooth. Add the cocoa powder, sugar, vanilla, coffee liqueur, orange oil, honey, and vinegar; beat until smooth. Fold in half of the chocolate chips, then pour the batter into the pie shell, sprinkle with the remaining chocolate chips.

Bake in preheated oven until set, about 25 minutes. Cool to room temperature and then refrigerate until cold before serving, at least 4 hours.

Luscious Lilikoi Chiffon Pie

Ingredients

4 egg yolks
1/3 cup white sugar
1/2 teaspoon salt
1/2 cup passion fruit juice
1 tablespoon unflavored gelatin
1/4 cup cold water
2 teaspoons grated lemon zest
4 egg whites
1 cup white sugar
1 (9 inch) prepared graham cracker crust

Directions

In the top of a double boiler, combine egg yolks, 1/3 cup sugar, salt and passion fruit juice. Cook over low heat, stirring constantly, until thickened. Dissolve gelatin in cold water, then stir into yolks mixture until gelatin is dissolved. Stir in lemon zest. Remove from heat and allow to cool until slightly congealed.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add 1 cup white sugar, continuing to beat until stiff peaks form.

Gently fold whites into yolk mixture until no streaks remain. Spoon into pie crust. Refrigerate for 2 hours, or until firm.

Pie Crust V

Ingredients

1/2 egg
3 tablespoons white sugar
1 pinch salt
1 1/2 cups all-purpose flour
1/2 cup butter, cut into pieces

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9 inch pie pan.

In a small bowl, mix egg and sugar together. In a separate bowl, combine salt and flour. Cut in butter. Stir in egg mixture, then knead dough into a smooth ball. Keep refrigerated for 15 minutes.

Roll dough to 1/8 of an inch thickness and place it in pie pan; prick edges with a fork.

Bake in oven for 20 minutes. Use with favorite pie recipe.

Frozen Lemon Pie

Ingredients

1 3/4 cups cold milk
2 (3.4 ounce) packages instant vanilla pudding mix
1 (6 ounce) can frozen lemonade concentrate, thawed
1 (8 ounce) carton frozen whipped topping, thawed
1 (9 inch) graham cracker crust

Directions

In a large bowl, whisk milk and pudding mixes for 2 minutes. Let stand for 2 minutes or until soft-set. Add lemonade concentrate; whisk for 30 seconds. Immediately fold in whipped topping. Spoon into crust. Freeze until set, about 25 minutes.

No Bake Key Lime Pie

Ingredients

1 (12 fluid ounce) can frozen
lemonade concentrate
1/2 cup water
1 (3 ounce) package lime flavored
gelatin mix
1 (8 ounce) package cream
cheese, softened
1 (8 ounce) container frozen
whipped topping, thawed
1 (9 inch) pie crust, baked

Directions

Heat the lemonade and the water to boiling. Add the gelatin and the cream cheese and blend well.

Fold in the non-dairy whipped topping.

Pour mixture into the pie shell and chill or freeze. It's a breeze!

No Sugar Apple Pie

Ingredients

2 (9 inch) pie shell
3 tablespoons cornstarch
1 tablespoon ground cinnamon
1 (12 fluid ounce) can
unsweetened apple juice
concentrate, thawed
6 cups sliced green apples

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl whisk together cornstarch, cinnamon, and 1/3 cup of the apple juice concentrate. Set aside.

In a large saucepan simmer apples with remaining apple juice concentrate until apples are tender, about 10 minutes. Stir in cornstarch mixture and continue to simmer until thickened. Remove from heat.

Spoon apple mixture into pastry-lined pie plate. Cover with top crust. Seal and flute edges. Cut steam vents in top.

Bake in preheated oven for 45 minutes, or until crust is golden brown.

Old-Fashioned Coconut Pie

Ingredients

1/4 cup all-purpose flour
1 cup sugar
Dash salt
2 cups milk
3 egg yolks, beaten
1 1/2 teaspoons vanilla extract
1 1/4 cups flaked coconut, divided
1 (9 inch) pie shell, baked
MERINGUE:
3 egg whites
6 tablespoons sugar

Directions

In a saucepan, combine flour and sugar; add salt, milk and egg yolks. Mix well. Cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Reduce heat; cook and stir 2 minutes more. Remove from the heat; stir in vanilla and 1 cup coconut. Pour hot filling into pie shell.

For meringue, beat egg whites in a mixing bowl until soft peaks form. Gradually beat in sugar until mixture forms stiff glossy peaks and sugar dissolves. Spread meringue over hot filling. Sprinkle with remaining coconut. Bake at 350 degrees F for 12-15 minutes or until golden. Cool. Store in the refrigerator.

Pumpkin Pie Cake I

Ingredients

1 (29 ounce) can pumpkin puree
1 (12 fluid ounce) can evaporated milk
3 eggs
1 cup white sugar
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
1 (18.25 ounce) package yellow cake mix
1 cup butter
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9 x 13 inch pan with parchment paper.

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, cinnamon, nutmeg, ginger and cloves. Mix until smooth and pour into a 9x13 inch pan.

Sprinkle dry cake mix over pumpkin mixture, then sprinkle chopped nuts and pat down gently. Melt butter or margarine and drizzle over cake.

Bake at 350 degrees F (175 degrees C) for approximately 45 to 60 minutes. (Be sure to check the cake after 45 minutes because oven temperatures vary.)

After cake cools, turn it upside down so the top of the cake will be the crust. Remove the parchment paper. Top with dessert topping (optional) before serving.

Oatmeal Pie IV

Ingredients

2 eggs, beaten
3/4 cup corn syrup
3/4 cup packed brown sugar
1/2 cup flaked coconut
3/4 cup quick cooking oats
1/4 cup butter
salt to taste
1 recipe pastry for a 9 inch single crust pie

Directions

Mix together eggs, corn syrup, brown sugar, coconut, oats, butter or margarine, and salt. Pour into the unbaked pie shell.

Bake at 325 degrees F (165 degrees C) for 45 minutes, or until golden in color and knife inserted in center comes out clean.

Little Lemon Meringue Pies

Ingredients

1/3 cup all-purpose flour
1/8 teaspoon salt
1 tablespoon shortening
1 tablespoon cold butter (no substitutes)
1 teaspoon cold water

FILLING:

1/3 cup sugar
1 tablespoon cornstarch
1/8 teaspoon salt
1/2 cup cold water
1 egg yolk, beaten
2 tablespoons lemon juice
1 tablespoon butter

MERINGUE:

1 egg white
1/8 teaspoon cream of tartar
2 tablespoons sugar

Directions

In a bowl, combine flour and salt; cut in shortening and butter until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Divide in half. Roll each portion into a 5-in. circle. Transfer to two 10-oz. custard cups. Press dough 1-1/8. up sides of cups. Place on a baking sheet. Bake at 425 degrees F for 7-10 minutes or until golden brown.

In a saucepan, combine sugar, cornstarch and salt. gradually stir in cold water until smooth. Cook and stir over medium heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes more. Remove from the heat. Stir half of hot filling into egg yolk; return all to the pan. Bring to a gentle boil; cook and stir for 2 minutes. Remove from the heat; stir in lemon juice and butter. Pour into pastry shells.

In a small mixing bowl, beat egg white and cream of tartar on medium speed until soft peaks form. Spread evenly over hot filling, sealing edges to crust. Bake at 350 degrees F for 15-20 minutes or until meringue is golden brown. Cool on a wire rack for 1 hour; refrigerate for at least 3 hours before serving.

Rhubarb Surprise Pie

Ingredients

1 cup sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 tablespoons butter
1 egg, beaten
2 tablespoons milk
3 cups chopped rhubarb
1 (3 ounce) package strawberry
flavored gelatin
1/2 cup all-purpose flour
1 cup white sugar
1/2 teaspoon ground cinnamon
1/4 cup butter, melted

Directions

Sift together 1 cup flour, baking powder, and salt. Cut in 2 tablespoons butter or margarine. Add egg and milk; mix. Press mixture into a greased 9 inch pie plate.

Arrange rhubarb in pie shell. Sprinkle with dry gelatin mix.

Combine 1/2 cup flour, sugar, cinnamon, and melted butter or margarine; sprinkle on top of pie.

Bake 350 degrees F (175 degrees C) for 50 minutes, or until rhubarb is tender.

Banana Split Pie

Ingredients

1/2 cup butter
1 1/2 cups confectioners' sugar
2 eggs
1 teaspoon vanilla extract
2 bananas
1 tablespoon lemon juice
1 (1 ounce) square unsweetened chocolate, grated
1 (9 inch) pie crust, baked

Directions

Cream together butter or margarine and confectioner's sugar. Beat in eggs one at a time; beat for 3 minutes after each addition. Stir in vanilla.

Slice 2 bananas, and sprinkle with lemon juice. Fold grated chocolate and bananas into sugar mixture. Turn filling into cooled pie shell. Garnish with walnuts, banana slices, and whipped cream.

For more information regarding egg safety, read our Hints and Tips.

Joe's Incredible Bacon Pumpkin Pie

Ingredients

1/2 cup cubed fresh pumpkin
1 1/2 cups cream cheese,
softened
1 cup packed brown sugar
3 eggs
1 teaspoon vanilla extract
1 cup half-and-half
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
2 (10 inch) prepared graham
cracker pie crust
16 slices maple-cured bacon

Directions

Preheat oven to 425 degrees F (220 degrees C).

Bring a small pot of salted water to a boil; add the pumpkin and cook until soft enough to easily pierce with a fork, about 10 minutes. Drain.

Mash the cooked pumpkin with a potato masher in your favorite large bowl. Mix the cream cheese and brown sugar with the mashed pumpkin. Whisk in the eggs one at a time. Add the vanilla, half-and-half, cinnamon, ginger, allspice, and cloves; stir until you have a thin batter. The batter should be slightly thinner than pancake batter. Pour the batter into the pie crusts.

Place bacon in a large skillet over medium heat until evenly brown. Trim soft, fatty bits from strips. Press 7 pieces of bacon into the batter of each pie with a fork.

Bake the pies in the preheated oven for 15 minutes. Decrease the heat to 375 degrees F (190 degrees C). Top each pie with 2 pieces of cooked bacon and bake another 30 minutes, or until a knife inserted in the center comes out clean. Allow pies to cool completely before serving.

Quiche (Southern Egg Pie)

Ingredients

1 tablespoon butter
1/2 onion, chopped
1 (12 ounce) package spicy
ground pork sausage
4 eggs
1/2 cup Ranch-style salad
dressing
1/2 cup milk
1 (8 ounce) package Cheddar
cheese, shredded
1 dash hot pepper sauce
(optional)
salt and pepper to taste
1 pinch white sugar
1 (9 inch) unbaked deep dish pie
crust

Directions

Preheat oven to 425 degrees F (220 degrees C).

Heat butter in a large skillet over medium heat. Saute onion until soft. Add sausage, and cook until evenly brown. Drain, crumble, and set aside.

In a medium bowl, whisk together eggs, Ranch dressing and milk. Stir in shredded cheese. Season with hot sauce, salt, pepper and sugar.

Spread sausage mixture in the bottom of crust. Cover with egg mixture, and shake lightly to remove air, and to level contents.

Bake in preheated oven for 15 to 20 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake 45 to 50 minutes, or until filling is puffed and golden brown. Remove from oven, prick top with a knife, and let cool 10 minutes before serving.

Applesauce Custard Pie

Ingredients

1 (9 inch) pie shell
1/4 cup butter, softened
1 cup white sugar
2 eggs
2 cups applesauce
1/4 teaspoon vanilla extract
1/4 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium mixing bowl combine butter or margarine, sugar, and eggs. Beat until smooth. Add applesauce and vanilla. Mix thoroughly.

Pour custard mixture into pie shell. Sprinkle top lightly with cinnamon.

Bake in preheated oven for 30 to 40 minutes or until set in center.

Mini Chess Pies

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 cup raisins
1 cup butter
1 cup white sugar
1 cup chopped walnuts
2 teaspoons vanilla extract
2 eggs, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 18 muffin cups.

Roll out pastry and cut out 18 circles with a 3-inch round cutter. Fit one pastry circle into each muffin cup. Set aside.

Place raisins in a large saucepan. Add enough water to barely cover raisins. Boil on stovetop until water is absorbed and raisins are soft. Cool partially, then stir in butter or margarine, sugar, nuts, and vanilla.

After butter or margarine is melted and all ingredients are blended, stir in eggs. Mix well. Spoon mixture into pastry-lined muffin cups, filling each one 2/3 full.

Bake in preheated oven for 30 minutes or until set in center and golden brown on top.

Apple Bread Pudding Pie

Ingredients

3 eggs
1 cup applesauce
1/2 cup vanilla fat-free yogurt
1/2 cup SLENDA® No Calorie Sweetener, Granulated
1/4 cup SLENDA® Brown Sugar Blend
1/2 cup rolled oats
1 teaspoon ground cinnamon
3 cups bread cubes
2 apples - peeled, cored and chopped
1 (9 inch) unbaked 9 inch pie crust
2 tablespoons SLENDA® Brown Sugar Blend
1/4 cup all-purpose flour
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl stir together eggs, applesauce, yogurt, SLENDA® Granulated Sweetener, 1/4 cup SLENDA® Brown Sugar Blend, oats, and cinnamon. Stir in bread and apples. Pour into pie crust.

In another bowl stir 2 tablespoons SLENDA® Brown Sugar Blend and flour. Cut in butter until mixture resembles coarse crumbs. Sprinkle on top of pie filling.

Bake in preheated oven for 1 hour or until top is golden and fruit is tender.

Pierogi II

Ingredients

- 2 eggs
- 1 cup milk
- 3 cups all-purpose flour
- 1 teaspoon salt
- 2 cups drained cottage cheese
- 2 eggs
- 1 pinch salt

Directions

In a medium bowl, combine 2 eggs, milk, flour and salt and mix together to make a soft dough. Roll out thinly enough to make about twelve 4 inch squares. Meanwhile, bring a large pot of slightly salted water to a boil.

In a medium bowl, combine cheese, 2 eggs and salt. Mix together and fill dough squares with cottage cheese mixture. Pinch sides together to seal and drop in boiling water. Cook for about 8 to 10 minutes or until the squares rise to the water's surface.

Grandma's Blackberry Pie

Ingredients

1 egg
1 teaspoon distilled white vinegar
2 1/2 cups all-purpose flour
2 tablespoons white sugar
1 teaspoon salt
3/4 cup cold unsalted butter, cut into small cubes
7 tablespoons ice water, plus more as needed

6 cups fresh blackberries
1 apple, peeled and cut into 1/2-inch thick slices
1/2 cup white sugar
1 tablespoon white sugar

Directions

Beat the egg and vinegar together in a small bowl, and set aside. Whisk together the flour, 2 tablespoons sugar, and salt in a mixing bowl. Cut in the cold butter with a knife or pastry blender until the mixture resembles coarse crumbs. (This can also be done in a food processor: pulse the cold butter or shortening until it's the size of small peas. Turn mixture into a bowl and proceed.) Stir in the egg and vinegar mixture. Add the ice water a tablespoon at a time, tossing with a fork, until the flour mixture is moistened. Do not add more water than you need: when you squeeze a handful of the moistened pastry mixture, it should form a ball. Divide the dough in half and shape into balls. Wrap in plastic and refrigerate for at least 30 minutes or up to three days.

Preheat an oven to 375 degrees F (190 degrees C).

Roll one ball out to fit a 9 inch pie plate. Place bottom crust in pie plate and chill for at least 20 minutes before baking. Roll out top crust and set aside. Arrange the apple slices on the bottom of the pie crust, then scatter the blackberries on top. Sprinkle with 1/2 cup sugar. Place the second pie crust on top of the fruit mixture, and pinch the top and bottom crusts together. Lightly sprinkle the top crust with water, followed by the remaining 1 tablespoon of sugar. Poke several holes in the top of the crust with a fork to allow steam to escape during baking.

Bake in the preheated oven until golden brown, 40 to 45 minutes.

Coconut Pie

Ingredients

1 1/2 cups milk
1 cup sugar
3/4 cup shredded coconut
2 eggs, beaten
3 tablespoons all-purpose flour
1 tablespoon butter or margarine,
melted
1/4 teaspoon vanilla extract
1 (9 inch) unbaked pastry shell

Directions

In a large bowl, place milk, sugar, coconut, eggs, flour, butter and vanilla; stir until combined. Pour into pie shell. Bake at 350 degrees F for 50 minutes or until a knife inserted near the center comes out clean. Cool to room temperature. Refrigerate leftovers.

Brigid's Blackberry Pie

Ingredients

1 (15 ounce) package pastry for a
9 inch double crust pie
4 cups fresh blackberries
1 1/2 cups white sugar
1/2 cup all-purpose flour
1/4 teaspoon salt
1 tablespoon butter

Directions

Preheat the oven to 325 degrees F (165 degrees C). Line a 9 inch deep dish pie pan with one of the crusts.

Place the blackberries in a large bowl. Stir together the sugar, flour, and salt. Sprinkle over the berries, and toss to coat. Pour into the pie crust. Dot with butter. Place the other pie crust over the top, and secure to the bottom crust by pressing with a fork, or fluting with your fingers. Cut a design in the top crust with a sharp knife to vent steam.

Bake for 1 hour in the preheated oven, or until the top crust is browned. Let cool to almost room temperature before serving to allow the filling to set.

Blackbottom Pie III

Ingredients

1/2 cup white sugar
1 tablespoon cornstarch
3 egg yolks, beaten
2 cups milk
1 cup semisweet chocolate chips
1 teaspoon vanilla extract
1 (.25 ounce) package unflavored gelatin
1/4 cup cold water
3 egg whites
1/2 cup white sugar
1 cup heavy cream
2 cups semisweet chocolate curls (optional)
1 (9 inch) pie crust, baked

Directions

In a small bowl, mix together 1/2 cup sugar and cornstarch. Place egg yolks in a separate bowl and slowly whisk in scalded milk. Whisk in sugar mixture, then pour this mixture into top of a double boiler. Cook, stirring constantly, until mixture coats the back of a spoon. Remove from heat.

Place 1 cup of hot custard mixture in a small bowl and stir in chocolate chips until mixture is smooth and chocolate is melted. Pour into bottom of baked pastry shell and chill in refrigerator.

Soften gelatin in cold water for 5 minutes, then stir into remaining custard mixture. Chill until mixture is slightly thickened. In a medium glass or metal bowl, beat egg whites until foamy. Continue to beat while slowly adding 1/2 cup sugar, until whites form stiff peaks. Fold whites into custard mixture. Gently pour this mixture over chocolate layer in pastry shell. Chill until completely set, at least 4 hours.

Just prior to serving, whip 1 cup cream until stiff. Garnish pie with whipped cream and chocolate curls if desired.

Sweet Potato Pie II

Ingredients

2 cups cooked and mashed sweet potatoes
2 eggs
1 1/4 cups evaporated milk
3/8 cup white sugar
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 tablespoons rum
4 tablespoons melted butter
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 425 degrees F (220 degrees C).

Into food processor, put sweet potatoes, evaporated milk, sugar, salt, cinnamon, nutmeg, rum, eggs and butter or margarine. Blend until smooth. Pour into pie shell.

Bake for 10 minutes in preheated oven. Reduce heat to 300 degrees F (150 degrees C). Bake for about 50 minutes more, or until the filling is firm.

Shepherd's Pie VI

Ingredients

4 large potatoes, peeled and cubed
1 tablespoon butter
1 tablespoon finely chopped onion
1/4 cup shredded Cheddar cheese
salt and pepper to taste
5 carrots, chopped
1 tablespoon vegetable oil
1 onion, chopped
1 pound lean ground beef
2 tablespoons all-purpose flour
1 tablespoon ketchup
3/4 cup beef broth
1/4 cup shredded Cheddar cheese

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and mash. Mix in butter, finely chopped onion and 1/4 cup shredded cheese. Season with salt and pepper to taste; set aside.

Bring a large pot of salted water to a boil. Add carrots and cook until tender but still firm, about 15 minutes. Drain, mash and set aside. Preheat oven to 375 degrees F (190 degrees C.)

Heat oil in a large frying pan. Add onion and cook until clear. Add ground beef and cook until well browned. Pour off excess fat, then stir in flour and cook 1 minute. Add ketchup and beef broth. Bring to a boil, reduce heat and simmer for 5 minutes.

Spread the ground beef in an even layer on the bottom of a 2 quart casserole dish. Next, spread a layer of mashed carrots. Top with the mashed potato mixture and sprinkle with remaining shredded cheese.

Bake in the preheated oven for 20 minutes, or until golden brown.

Festive Fruit Pie

Ingredients

1 cup sugar
1/4 cup all-purpose flour
1 (21 ounce) can cherry pie filling
1 (14 ounce) can pineapple tidbits,
drained
1 (3 ounce) package orange
gelatin
3 medium firm bananas, sliced
1 cup chopped pecans
2 (9 inch) pastry shells, baked
whipped topping (optional)

Directions

In a saucepan, combine sugar and flour. Stir in pie filling and pineapple. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in gelatin. Cool. Stir in the bananas and pecans. Pour into pie shells. Refrigerate for 3 hours. Garnish with whipped topping if desired.

German Chocolate Angel Pie II

Ingredients

3 egg whites
1 pinch salt
1/8 teaspoon cream of tartar
3/4 cup white sugar
3/4 cup finely chopped pecans
1 teaspoon vanilla extract

4 (1 ounce) squares German
sweet chocolate, chopped
3 tablespoons strong brewed
coffee
1 cup heavy cream
1 teaspoon vanilla extract

Directions

Preheat oven to 275 degrees F (135 degrees C).

In a large glass or metal mixing bowl, beat egg whites until foamy. Add cream of tartar and salt and beat until whites stand in soft peaks. Add sugar gradually and beat until very stiff. Fold in chopped nuts and 1 teaspoon. vanilla. Turn the meringue into a buttered 9 inch pie plate. Spread over bottom and sides of plate, building up the sides 1/2 inch above the edge of the plate. Bake in preheated oven for 60 minutes. Cool.

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and stir in coffee.

In a large bowl, whip the cream to soft peaks. Whisk in vanilla. Fold 1/3 of the cream into the melted chocolate, then fold the chocolate mixture back into the whipped cream until no streaks remain. Work quickly to prevent the chocolate from seizing up. Spoon mixture into meringue shell. Chill for 2 hours in the refrigerator.

Ripe Grape Pie

Ingredients

2 1/2 cups seedless grapes
3 tablespoons melted butter
2 tablespoons all-purpose flour
3/4 cup white sugar
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C).

Wash fully ripened grapes. Separate the grape pulp and skins. In a sauce pan over medium heat cook grape pulp slowly until soft. Rub cooked pulp through a sieve. Combine the sieved pulp and grapes skins.

Mix the flour and sugar together and add to grape mixture. Stir in the melted butter and pour into one 9 inch unbaked pie shell. Cover top with strips of pastry. You can make a lattice pattern if desired.

Bake at 425 degrees F (220 degrees C) for about 25 minutes.

Zucchini Pie III

Ingredients

2 (9 inch) unbaked pie crusts
4 cups zucchini, thinly sliced
3/4 cup white sugar
2 tablespoons tapioca
1/4 cup lemon juice
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
2 teaspoons cornstarch
2 teaspoons butter
1 tablespoon milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a 9 inch pie pan with one pastry pie crust.

In a large bowl, stir together sugar, tapioca, salt, cinnamon, nutmeg and cornstarch. Add zucchini and lemon juice and blend well. Put mixture into pie crust. Dot with butter. Place second crust over pie crimping the edges together. Then brush top crust with milk and sprinkle with a little sugar if desired.

Bake in preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C) and bake for an additional 50 minutes.

Unbeatable Pecan Pie

Ingredients

1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/2 cup shortening, chilled and diced
3 tablespoons ice water

2 teaspoons butter
1 1/2 cups chopped pecans
3 eggs, beaten
1 cup real maple syrup
1/2 cup white sugar
1/3 cup butter, melted
1 teaspoon vanilla extract
1/2 teaspoon salt

Directions

In a medium bowl, mix together flour and 1/2 teaspoon salt. Using a pastry blender or two knives, cut half of the shortening into flour mixture, until fine crumbs form. Cut in remaining shortening until coarse crumbs form. Add water, 1 tablespoon at a time, tossing with fork until a dough forms. Shape dough into a disk and wrap in plastic wrap; chill for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

On a floured surface, using a floured rolling pin, roll dough into an 11-inch circle. Fit dough into a 9-in quiche dish. Trim edges

In a heavy skillet, melt 2 tablespoons butter over low heat. Add nuts and stir for about 5 minutes, or until nuts begin to color. Let cool for 10 minutes.

Mix together beaten egg, maple syrup, sugar, 1/3 cup melted butter, vanilla, and 1/2 teaspoon salt. Stir in nuts. Pour filling into crust. Bake for 45 to 50 minutes, or until filling is set. Transfer pan to wire rack and cool.

Sinfully Delicious Chocolate Pie

Ingredients

1 cup butter
1 1/2 cups white sugar
4 (1 ounce) squares unsweetened chocolate, melted
1 teaspoon vanilla extract
4 eggs
1 (9 inch) deep dish pie crust, baked and cooled

Directions

In a large bowl, beat butter and sugar until light and fluffy. Blend in chocolate and vanilla. At medium speed, beat in eggs, one at a time, taking 5 minutes for each egg. (This is very important, 5 minutes for each egg!)

Spoon into pie shell and chill. Top with whipped cream before serving, if desired.

Banana Cream Pie with Chocolate Lining

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup butter, melted
2 tablespoons brown sugar
2 (1 ounce) squares bittersweet chocolate
2 tablespoons heavy whipping cream
3 cups low-fat milk
3/4 cup white sugar
2 eggs
1/2 cup all-purpose flour
2 tablespoons Irish whiskey
4 bananas
2 tablespoons lemon juice
1 cup heavy whipping cream
2 tablespoons Irish whiskey

Directions

Preheat the oven to 375 degrees F. Combine the graham-cracker crumbs with the butter and brown sugar in a medium bowl, and stir well. Transfer the mixture to a 10 inch pie plate, and pat it evenly along the bottom and sides.

Bake the crust for 7 to 9 minutes, or until edges darken slightly. Let the crust cool.

Melt the chocolate with the 2 tablespoons cream over simmering water in the top of a double broiler or in a heat proof bowl set on top of a saucepan. Whisk the chocolate and cream until they form a smooth liquid. Take the pan off the heat, and spoon the chocolate mixture onto the graham-cracker crust. Let the chocolate cool for at least 15 minutes.

Meanwhile, make the filling. Heat the milk in a heavy bottomed saucepan. When the milk is just about to boil, take the pan off of the heat.

In a medium bowl, whisk together the sugar, eggs, and flour. Slowly add the hot milk to the bowl, whisking constantly. Then transfer the mixture to the saucepan.

Whisking constantly, bring the mixture to a boil over medium heat, and continue whisking while it boils for 3 minutes. Take the pan off the heat, and add the 2 tablespoons whiskey. Let the filling cool for 20 minutes.

Slice the bananas, and toss them with the lemon juice. Lay the banana slices on the chocolate lined crust. Pour the filling over and chill the pie for at least 2 hours.

Whip one cup cream to stiff peaks, add 2 tablespoons whiskey and serve with pie.

Coconut Cream Pie VII

Ingredients

1 (9 inch) pie crust, baked
2/3 cup white sugar
1/2 teaspoon salt
3 tablespoons cornstarch
4 teaspoons all-purpose flour
2 1/4 cups milk
1 1/8 cups evaporated milk
1 1/3 cups shredded coconut
3 egg yolks, beaten
4 teaspoons butter
1 1/2 teaspoons vanilla extract

Directions

In a medium saucepan, combine sugar, salt, cornstarch, and flour. Gradually stir in milk, evaporated milk, and coconut. Cook over low heat, stirring constantly, until mixture comes to a boil. Boil 1 minute, continuing to stir. Remove from heat.

Place egg yolks in a medium bowl. Slowly pour 1 cup of milk mixture into egg yolks, whisking constantly. Whisk egg yolk mixture back into remaining milk mixture in saucepan.

Return mixture to heat. Bring to a boil, then boil for one minute, stirring constantly. Remove from heat. Stir in butter or margarine and vanilla extract.

Pour mixture into baked pastry shell. Chill at least 3 hours before serving.

Pierogi I

Ingredients

8 cups all-purpose flour
4 eggs
1 (8 ounce) container sour cream
1/2 teaspoon salt
warm water
1 recipe Sauerkraut Filling OR
1 recipe Potato Cheese Filling

Directions

In a large bowl, beat together eggs, carton sour cream, and salt. Stir in flour and warm water. Add water until dough feels like velvet. Turn out onto a lightly floured board, and knead until smooth. Roll out to a 1/8 to 1/4 inch thickness. Cut out 3 1/2 inch circles with either the top of a glass or a biscuit cutter. Cover with waxed paper to prevent drying out if not filling immediately.

Place 1 or 2 tablespoons filling on one side of a circle of dough. Fold over, and seal by pressing the edges with a fork. Repeat until ingredients are used.

Bring a large pot of water to a boil. Immerse pierogi. Cook until the dumplings float to the surface.

Shoofly Pie IV

Ingredients

1 cup white sugar
1/2 cup brown sugar
2 teaspoons cornmeal
1 tablespoon all-purpose flour
1/4 cup butter, softened
2 eggs
1 teaspoon vanilla extract
1 tablespoon vinegar
1 (9 inch) unbaked pie shell

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together white sugar, brown sugar, cornmeal and flour. Mix in butter, eggs, vanilla and vinegar. Pour mixture into unbaked pie shell.

Bake for 40 to 45 minutes in the preheated oven.

No Crust Strawberry Pie

Ingredients

24 ounces fresh strawberries
1 (2.1 ounce) package sugar-free
cook and serve vanilla pudding
mix
1 (.6 ounce) package sugar-free
strawberry flavored gelatin
2 cups water

Directions

Rinse and hull strawberries. Distribute evenly in a 10 inch pie pan.

In a medium saucepan combine pudding mix, gelatin mix, and water. Stir well and bring to a full boil. Pour mixture over strawberries and refrigerate for 4 to 6 hours. Top with light frozen whipped topping prior to serving, if desired.

Turtle Pie

Ingredients

- 1 cup pecans
- 1 (9 inch) pie shell, baked
- 1 cup sweetened condensed milk
- 1 cup brown sugar
- 1 cup butter
- 1/4 cup corn syrup
- 2/3 cup semi-sweet chocolate chips
- 2 tablespoons butter
- 1 egg yolk
- 3 tablespoons sweetened condensed milk

Directions

Place pecans into bottom of pie shell.

To Make Filling: In a heavy saucepan over medium heat, cook condensed milk, brown sugar, butter and corn syrup. Stir and bring to a boil; stir continuously for at least 5 minutes. Remove from heat, then slowly beat with a spoon until mixture starts to thicken; will take about 2 minutes. Be sure not to over beat or it will harden too much. Pour mixture into pie shell; cover and refrigerate for about an hour. Filling ingredients may be halved to make for a less rich pie.

To Make Topping: In a medium saucepan, cook chocolate and butter over low heat until melted together. Stir in condensed milk; mix well. Remove from heat; allow to cool just enough so that yolk won't cook when added, but not so cool that the chocolate hardens; cooling time will be about 3 minutes. Stir in egg yolk to chocolate mixture; spread over cooled filling. Place pie back in refrigerator and cool for another hour.

Pear Crumb Pie

Ingredients

1 1/3 cups all-purpose flour

1/2 teaspoon salt

1/2 cup shortening

2 tablespoons cold water

FILLING:

1/2 cup packed brown sugar

2 tablespoons cornstarch

1/2 teaspoon ground cinnamon

1/4 teaspoon ground ginger

1/8 teaspoon salt

1 dash ground nutmeg

6 cups thinly sliced peeled pears

1 tablespoon lemon juice

TOPPING:

2/3 cup all-purpose flour

1/3 cup packed brown sugar

1/3 cup cold butter or margarine

Directions

In a bowl, combine flour and salt; cut in shortening until crumbly. Sprinkle with water; toss until mixture is moist enough to shape into a ball. On a floured surface, roll out pastry to fit a 9-in. pie pan. Flute edges. Combine filling ingredients; spoon into the crust. Bake at 400 degrees F for 25 minutes. For topping, combine flour and brown sugar; cut in butter until crumbly. Sprinkle over filling. bake 40 minutes longer. Cover edges with foil during the last 15 minutes to prevent overbrowning if necessary.

Orange-Kissed Strawberry Rhubarb Pie

Ingredients

1 pastry for a 10-inch double crust pie

1 1/2 cups white sugar
1/4 teaspoon salt
1/2 teaspoon grated orange peel
1/4 cup quick-cooking tapioca
1/4 teaspoon ground nutmeg
4 cups rhubarb, cut into 1/2 inch pieces
2 cups fresh strawberries, quartered
1/4 cup fresh orange juice
2 tablespoons butter, cut into small chunks
1 tablespoon milk
1 tablespoon white sugar

Directions

Preheat oven to 400 degrees F (200 degrees C). Divide the pie pastry in half, roll out half to a round pie crust about 12 inches in diameter, and place the pie crust in the bottom of a 10-inch pie dish. Refrigerate the other half of the pie pastry until needed.

Stir the 1 1/2 cups of sugar, the salt, orange peel, tapioca, and nutmeg together in a bowl until well blended. Gently stir in the rhubarb, strawberries, and orange juice, taking care not to crush the strawberries; pour into the prepared pie crust. Dot the filling with butter pieces. Roll the reserved pie pastry out to about a 12-inch circle and place the top crust over the fruit filling.

Fold the edges of the top and bottom crust together to seal the two crusts together. Form a rounded indentation in the edge of the pie crust by placing your left index finger against the outer edge of the crust, and pinching the crust against it with the index finger and thumb of your right hand. Move around the edge of the pie, pinching the crust edge against your left index finger to make a fluted crust. Brush milk over the top crust of the pie and sprinkle with 1 tablespoon of sugar. Cut several vent holes in the top crust.

Bake in the preheated oven until the filling is thickened and bubbling and the crust has browned, 40 to 50 minutes. Check after 30 minutes of baking time; if the crust edges are browning too quickly, cover them with strips of aluminum foil. Cool the pie before serving.

Spinach Cheese Pie

Ingredients

2 (9 inch) pie crusts
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1/2 teaspoon salt
1/2 teaspoon freshly ground black
pepper
1/4 teaspoon ground nutmeg
15 ounces ricotta cheese
8 ounces mozzarella cheese
1 cup grated Parmesan cheese
2 cups diced Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Press bottom pie crust into glass pie dish.

In a large bowl, combine the spinach, salt, pepper, nutmeg, ricotta, mozzarella, Parmesan, and Cheddar cheeses. Mix together well and pour into bottom pie crust. Place second pie crust on top of filling and trim edges.

Bake at 350 degrees F (175 degrees C) for 40 minutes. Let stand 10 minutes and cut into wedges.

Farm Apple Pie

Ingredients

5 pounds apples - peeled, cored and sliced

4 teaspoons lemon juice

3/4 cup white sugar

3/4 cup packed brown sugar

1 teaspoon ground cinnamon

5 cups all-purpose flour

4 teaspoons white sugar

2 teaspoons salt

1/2 teaspoon baking powder

1 1/2 cups shortening

2 egg yolks

1/4 cup water, or as needed

2 cups sifted confectioners' sugar

1 teaspoon vanilla extract

2 tablespoons butter, melted

4 tablespoons milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Place apples in a bowl, and toss with lemon juice.

Mix 3/4 cup white sugar and 3/4 cup brown sugar with cinnamon, set aside.

In a large bowl, mix flour, 4 teaspoons sugar, salt, and baking powder. Cut in shortening. Beat egg yolks in a 1 cup measuring cup, add water to make 1 cup. Stir into flour mixture to form the pastry.

Divide pastry in about half. Use the larger portion for the bottom crust. Roll out bottom crust to fit the bottom and extended up and over the sides of jelly roll pan (pan is about 10 X 15 inches). Place crust in the pan.

Alternate layers of apples and sugar mixture on the bottom crust.

Roll out the top crust slightly larger than the jelly roll pan, and place on top of the apple filling. Turn the extended top crust under the bottom crust at the edges and pinch to seal. Make small slits in top crust to allow steam to escape.

Bake at 400 degrees F (200 degrees C) for 50 minutes or until the top crust is browned.

To make glaze, combine confectioners sugar, vanilla, butter, and milk until mixture has consistency of a glaze. Drizzle glaze over the top of the pie while it is still warm. Cut into squares to serve.

Fudge Sundae Pie

Ingredients

1 cup evaporated milk
1 cup semisweet chocolate chips
1 cup miniature marshmallows
1/4 teaspoon salt
1/2 (12 ounce) package vanilla wafers
1 quart vanilla ice cream, softened
1/4 cup pecans

Directions

In a medium saucepan over medium heat, combine evaporated milk, chocolate chips, marshmallows and salt; stir until chocolate and marshmallows melt and mixture smooths and thickens. Remove from heat and let cool.

Line a 9 inch pie plate with vanilla wafers. Spoon half of ice cream over wafers and spread evenly, then top with half of chocolate/marshmallow mixture. Repeat layers and top with pecans; freeze 3 to 5 hours, until firm.

Rum Cream Pie

Ingredients

2 (9 inch) prepared graham cracker crust
6 egg yolks
1 cup white sugar
1 (.25 ounce) package unflavored gelatin
1/2 cup cold water
2 cups heavy cream
1/2 cup rum
1/8 cup grated semisweet chocolate

Directions

Beat the egg yolks with the sugar until light and fluffy.

In a saucepan, soak gelatin in water. Bring to a boil. Stir slowly into egg mixture.

Whip the cream to peaks, and add rum. Fold into egg mixture. Pour filling into cooled pie shells. Sprinkle with shredded chocolate. Serve after chilling for several hours.

Pumpkin Cheese Pie

Ingredients

1 (8 ounce) package cream cheese
2 cups pumpkin puree
14 ounces sweetened condensed milk
3 eggs
1 teaspoon pumpkin pie spice
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix cream cheese and condensed milk together until smooth. Stir in the pureed pumpkin, pumpkin pie spice and eggs. Mix until well combined. Pour batter into the pie shell.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until a knife inserted 1 inch from the edge comes out clean. Serve warm.

Shepherd's Pie V

Ingredients

7 potatoes, peeled and cubed
1 pound ground round
1 cup water
2 cubes beef bouillon
1 cube chicken bouillon
1 teaspoon dried rosemary
1/2 teaspoon salt
1 teaspoon ground black pepper
1 teaspoon steak seasoning
1 tablespoon dried minced onion flakes
1 1/2 cups frozen mixed vegetables

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender, about 15 minutes. Drain, cool and mash.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 2 quart casserole dish.

In a large heavy skillet, saute meat until browned on all sides, stirring occasionally. Drain excess fat and return meat to pan over medium heat. Pour in water and season with beef and chicken bouillon, rosemary, salt, pepper, steak seasoning and onion flakes. Stir in frozen vegetables. Cook, stirring occasionally, until most of the water has evaporated.

Pour meat mixture into a 2 quart casserole dish. Cover top with mashed potatoes. Bake in preheated oven for 20 to 30 minutes, or until top begins to brown.

Strawberry Cheesecake Pie

Ingredients

2 cups sliced fresh strawberries
1/4 cup chopped almonds,
toasted
1 tablespoon sugar
1 (9 inch) graham cracker crust
1 (8 ounce) package cream
cheese, softened
2 cups cold milk, divided
1 (3.4 ounce) package instant
vanilla pudding mix

Directions

In a bowl, combine the strawberries, almonds and sugar. Pour into crust. In a mixing bowl, beat cream cheese until smooth; gradually add 1/2 cup of milk. Add pudding mix and remaining milk. Beat for 1 minute or until blended; pour over strawberries. Cover and refrigerate for 2 hours or until set.

Sweet Potato Pecan Pie

Ingredients

1 (9 inch) unbaked pie crust
2 tablespoons unsalted butter,
melted
1 cup cooked and mashed sweet
potatoes
2 eggs, beaten
3/4 cup light brown sugar
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon freshly grated
nutmeg
1 teaspoon vanilla extract
1/2 teaspoon salt
1/2 cup dark corn syrup
1 cup evaporated milk
1 1/2 cups chopped pecans
2 cups heavy whipping cream
3 tablespoons confectioners'
sugar
1/4 cup hazelnut liqueur
1/4 cup pecan halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

Prepare dough for one 9 inch pie. Refrigerate until ready to bake.

Blend together the butter, sweet potatoes, eggs, brown sugar, ginger, cinnamon, nutmeg, vanilla, salt, corn syrup and evaporated milk. Pour filling into crust and sprinkle with chopped pecans.

Bake for 40 to 45 minutes, or until inserted knife comes out clean. Set aside to cool.

Beat together whipping cream, sugar and liqueur until soft peaks form. Top pie with whipped cream and pecan halves.

Onion Pie

Ingredients

3 large onions, sliced
1 tablespoon butter or margarine
3 eggs
2 cups half-and-half cream
salt and pepper to taste
1 Pastry for double-crust pie (9 inches)
4 bacon strips, cooked and crumbled
1/2 cup shredded Cheddar cheese

Directions

In a skillet, saute onions in butter until golden brown. In a bowl, beat eggs and cream. Add the onions, salt and pepper. Line a deep-dish 9 in. pie plate with bottom pastry. Add egg mixture; sprinkle with bacon and cheese. Roll out remaining pastry to fit top of pie; place over filling. Seal and flute the edges; cut slits in top. Bake at 350 degrees F for 55-60 minutes or until crust is golden brown. Let stand 15 minutes before cutting. Refrigerate leftovers.

Laura's Blue Ribbon Caramel Apple Pie

Ingredients

2 prepared pie crusts
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
1/2 teaspoon allspice
12 Kraft® caramel squares
1 teaspoon Milk
1/2 cup chopped pecans
2 (21 ounce) cans LUCKY LEAF®
Apple Pie Filling

Directions

Place one pie crust in a baking dish. Combine spices with LUCKY LEAF Apple Pie Filling. Pour apple mixture into crust. Melt caramels and milk in microwave-safe bowl for about a minute, stirring twice. Pour melted caramels over the LUCKY LEAF Apple Pie Filling. Place pecans on top and cover with the second crust. Vent crust for baking. Brush top of pie crust with the beaten egg wash and sprinkle with 1 teaspoon sugar. Bake at 425 for 45 minutes.

No Bake Pumpkin Pie I

Ingredients

1 (9 inch) prepared graham cracker crust
1 (.25 ounce) package unflavored gelatin
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 (14 ounce) can sweetened condensed milk
2 eggs, beaten
1 (15 ounce) can pumpkin puree

Directions

In a heavy saucepan combine gelatin, cinnamon, ginger, nutmeg, and salt. Stir in condensed milk and beaten eggs, mixing well. Let stand one minute, then place on burner over low heat, stirring constantly for about 10 minutes, or until gelatin dissolves and mixture thickens. Remove from heat.

Stir in pumpkin, mixing thoroughly, and pour mixture into graham cracker crust. Chill for at least 3 hours before serving.

Uptown Beef Pie

Ingredients

1 sheet Pepperidge FarmB® Puff Pastry
1 tablespoon olive oil
1 pound lean ground beef
2 large onions, coarsely chopped
1/8 teaspoon garlic powder
1 (12 ounce) jar Campbell'sB® Slow Roast Beef Gravy
1 (9 ounce) package frozen mixed vegetables

Directions

Thaw pastry sheet at room temperature 30 min. Preheat oven to 400 degrees F.

Heat oil in skillet. Add beef, onions and garlic and cook until beef is browned. Pour off fat.

Add gravy and vegetables. Heat through. Pour into 9" deep-dish pie plate.

Unfold pastry sheet and place over meat mixture. Trim to fit pie plate. Using fork, press edge of pastry to edge of pie plate.

Bake 25 min. or until golden.

Caramel Cream Apple Crunch Pie

Ingredients

1 (9 inch) single Classic Crisco Pie Crust

CRUMB TOPPING:

1 cup Pillsbury BEST® All

Purpose Flour

1/2 cup firmly packed brown sugar

1/2 teaspoon ground cinnamon

1/2 cup finely crushed gingersnap cookies

1/2 cup Crisco® Butter

Shortening

1 cup toffee roasted or plain sliced almonds, coarsely crushed

APPLE FILLING:

1 cup Pillsbury BEST® All

Purpose Flour

1/2 cup firmly packed brown sugar

1/2 teaspoon ground cinnamon

1/8 teaspoon salt

6 Granny Smith or Gala apples, peeled, cored, sliced into 1/4-inch slices

1/4 cup Smucker's® Caramel Spoonable Ice Cream Topping

1 (6 ounce) container vanilla yogurt

1 1/2 tablespoons Pillsbury BEST® All Purpose Flour

Ice Cream

Whipped cream or frozen whipped topping, thawed (optional)

Directions

Prepare recipe for single crust pie. Roll out and place in 9-inch pie plate. Press to fit without stretching dough. Trim even with pie plate. Flute edges. Heat oven to 375 degrees F.

Crumb Topping: Mix 1 cup flour, brown sugar, cinnamon and gingersnap crumbs. Cut in shortening until mixture resembles coarse crumbs. Stir in almond pieces.

Sprinkle 1 cup crumb topping in bottom of unbaked pie crust. Reserve remaining for on top of apples.

Apple Filling: Combine 1 cup flour, brown sugar, cinnamon and salt in large saucepan. Stir in apple slices. Cook over medium heat for 8 minutes, stirring occasionally, until mixture starts to thicken. Remove from heat. Stir in caramel topping, yogurt and flour.

Spoon filling into prepared pie crust. Sprinkle top with remaining crumb topping. Place pie plate on cookie sheet to handle easier.

Bake 50 minutes or until browned and apples are tender. Cover crust with foil last 10 minutes if it browns too quickly. Cool.

Serve with ice cream. Add a dollop of whipped cream or drizzle with additional caramel topping, if desired.

Perfect Apple Pie

Ingredients

2 cups all-purpose flour
1 teaspoon salt
3/4 cup shortening
4 tablespoons cold water

FILLING:

7 cups thinly sliced peeled baking apples
2 tablespoons lemon juice
1 cup sugar
1/4 cup all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 tablespoons butter or margarine
1 egg yolk
1 tablespoon water

Directions

In a bowl, combine flour and salt; cut in shortening. Gradually add cold water, 1 tablespoon at a time, tossing lightly with a fork until dough forms a ball. Chill for 30 minutes. On a floured surface, roll half of dough into 10-in. circle. Place into a 9-in. pie pan.

In a bowl, toss apples with lemon juice. Combine sugar, flour, cinnamon, salt and nutmeg; add to apples and toss. Pour into crust; dot with butter. Roll out remaining pastry to fit top of pie; cut slits in top. Place over filling; seal and flute edges. Beat egg yolk and water; brush over pastry. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 40-45 minutes more or until crust is golden and filling is bubbly.

Fresh Blueberry Pie III

Ingredients

1 cup all-purpose flour
1/4 teaspoon salt
3 tablespoons white sugar
1/3 cup vegetable oil
1 1/2 tablespoons milk

2 cups fresh blueberries
2 cups fresh blueberries
1/4 teaspoon salt
3/4 cup white sugar
1/4 cup water
3 tablespoons cornstarch
1 tablespoon butter
1 tablespoon lemon juice

Directions

Preheat oven to 375 degrees F (190 degrees C). Prepare crust.

In a large bowl, combine flour, 1/4 teaspoon salt and 3 tablespoons sugar. Add oil and milk and mix together. Roll out and line a 9 inch pie pan. Bake at 375 degrees F (190 degrees C) for 10 minutes or until golden brown.

Place 2 cups of fresh blueberries in baked pie shell.

In a saucepan, combine 2 cups fresh or frozen blueberries, water, cornstarch, 1/4 teaspoon salt and 3/4 cup sugar. Bring to a boil and continue to boil for 5 minutes or until thick and clear. Add butter and lemon juice.

Pour filling over berries in pie shell and allow to cool.

Momma Moots' Pork and Pierogies Casserole

Ingredients

1 (16 ounce) package frozen pierogies
1 tablespoon olive oil
1 pound pork loin, cut into 1/2 inch cubes
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup sour cream
3/4 cup milk
1 (15.25 ounce) can whole kernel corn, drained
1/2 cup diced onion
1/2 teaspoon chopped fresh rosemary
1/4 teaspoon ground black pepper
1/2 cup Cheddar cheese, shredded

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Bring a large pot with lightly salted water and to a rolling boil. Stir in the frozen pierogies and return to a boil. Cook uncovered, stirring occasionally, until the pierogies float to the top and the filling is hot, 5 to 7 minutes. Drain.

Heat the olive oil in a skillet over medium-high heat. Add the pork and cook, stirring occasionally, until the pork is no longer pink in the center, about 5 minutes. Transfer the pork to a large mixing bowl along with the cooked pierogies. Add the cream of mushroom soup, sour cream, milk, corn, and onion. Season with rosemary and pepper; stir. Pour into a 2-quart casserole dish and sprinkle with Cheddar cheese.

Bake in the preheated oven until the cheese has browned and the casserole is heated through, about 30 minutes.

Buttermilk Raisin Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 egg, beaten
1 cup raisins
1 cup white sugar
1 cup buttermilk
1 pinch salt

Directions

Preheat oven to 450 degrees F (225 degrees C).

In a medium bowl, combine egg, raisins, sugar, buttermilk, and salt. Mix thoroughly. Pour mixture into pastry-lined 8 inch pie pan. Cover with second pastry circle. Seal edges and cut steam vents in top.

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake an additional 35 to 40 minutes. Serve warm or cold.

Paper-Wrapped Apple Pie II

Ingredients

1 (9 inch) unbaked pie shell
4 large apples - peeled, cored and chopped
1/2 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground nutmeg
2 tablespoons lemon juice
1/2 cup white sugar
1/2 cup all-purpose flour
1/2 cup butter

Directions

Preheat oven to 425 degrees F(220 degrees C).

Place apple chunks in a large bowl. Combine 1/2 cup sugar, 2 tablespoons flour, and nutmeg. Sprinkle over apples and toss to coat well. Spoon into pastry shell. Drizzle with lemon juice.

For the topping: Combine 1/2 cup sugar, and 1/2 cup flour. Cut in butter. Sprinkle over apples to cover top. Take two 15 inch pieces of parchment paper and enclose pie; fold edges up 3 times. Place on a baking sheet.

Bake for 1 hour. Remove from oven, split parchment open and cool pie on wire rack. DO NOT open parchment covering while baking! Cool for 10 minutes before serving hot.

Fudge Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 cup white sugar
1/4 cup all-purpose flour
3 tablespoons unsweetened cocoa powder
1/2 cup butter
2 eggs
1 teaspoon vanilla extract

Directions

Unfold piecrust; fit into 9 inch pie pan. Prebake crust according to package directions. Remove from oven.

Lower the oven temperature to 325 degrees F (165 degrees C).

Beat together sugar, flour, cocoa powder, butter or margarine, eggs and vanilla in a medium-size bowl. Spoon into pie shell.

Bake for 25 to 30 minutes or until set. Allow to cool to room temperature. Serve with whipped topping or a scoop of vanilla ice cream.

Italian Spinach Sausage Pie

Ingredients

1 pound bulk Italian sausage
6 eggs
2 (10 ounce) packages frozen chopped spinach, thawed and squeezed dry
4 cups shredded mozzarella cheese
3/4 cup ricotta cheese
1/2 teaspoon salt
1/8 teaspoon garlic powder
1/8 teaspoon pepper
1 (10 inch) pastry for a double crust pie
1 tablespoon water

Directions

In a skillet, cook sausage over medium heat until no longer pink; drain. Separate one egg and set the yolk aside. In a mixing bowl, beat the egg white and remaining eggs. Add spinach, mozzarella cheese, ricotta cheese, salt, garlic powder, pepper and sausage; mix well.

Line a 10-in. pie plate with bottom pastry. Add filling. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in pastry. If desired, cut out holly leaf and berry shapes from pastry scraps; place on top crust. Beat water and remaining egg yolk; brush over top.

Bake at 375 degrees F for 50-60 minutes or until crust is golden brown and filling is bubbly. Let stand for 10 minutes before cutting.

EAGLE BRAND® Frozen Peanut Butter Pie

Ingredients

Chocolate Crunch Crust:

1/3 cup butter or margarine
1 (6 ounce) package semi-sweet
chocolate chips
2 1/2 cups oven-toasted rice
cereal

Pie filling:

1 (8 ounce) package cream
cheese, softened
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
3/4 cup Jif® Creamy Peanut
Butter
2 tablespoons lemon juice
1 teaspoon vanilla extract
1 cup whipping cream, whipped
Smucker's® Chocolate Fudge
Spoonable Ice Cream Topping

Directions

Chocolate Crunch Crust: In heavy saucepan, over low heat, melt butter or margarine and semi-sweet chocolate chips. Remove from heat; gently stir in oven-toasted rice cereal until completely coated. Press on bottom and up side to rim of buttered 9-inch or 10-inch pie plate. Chill 30 minutes.

Pie filling: In large bowl, beat cream cheese until fluffy; gradually beat in sweetened condensed milk then peanut butter until smooth.

Stir in lemon juice and vanilla. Fold in whipped cream. Turn into prepared crust.

Drizzle topping over pie. Freeze 4 hours or until firm. Return leftovers to freezer.

Cheeseburger Pie

Ingredients

2 pounds ground beef
1 onion, chopped
3/4 tablespoon salt
1/4 tablespoon ground black pepper
1/4 tablespoon chili powder
1 (28 ounce) can whole peeled tomatoes
1 (15 ounce) can whole kernel corn, drained
1 (15 ounce) can peas
1 (15 ounce) can green beans, drained
5 cups buttermilk baking mix
1 1/3 cups milk
5 potatoes, cooked and mashed
8 ounces sliced process cheese food

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a large saucepan over medium high heat, brown the ground beef for 5 to 10 minutes; drain excess fat. Add the onion, salt, ground black pepper, chili powder, tomatoes, corn, peas and green beans. Reduce heat to low and let simmer.

Meanwhile, in a large bowl, combine the buttermilk baking mix and the milk. Mix well to form a dough. Split in half and roll dough out to line the bottom of a 9x13 inch baking dish. Make sure dough covers the bottom and sides of the dish.

After the beef mixture has simmered for about 15 to 20 minutes, pour into the baking dish over the dough. Spoon the mashed potatoes over the beef mixture, spreading evenly. Layer the cheese over the potatoes. Roll out the other half of the dough to fit over the top. Trim the edges and seal .

Bake at 450 degrees F (230 degrees C) for 25 to 35 minutes, or until golden brown.

Cheese and Garden Vegetable Pie

Ingredients

1 (9 inch) deep dish pie crust
3 vine-ripened tomatoes
1 small onion
1/4 cup chopped green bell pepper
3/4 cup mayonnaise
1/2 cup shredded sharp Cheddar cheese
1/2 cup shredded mozzarella cheese
3 slices bacon
2 slices bacon, for topping

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake the pie shell for 9 to 10 minutes or until browned. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Cut the tomatoes into bite size pieces, dice the onion and the green bell pepper.

In a large bowl, mix the mayonnaise, cheeses, vegetables and bacon. Spoon into the baked pie shell. Top with additional crumbled bacon.

Bake at 350 degrees F for 25 minutes or until edges brown.

Tomato Pie II

Ingredients

1 (9 inch) unbaked pie crust
5 large tomatoes, peeled and sliced
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 tablespoon dried basil
1/4 teaspoon garlic powder
3/4 cup mayonnaise
1 1/4 cups shredded Cheddar cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Bake pie crust in preheated oven for 10 minutes.

Cover bottom of pie crust with a layer of tomato slices. In a small bowl, mix together salt, pepper, basil, and garlic powder. Sprinkle half of mixture over tomato slices. Layer remaining tomato slices in pie crust. Sprinkle with the rest of seasoning mixture. In a medium bowl, mix together mayonnaise and cheese. Spread mixture evenly over top of pie.

Reduce oven to 350 degrees F (175 degrees C). Bake pie for 35 minutes.

Chocolate Nut Pie

Ingredients

1/2 cup chopped walnuts
1 cup all-purpose flour
1/2 cup butter
1 (8 ounce) package cream cheese
1 cup confectioners' sugar
1 (12 ounce) container frozen whipped topping, thawed
1 (3.9 ounce) package instant chocolate pudding mix
1 (3.4 ounce) package instant vanilla pudding mix
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl mix 1/2 cup chopped walnuts, flour and butter until well blended . Press mixture into a 9x13 inch pan. Bake in preheated oven for 15 to 20 minutes, or until lightly browned. Allow to cool.

In a medium bowl, beat cream cheese and sugar until smooth. Fold in 1 1/2 cups of the whipped topping. Spread over cooled crust.

In a medium bowl, mix chocolate pudding according to directions on package. Spread over cream cheese layer. Prepare vanilla pudding according to directions on package and spread over chocolate layer. Top with remaining whipped topping and sprinkle with 1/2 cup chopped walnuts.

Scottish Mince Pie

Ingredients

1 1/2 pounds lean ground beef
1 large onion, minced
1/8 teaspoon beef bouillon granules
4 cups water to cover
2 tablespoons cornstarch
1/4 cup water
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place the ground beef in a large pot and pour in enough water to cover beef. Boil until beef is cooked through. Drain.

Add water to cover cooked beef, add onions and enough bouillon granules to taste. Cook until the onions are soft. Season with salt and pepper to your taste and make sure the filling has enough bouillon to have a nice beef flavor.

Combine the 1/4 cup water with the cornstarch and stir until smooth. Add to the beef mixture and cook until mixture has thickened.

Pour beef mixture into the pastry crust and cover the top with pastry. Crimp edges and prick top.

Bake at 375 degrees F (190 degrees C) for 30 minutes or until crust is lightly browned.

Whitechapel Shepherd's Pie

Ingredients

1 stalk celery, chopped
3 carrots, peeled and chopped
1 parsnip, peeled and diced
1 small rutabaga, chopped
1/4 cup frozen green peas
1 pound ground lamb
1 onion, chopped
1 clove garlic, chopped
1 (8 ounce) can tomato sauce
1 teaspoon salt
1/2 teaspoon ground black pepper
1/4 teaspoon dried thyme
1/4 teaspoon dried sage
1/2 cup milk, or as needed
3 cups prepared mashed potatoes
2 tablespoons grated Parmesan cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the celery, carrots, parsnip, rutabaga, and peas into a large saucepan and fill with 1 inch of water. Bring to a boil, cover, and steam for 15 minutes, or until vegetables are tender.

Meanwhile, crumble the ground lamb into a large skillet set over medium heat. Add onion and garlic; cook and stir until lamb is no longer pink. Drain off any grease. Stir in the steamed vegetables and tomato sauce. Season with salt, pepper, thyme and sage. Transfer everything to a greased 7x11 inch baking dish.

Mix enough milk into the mashed potatoes to make them spreadable. Spread them over the top of the casserole and garnish with a sprinkling of Parmesan cheese.

Bake for 25 minutes in the preheated oven, until the top is browned and the casserole is heated through.

Nacho Pie

Ingredients

1 (30 ounce) can chili with beans
1 (10.75 ounce) can condensed nacho cheese soup
1/2 (10.75 ounce) can milk
1 (12 ounce) package tortilla chips
1/4 cup chopped onion

Directions

Heat chili in a medium saucepan over medium heat. Empty soup and milk into a small saucepan and heat through, stirring, until smooth and creamy.

Crush tortilla chips into bottom of individual serving bowls. When chili and soup are hot, scoop chili over chips and pour soup over chili. Sprinkle with chopped onion and serve.

Coconut Cream Pie II

Ingredients

1 1/2 cups vanilla wafer crumbs
1/3 cup butter, melted
1 (.25 ounce) package unflavored gelatin
1/3 cup cold milk
3 egg yolks
2/3 cup white sugar
1 cup hot milk
1/2 teaspoon almond extract
3 egg whites
1 cup heavy cream, whipped
1 1/2 cups fresh shredded coconut
1 tablespoon fresh shredded coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together wafer crumbs and melted butter. Press mixture firmly into bottom and sides of a 9 inch pie pan. Bake in preheated oven for 7 minutes. Remove and allow to cool.

Dissolve gelatin in cold milk and set aside to soften.

Beat egg yolks and sugar together, then slowly pour in hot milk while whisking constantly. Cook over medium heat, stirring constantly, until mixture coats a spoon. Remove from heat, then stir in gelatin, followed by almond extract. Chill.

Beat egg whites until stiff. Fold egg whites, whipped cream, and coconut into chilled custard. Pour into pie shell, and sprinkle with additional coconut. Chill 3 or 4 hours before serving.

Apple Pie in a Jar Drink

Ingredients

1 gallon apple cider
1 gallon apple juice
6 (3 inch) cinnamon sticks
1 1/2 cups white sugar, or to taste
1 (1 liter) bottle 190 proof grain alcohol (such as Everclear[®])

Directions

Place the apple cider, apple juice, cinnamon sticks, and sugar into a large pot. Bring to a boil over medium-high heat, stirring until the sugar has dissolved. Remove from the heat, and discard the cinnamon sticks. Allow the mixture to cool to room temperature, then stir in the grain alcohol. Pour into quart-size canning jars, seal with the lids and rings, and refrigerate until ready to serve.

Coconut Cream Pie VI

Ingredients

1 (9 inch) pie crust, baked
2/3 cup white sugar
1/4 cup cornstarch
1/2 teaspoon salt
3 cups milk
4 egg yolks, beaten
2 tablespoons butter, softened
4 teaspoons vanilla extract
1 cup shredded coconut

Directions

In a large saucepan, combine sugar, cornstarch, and salt. Mix well, then slowly whisk in milk and egg yolks. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat.

Stir butter or margarine and vanilla extract into mixture. Add shredded coconut and mix thoroughly. Pour immediately into pie shell. Chill at least 2 hours before serving. Garnish with whipped cream.

Watermelon Harvest Pie

Ingredients

3 cups chopped watermelon rind
1 1/3 cups dried cranberries
3/4 cup chopped walnuts
1/3 cup distilled white vinegar
1/2 cup white sugar
2 teaspoons pumpkin pie spice
1 teaspoon all-purpose flour
1/4 teaspoon salt
1 recipe pastry for a 9 inch double crust pie

1/2 cup confectioners' sugar
2 teaspoons orange zest
1 teaspoon orange juice

Directions

Preheat oven to 425 degrees F (220 degrees C).

Place watermelon rind in a saucepan and cover with water and bring this to a boil. Reduce the heat; simmer uncovered for about 10 minutes or until the rind becomes tender and translucent. Remove from heat and drain.

Place cooked watermelon rind in a large bowl and add the cranberries, walnuts and vinegar. Combine the sugar, pumpkin pie spice, flour, and the salt. Add this to the rind mixture and stir well.

Line a 9 inch pie plate with bottom pastry, trim the pastry even with the edge. Add the filling. Roll out the remaining pastry and make a lattice crust. Seal and flute edges.

Cover pie with aluminum foil and bake at 425 degrees F (175 degrees C) for 20-25 minutes. Remove the foil, and bake for another 20-25 minutes or until the crust is golden brown.

In a small bowl, combine confectioners sugar, orange rind and orange juice. Stir to combine, and spoon over hot pie. Cool on a wire rack.

Chocolate Truffle Pie

Ingredients

11 (1 ounce) squares BAKER'S
Semi-Sweet Baking Chocolate,
divided
1/2 cup whipping cream
4 eggs
1/2 cup sugar
1/4 cup flour
1 cup thawed COOL WHIP
Whipped Topping

Directions

Preheat oven to 325 degrees F. Grate 1 square of the chocolate; set aside. Place remaining 10 chocolate squares in large microwaveable bowl. Add cream. Microwave on HIGH 2 min. or until chocolate is almost melted. Stir until chocolate is completely melted; cool slightly.

Add eggs, sugar and flour; beat with wire whisk until well blended. Pour into lightly greased 9-inch pie plate.

Bake 35 min. or until outer half of pie is puffed and center is slightly soft; cool. Top each slice with a dollop of whipped topping just before serving. Sprinkle evenly with the grated chocolate.

Phoenician's Key Lime Pie

Ingredients

2/3 cup toasted slivered almonds
1 cup graham cracker crumbs
1/4 cup white sugar
1 pinch salt
1/4 cup butter, melted

4 egg yolks
1 (14 ounce) can sweetened condensed milk
1/2 cup key lime juice
3/4 cup cold heavy cream
1/2 teaspoon grated lime zest

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Pulse the almonds in a food processor until finely ground. Combine the almonds with the graham cracker crumbs, sugar, and salt. Pour in the melted butter and mix until evenly moistened. Press into a 9-inch pie plate.

Bake the crust in the preheated oven until golden brown, 10 to 13 minutes.

While the crust is baking, beat the egg yolks in a bowl with the condensed milk, cream, and lime zest. Whisk in the lime juice a little at a time to thicken the custard. Pour the custard into the pie crust and return to the oven.

Bake in the oven for 15 minutes to help the custard begin to set. Cool to room temperature on a wire rack before covering loosely with plastic wrap and refrigerating overnight.

Key Lime Cream Pie

Ingredients

1 (9 inch) pie crust, baked
3 eggs, beaten
1 (14 ounce) can sweetened condensed milk
1/2 cup key lime juice
1 teaspoon grated lime zest

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl, combine eggs, condensed milk, lime juice, and lime rind. Beat on medium speed with electric mixer for about 1 minute or until mixture is thoroughly blended. Pour into baked pastry shell.

Bake in preheated oven for 30 to 35 minutes, until center is set. Cool on a rack for 15 minutes, then chill at least 2 hours before serving. Garnish with whipped cream if desired. Immediately refrigerate any leftovers. Do not store for longer than 3 days.

Chocolate Cream Pie II

Ingredients

1 (9 inch) pie crust, baked
3 egg yolks, beaten
1 1/2 cups white sugar
3 tablespoons cornstarch
1/2 cup unsweetened cocoa powder
1/2 teaspoon salt
3 cups milk
1 tablespoon butter
1 1/2 teaspoons vanilla extract
1 cup frozen whipped topping, thawed

Directions

In a large mixing bowl, cream together egg yolks and sugar. Mix in cornstarch, cocoa powder, and salt. Add milk and stir gently.

Pour mixture into a large saucepan and cook over medium heat, stirring constantly, until boiling. Remove from heat. Stir in butter or margarine and vanilla extract. Cool slightly, then pour mixture into pastry shell. Chill before serving. Garnish with whipped topping.

Grandma's Sour Cream Raisin Pie

Ingredients

1 cup raisins
2/3 cup sugar
3 tablespoons cornstarch
1/8 teaspoon salt
1/8 teaspoon ground cloves
1/2 teaspoon ground cinnamon
1 cup sour cream
3 egg yolks
1/2 cup milk
1/2 cup chopped nuts
1 (9 inch) pie shell, baked
MERINGUE:
3 egg whites
1/4 teaspoon salt
5 tablespoons sugar

Directions

In a small saucepan, place raisins and enough water to cover; bring to a boil. Turn off heat; set aside. In a heavy saucepan, combine sugar, cornstarch, salt, cloves and cinnamon. Stir in sour cream. Beat in egg yolks. Add milk; cook over medium heat, stirring constantly, until pudding comes to a boil and is very thick. Remove from the heat. Drain raisins, reserving 1/2 cup liquid. Stir liquid into filling. Add raisins, and nuts if desired. Pour into pie shell. For meringue, in a small mixing bowl, beat egg whites with salt until foamy. Gradually add sugar, about 1 tablespoon at a time; beat until stiff and glossy. Spread over pie, making sure meringue covers all of filling. Bake at 350 degrees F for 10-15 minutes or until light golden brown. Serve warm or cold. Store leftovers in the refrigerator.

Beef Pot Pie III

Ingredients

1 pound sirloin steak, cubed
salt to taste
ground black pepper to taste
1 (14 ounce) can beef broth
3 large carrots, diced
3 potatoes, cubed
1 cup frozen green peas, thawed
3 tablespoons cornstarch
1/3 cup water
2 (9 inch) refrigerator pie crusts

Directions

In a saucepan over medium heat, brown the pieces of meat on all sides. Pour in some water to almost cover. Bring to a boil and reduce heat. Simmer until meat is tender and falls apart easily; about 2 to 3 hours. Transfer meat to a large mixing bowl. Shred the meat slightly and add salt and pepper to taste.

In another 2 quart saucepan over medium heat, pour in beef broth and add carrots and potatoes. Cook until almost tender; about 15 to 20 minutes. Preheat oven to 350 degrees F (175 degrees C).

When the carrots and potatoes are done, transfer to the large mixing bowl with the beef; leaving the liquid in the pan. Combine the peas with the carrots, potatoes and beef.

Dissolve the cornstarch with the 1/3 cup of water. Pour into the saucepan of beef broth, stirring constantly. Bring to a simmer and reduce heat; cook for 5 minutes.

Line a 9 inch pie plate with one of the pie crust following the package directions. Place the beef mixture into the pie crust. Pour the gravy over the top of the mixture, then cover with the other pie crust. Bake in a preheated oven until the crust is golden brown; about 25 minutes. Let cool for 5 minutes before serving.

Broccoli Pizza Pie

Ingredients

2 pounds potatoes, sliced
1 pound broccoli, chopped
2/3 cup shredded Monterey Jack cheese
1/2 lemon, juiced
2 teaspoons minced garlic
1 tablespoon chopped fresh basil
3/4 teaspoon dried oregano
1/2 tablespoon dried parsley
2 (10 ounce) packages refrigerated pizza crust doughs
1 (14 ounce) jar pizza sauce

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain.

Meanwhile, place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes; drain.

In a large bowl combine potatoes, broccoli, cheese, lemon juice, garlic, basil, oregano and parsley. On a pizza pan or baking sheet, roll out 1 pizza dough. Top with potato mixture and cover with second pizza dough; with moistened fingers seal edges of dough together.

Bake in preheated oven for 20 minutes, or until golden brown. Serve with warmed pizza sauce.

Double Layer Chocolate Peanut Butter Pie

Ingredients

1/2 (8 ounce) package cream cheese, softened
1 tablespoon white sugar
1 tablespoon cold milk
1 cup peanut butter
1 (8 ounce) container frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
2 (3.9 ounce) packages instant chocolate pudding mix
2 cups cold milk
4 peanut butter cups, cut into 1/2 inch pieces

Directions

In a large bowl, mix cream cheese, sugar, 1 tablespoon milk and peanut butter until smooth. Gently stir in 1 1/2 cups of whipped topping. Spread mixture on bottom of pie crust.

In a second bowl, stir pudding mix with 2 cups milk until thick. Immediately stir in remaining whipped topping. Spread mixture over peanut butter layer.

Scatter peanut butter cups over top of pie. Cover and refrigerate for 4 hours.

Peach Praline Pie

Ingredients

4 cups sliced peeled ripe peaches
1/2 cup sugar
2 tablespoons quick-cooking
tapioca
1 teaspoon lemon juice
1/2 cup all-purpose flour
1/4 cup packed brown sugar
1/2 cup chopped pecans
1/4 cup butter or margarine
1 (9 inch) deep dish unbaked pie
shell

Directions

In a large bowl, combine peaches, sugar, tapioca and lemon juice; let stand 15 minutes. Meanwhile, combine flour, brown sugar and pecans in a small bowl; cut in butter until crumbly. Sprinkle 1/3 of crumbs over bottom of pie shell; cover with peach mixture. Sprinkle remaining crumbs on top, allowing peaches to show if desired. Bake at 450 degrees F for 10 minutes. Reduce heat to 350 degrees F and bake 20 minutes longer or until peaches are tender and topping is golden brown.

Pecan Pie II

Ingredients

3 eggs
1/4 teaspoon salt
3/4 cup white sugar
1/2 cup butter, melted
1 cup dark corn syrup
1 1/2 cups pecan halves
1 recipe pastry for a 9 inch single crust pie

Directions

Bake pie shell at 450 degrees F (230 degrees C) for 5 minutes. Cool. Turn oven down to 425 degrees F (220 degrees C).

Beat eggs and salt until very light and lemon colored. Beat in sugar a little at a time. With a wire whisk, fold in melted butter or margarine, and corn syrup. Pour into partially baked shell. Arrange pecan halves on top, broken side down.

Bake for 10 minutes, and reduce heat to 325 degrees F (165 degrees C). Bake for 30 minutes.

Reese Cup Pie I

Ingredients

1 (9 inch) pie shell, baked
3/4 cup peanut butter
2 1/4 cups cold milk
1 (5.9 ounce) package instant
chocolate pudding mix

Directions

In a medium mixing bowl with mixer on low speed, cream peanut butter until soft. Gradually add milk while continuing to mix. (It is important to add milk slowly; if added too fast, peanut butter will harden.)

When all of milk is incorporated with peanut butter, add pudding mix and continue to blend until all ingredients are smooth and thoroughly combined, about 1 1/2 minutes.

Pour mixture into baked pastry shell. Chill at least 4 hours before serving.

Irish Cream Macadamia Nut Pie

Ingredients

5 eggs
1 1/4 cups white sugar
1/2 tablespoon salt
3/4 cup butter
1 cup light corn syrup
3/4 cup Irish cream liqueur
1 1/3 cups semisweet chocolate chips
2 cups macadamia nuts
1 recipe pastry for a 9 inch single crust pie

Directions

Cream together eggs, salt, sugar, and butter or margarine. Blend in corn syrup and liqueur. Stir in chocolate chips and nuts. Pour filling into pie shell.

Bake in a preheated 300 degrees F (150 degrees C) oven for 1 1/2 hours, or until browned. Cool.

Rhubarb Sour Cream Pie

Ingredients

1 (9 inch) unbaked pie crust
4 cups chopped fresh rhubarb
1 egg
1 1/2 cups white sugar
1 cup sour cream
1/3 cup all-purpose flour

1/2 cup all-purpose flour
1/2 cup brown sugar
1/4 cup butter, melted

Directions

Preheat the oven to 450 degrees F (220 degrees C).

Press the pie crust into a 9 inch pie pan. Spread rhubarb in an even layer in the bottom of the crust. In a medium bowl, whisk together the egg, white sugar, sour cream and 1/3 cup of flour until smooth. Pour over the rhubarb.

In a small bowl, mix together 1/2 cup of flour and brown sugar. Stir in melted butter until the mixture is crumbly. Sprinkle over the top of the pie.

Bake for 15 minutes in the preheated oven, then reduce the heat to 350 degrees F (175 degrees C). Continue to bake for 40 minutes, or until the edges have puffed, and the topping is golden. The center may still be slightly jiggly. Cool completely before slicing and serving.

Maple Sugar Pumpkin Pie

Ingredients

1 (16 ounce) can solid pack pumpkin
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1 tablespoon butter or margarine, softened
1 cup sugar
1 cup milk
2 tablespoons maple syrup
2 eggs
1 (9 inch) unbaked pie shell
Whipped cream

Directions

In a mixing bowl, combine all ingredients except last two. Pour into the pie shell. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F and continue baking for about 45 minutes or until a knife inserted near the center comes out clean. Cool to room temperature. Refrigerate. Garnish with whipped cream if desired.

Dream Cream Cheese Pie

Ingredients

1 cup confectioners' sugar
1 (8 ounce) package cream cheese
1 (12 ounce) container frozen whipped topping, thawed
3 bananas
2 (9 inch) prepared graham cracker crusts
1 (21 ounce) can apple pie filling

Directions

Slice bananas, and arrange on the bottom of each pie crust.

Mix confectioners' sugar, cream cheese, and nondairy whipped topping with an electric mixer for about 2 minutes. Divide mixture into pie shells. Top with fresh fruit or pie filling of your choice.

Chill in freezer for 2 hours, or leave in refrigerator over night.
Serve!!!

Frozen Cherry Cream Pie

Ingredients

4 ounces cream cheese, softened
1 1/2 cups cherry pie filling
2 cups whipped topping
1 (9 inch) graham cracker crust

Directions

In a mixing bowl, beat cream cheese until smooth. Fold in the pie filling and whipped topping until blended. Spoon into crust. Cover and freeze for 8 hours or overnight. Remove from the freezer 15 minutes before serving.

Easy Key Lime Pie II

Ingredients

1 (9 inch) prepared graham cracker crust
3 eggs, separated
1 (14 ounce) can sweetened condensed milk
1 teaspoon grated lime zest
1/3 cup fresh lime juice
1 cup frozen whipped topping, thawed (optional)

Directions

Preheat oven to 250 degrees F (125 degrees C).

In a large glass or metal bowl, beat egg whites until stiff peaks form. Set aside.

In a medium bowl, beat egg yolks, then stir in condensed milk, lime rind, and lime juice. Mix well, then fold mixture into beaten egg whites. Pour mixture into graham cracker crust.

Bake in preheated oven for 10 minutes. Chill before serving. Garnish with whipped topping if desired.

Pie Crust Treats

Ingredients

1 recipe pastry for a 9 inch single crust pie
1/4 cup butter, softened
1 cup white sugar
4 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C)

Roll out pie crust to 1/8 inch thick. Spread butter or margarine to cover. Sprinkle sugar and cinnamon to completely cover pie crust.

Using a ravioli cutter, cookie cutter or knife, cut dough into desired shapes.

Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes or until just browned.

No Bake Peanut Butter Pie

Ingredients

1 (8 ounce) package cream cheese
1 1/2 cups confectioners' sugar
1 cup peanut butter
1 cup milk
1 (16 ounce) package frozen whipped topping, thawed
2 (9 inch) prepared graham cracker crusts

Directions

Beat together cream cheese and confectioners' sugar. Mix in peanut butter and milk. Beat until smooth. Fold in whipped topping.

Spoon into two 9 inch graham cracker pie shells; cover, and freeze until firm.

Deep Dish Persimmon Pie

Ingredients

1/4 cup light brown sugar, packed
1 tablespoon ground cinnamon
1 tablespoon cornstarch
1/8 teaspoon sea salt
6 cups Fuyu persimmons, peeled
and thinly sliced
10 graham crackers, crushed
1/4 cup butter, melted

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Combine brown sugar, cinnamon, cornstarch, and sea salt in a small bowl. Spread half of the persimmons into an 8-inch deep pie plate. Sprinkle with half of the the sugar mixture. Repeat with the remaining persimmons and sugar mixture. Set aside. Mix graham cracker crumbs and melted butter until evenly combined. Spread crust evenly over persimmons.

Bake until crust is golden brown and persimmons are tender, about 45 minutes. Serve warm.

Macaroon Cookie Crumb Pie

Ingredients

2 cups crushed macaroon cookies
1/2 cup chopped dates
1/2 cup pecans, coarsely
chopped
1/2 cup slivered almonds
1/2 cup white sugar
1/2 cup brown sugar
5 egg whites
1 teaspoon coconut extract
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine crushed cookies, dates, pecans, almonds, white sugar and brown sugar. In a separate large glass or metal mixing bowl, beat egg whites until soft peaks form. Fold egg whites and coconut extract into cookie mixture until no streaks remain.

Pour filling into pie crust. Bake in preheated oven for 45 minutes, or until golden brown.

Strawberry Satin Pie

Ingredients

1 (9 inch) pastry shell, baked
1/2 cup sliced almonds, toasted
1/2 cup sugar
3 tablespoons all-purpose flour
3 tablespoons cornstarch
1/2 teaspoon salt
2 cups milk
1 egg, lightly beaten
1 teaspoon vanilla extract
1/2 cup whipping cream, whipped
GLAZE:
3 cups fresh strawberries
1 cup water
1/3 cup sugar
2 tablespoons cornstarch
12 drops red food coloring
(optional)

Directions

Cover bottom of pie shell with almonds; set aside. In a saucepan, combine the sugar, flour, cornstarch and salt. Stir in milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir a small amount of hot filling into egg. Return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Stir in vanilla. Cool to room temperature. Whisk in whipped cream until blended. Pour into pie shell. Cover and refrigerate for at least 2 hours.

Crush 1 cup of strawberries; set remaining berries aside. In a saucepan, bring crushed berries and water to a boil; cook, uncovered, for 2 minutes. Strain through cheesecloth; discard fruit and set liquid aside to cool.

In another saucepan, combine sugar and cornstarch; gradually stir in berry liquid until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. stir in food coloring if desired. Cool for 20 minutes. Slice the reserved strawberries; arrange over chilled filling. Pour glaze evenly over berries. Refrigerate for at least 1 hour before serving.

Ham 'N' Swiss Pie Mix

Ingredients

4 1/2 cups all-purpose flour
7 1/2 teaspoons baking powder
1 1/2 teaspoons salt
1 cup shortening
ADDITIONAL INGREDIENTS (FOR EACH PIE):
2 cups diced fully cooked ham
1 cup shredded Swiss cheese
2 green onions, chopped
3 eggs
1 1/2 cups milk
1/4 teaspoon ground mustard
Dash pepper

Directions

In a large bowl, combine flour, baking powder and salt. Cut in shortening until crumbly. Stir in an airtight container in a cool dry place for up to 6 months.

To prepare pie: In a bowl, combine the ham, cheese and onions. Transfer to a greased 9-in. pie plate. In a mixing bowl, combine the eggs, milk, mustard, pepper and 1 cup mix; beat just until blended. Pour over ham mixture. Bake at 400 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Red, White, and Blueberry Cheesecake Pie

Ingredients

8 sheets phyllo dough
1/4 cup butter, melted
2 (8 ounce) packages cream cheese
1/2 cup white sugar
1 teaspoon vanilla extract
2 eggs
2 cups fresh blueberries
1/2 cup strawberry jelly

Directions

On a flat surface, place one sheet phyllo dough. Brush it with melted butter or margarine, and cover with another piece of phyllo. Repeat until all 8 sheets are used. Using kitchen scissors, cut layered phyllo into a 12 to 13 inch circle. Carefully press circle into a greased 9 inch pie plate; gently fan edges. Bake at 425 degrees F (220 degrees C) until edges are just golden, 6 to 8 minutes; cool slightly on a wire rack.

In a medium bowl, beat cream cheese, sugar, and vanilla with an electric mixer until light and fluffy. Beat in eggs until well combined. Fold in 1 cup of blueberries. Pour filling into prepared crust.

Bake at 350 degrees F (175 degrees C) until set, 40 to 50 minutes. To prevent over browning of crust, gently cover pie with foil for the last 25 minutes of baking. Cool completely on a wire rack.

In a small bowl, beat jelly until smooth; spread over cheese filling. Arrange 1 cup blueberries on top in a star pattern.

Mocha Mousse Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (12 ounce) jar SMUCKER'S® Chocolate Mocha Ice Cream Topping, divided
1/2 cup powdered sugar
1 (8 ounce) container frozen whipped topping, thawed, divided
1 ready-made chocolate crumb pie crust

Directions

Combine cream cheese and 1/2 cup mocha topping with an electric mixer about 2 minutes, until well blended. Add powdered sugar; mix. Fold in half of the whipped topping. Carefully spread the mixture onto prepared crust. Pour the remaining mocha topping over pie filling. Drag a knife through the filling to create a marbled effect.

Spread remaining whipped topping over entire pie. Garnish with cocoa powder or chocolate curls. Refrigerate until ready to serve.

Pecan Pie Bars

Ingredients

2 cups Pillsbury BEST® All Purpose Flour
1/4 cup firmly packed brown sugar
1/2 cup butter or margarine
1 1/2 cups chopped pecans
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
3 eggs, beaten
2 tablespoons lemon juice

Directions

Preheat oven to 350 degrees F. In medium bowl, combine flour and brown sugar; cut in butter until crumbly.

Press mixture on bottom of 13x9-inch baking pan. Bake 10 to 15 minutes.

In small bowl, combine pecans, sweetened condensed milk, eggs and lemon juice; pour over crust. Bake 25 minutes or until filling is set.

Cool. Cut into bars. Store leftovers covered at room temperature.

Apple Butter Pie

Ingredients

1/2 cup apple butter
1 egg, lightly beaten
1/2 cup sugar
1 tablespoon all-purpose flour
2 cups evaporated milk
Ground cinnamon
1 (9 inch) unbaked pastry shell

Directions

In a bowl, combine apple butter, egg, sugar, flour and milk; mix well. Pour into the pie shell; sprinkle with cinnamon. Bake at 425 degrees F for 10 minutes. Reduce temperature to 350 degrees F; bake 35 minutes more or until a knife inserted near the center comes out clean. Cool on a wire rack. Store in the refrigerator.

Four Fruit Pie

Ingredients

1 (9 inch) pie shell
3 apples
3 fresh peaches
1 pear
1 cup raspberries
3/4 cup white sugar
1 teaspoon ground cinnamon
3 tablespoons all-purpose flour
1/3 cup packed brown sugar
3/4 cup all-purpose flour
6 tablespoons butter
1/2 cup chopped pecans

Directions

Preheat oven to 400 degrees F (205 degrees C).

Peel, core and slice peaches, apples and pears. Place into a large bowl. Add raspberries, white sugar, cinnamon, and 3 tablespoons flour. Mix .

Mound fruit mixture into a 9 inch pie shell.

In a medium bowl, combine 3/4 cup flour, butter, brown sugar and chopped pecans. Mix until crumbly and sprinkle on top of fruit.

Bake at 400 degrees F (205 degrees C) for 35 to 40 minutes, or until done.

Sour Cream Raisin Pie VI

Ingredients

1 (9 inch) unbaked pie crust
3 eggs
1 1/2 cups white sugar
1 cup sour cream
1 cup raisins
1/2 cup chopped pecans

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, beat together eggs and sugar until smooth and lemon-colored. Add sour cream, raisins, and pecans. Stir well and pour mixture into pastry shell.

Bake in preheated oven for 10 minutes, then reduce heat to 350 degrees F (175 degrees C) and bake an additional 45 minutes. Cool before serving.

Piereth Pie I

Ingredients

1 (9 inch) pie shell, baked
1/2 cup butter, softened
3/4 cup white sugar
2 (1 ounce) squares unsweetened chocolate
2 eggs
1/2 cup slivered almonds
1 (3.4 ounce) package instant vanilla pudding mix
1 cup frozen whipped topping, thawed
1/4 cup grated semisweet chocolate, for garnish

Directions

In a medium bowl, cream together butter or margarine and sugar. In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Stir in melted chocolate, then beat in the eggs one at a time. Stir in almonds. Pour mixture into pastry shell and chill in refrigerator.

Prepare pudding mix according to package directions. Pour pudding over chocolate layer, then spread whipped topping over pudding. Sprinkle with grated chocolate. Chill several hours before serving.

Lemon Freeze Pie

Ingredients

2 2/3 cups graham cracker crumbs
1/3 cup white sugar
2/3 cup butter, melted
1 (21 ounce) can lemon pie filling
1 (14 ounce) can sweetened condensed milk
1/2 cup lemon juice
1 (15.25 ounce) can fruit cocktail, drained
1 (8 ounce) container frozen whipped topping, thawed
1/3 cup graham cracker crumbs

Directions

To Make Crust: Mix together 2 2/3 cup graham cracker crumbs and sugar. Stir in melted butter or margarine. Press mixture evenly into a 9x13 pan.

In a large bowl combine lemon pie filling, condensed milk, lemon juice, and fruit cocktail. Stir until thoroughly combined. Spread mixture over graham cracker crust. Top with whipped topping. Sprinkle with 1/3 cup graham cracker crumbs. Freeze overnight before serving. Freeze any leftovers.

No Bake Double Chocolate Coconut Pie

Ingredients

3 tablespoons butter
3 (1 ounce) squares semisweet chocolate, chopped
2 1/2 cups flaked coconut, toasted
2 (1.3 ounce) envelopes whipped topping mix
1 cup milk
1 (3.9 ounce) package instant chocolate pudding mix
1 1/2 cups milk
2 bananas, sliced
8 maraschino cherries

Directions

Have ready a greased 9 inch pie plate. In a saucepan over low heat, melt butter. Stir in chopped chocolate until melted. Reserve 1/4 cup toasted coconut and set aside. Mix remaining 1 1/4 cup toasted coconut into chocolate mixture. Press coated coconut over bottom and up sides of pie plate. Refrigerate 20 minutes or until firm.

In a medium bowl, beat topping mix and 1 cup of milk with mixer until soft peaks form. reserve 1 cup for garnish and set aside in refrigerator. to the remaining whipped topping, beat in pudding mix and remaining 1 1/2 cup milk. Beat until mixture mounds when dropped from beaters.

Arrange banana slices on bottom and up the side of pie shell. Spoon chocolate pudding mixture over bananas. Refrigerate at least 1 hour to set. To serve, garnish with reserved whipped topping, toasted coconut and the cherries.

Pam's Sugar Free Chocolate Pie

Ingredients

1 (9 inch) deep dish pie crust,
baked and cooled
1 (1.4 ounce) package instant
sugar-free chocolate pudding mix
1/2 cup frozen reduced-calorie
whipped topping, thawed

Directions

Prepare pudding as directed on package for pie. Spoon into pie shell, and chill 1 hour. Serve with whipped topping.

Beef Spaghetti Pie Ole

Ingredients

1 pound lean ground beef
1 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon ground cumin
1 (10 ounce) can diced canned tomatoes with green chilies, undrained
3/4 cup light dairy sour cream
1 cup shredded Monterey Jack or Cheddar cheese
B
Pasta Shell:
1 (7 ounce) package uncooked spaghetti
1/3 cup shredded Monterey Jack or Cheddar cheese
1 egg
1/2 teaspoon salt
1/4 teaspoon garlic powder

Directions

Heat oven to 350 degrees F. Cook pasta according to package directions; drain well. In large bowl, whisk together remaining pasta shell ingredients. Add pasta; toss to coat. Arrange pasta in 9-inch pie dish, pressing down and up side to form shell; set aside.

Meanwhile, heat large nonstick skillet over medium heat until hot. Add ground beef; cook 8 to 10 minutes, breaking up into 3/4-inch crumbles and stirring occasionally. Remove from skillet with slotted spoon; pour off drippings. Return beef to skillet; season with 1 teaspoon garlic powder, 1/2 teaspoon salt and cumin; stir in tomatoes. Bring to a boil; cook 3 to 5 minutes or until liquid is almost evaporated, stirring occasionally.

Reserve 2 tablespoons beef mixture for garnish. Stir sour cream into remaining beef; spoon into pasta shell. Place 1 cup cheese in center, leaving 2-inch border around edge. Spoon reserved beef mixture onto center of cheese; bake in 350 degrees F oven 15 minutes or until heated through.

To serve, cut into wedges.

Apple Pie Filling II

Ingredients

5 cups thinly sliced apples
1 cup white sugar
2 tablespoons quick-cooking
tapioca
1/2 teaspoon ground cinnamon
1 teaspoon lemon juice

Directions

Combine apples and sugar in a large saucepan. Mix together, then let stand until juice starts to be released from apples. Place over medium-high heat and stir frequently until mixture comes to a boil. Boil hard 1 minute, continuing to stir frequently.

Mix tapioca, cinnamon, and lemon juice into apples. Boil hard for 1 minute more, continuing to stir. Pack mixture into a sterilized quart jar, a spoonful at a time, ensuring that there are no air bubbles in mixture. Secure sterilized lid.

Place a rack in the bottom of a large stock pot and fill halfway with boiling water. Carefully lower jar into pot using a holder. If processing more than one jar, leave a 2 inch space between jars. Add more boiling water if necessary, until tops of jars are covered by 2 inches of water. Bring water to a full boil, then cover and process for 30 minutes.

Remove jars from pot and place on cloth-covered or wood surface, several inches apart, until cool. Once cool, press top of each lid with finger, ensuring that seal is tight (lid doesn't move up or down at all). Can be stored up to one year.

Grandma's Cocoa Meringue Pie

Ingredients

1/2 cup all-purpose flour
1/3 cup unsweetened cocoa powder
1 cup white sugar
1/2 teaspoon salt
2 cups milk
4 egg yolks
1 teaspoon vanilla extract
1 (9 inch) pie shell, baked

4 egg whites
1/4 cup white sugar
1/4 teaspoon vanilla extract

Directions

Preheat oven to 425 degrees F (220 degrees C.)

In a large saucepan or double boiler combine flour, cocoa powder, 1 cup of sugar, and salt. Mix well, then stir in milk and egg yolks. Whisk until all ingredients are thoroughly combined. Cook over medium heat, stirring constantly, until mixture is thickened. Remove from heat and stir in vanilla extract. Pour mixture into baked pie shell.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add 1/4 cup sugar and vanilla, continuing to beat until stiff peaks form. Spread meringue over pie, covering completely.

Bake in the preheated oven for 8 to 10 minutes, or until top is lightly browned. Remove and allow to cool before serving.

Pumpkin Pie

Ingredients

1 egg
1 tablespoon all-purpose flour
3/4 cup white sugar
1/2 teaspoon salt
1 1/2 cups pumpkin puree
1 1/2 cups evaporated milk
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
2 tablespoons light corn syrup
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 450 degrees F (230 degrees C).

Add the sugar gradually to the pumpkin puree. Beat well and stir in the flour, salt and spices. Stir in the corn syrup and beat well. Stir in the slightly beaten egg, then slowly add the evaporated milk, mixing until well blended. Pour the batter into the unbaked pie shell.

Bake at 450 degrees F (230 degrees C) for 10 minutes then reduce the oven temperature to 325 degrees F (165 degrees F) and continue baking pie for an additional 30 minutes or until a knife inserted into the mixture comes out clean.

Burrito Pie

Ingredients

2 pounds ground beef
1 onion, chopped
2 teaspoons minced garlic
1 (2 ounce) can black olives, sliced
1 (4 ounce) can diced green chili peppers
1 (10 ounce) can diced tomatoes with green chile peppers
1 (16 ounce) jar taco sauce
2 (16 ounce) cans refried beans
12 (8 inch) flour tortillas
9 ounces shredded Colby cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium heat, saute the ground beef for 5 minutes. Add the onion and garlic, and saute for 5 more minutes. Drain any excess fat, if desired. Mix in the olives, green chile peppers, tomatoes with green chile peppers, taco sauce and refried beans. Stir mixture thoroughly, reduce heat to low, and let simmer for 15 to 20 minutes.

Spread a thin layer of the meat mixture in the bottom of a 4 quart casserole dish. Cover with a layer of tortillas followed by more meat mixture, then a layer of cheese. Repeat tortilla, meat, cheese pattern until all the tortillas are used, topping off with a layer of meat mixture and cheese.

Bake for 20 to 30 minutes in the preheated oven, or until cheese is slightly brown and bubbly.

Oil Pie Crust

Ingredients

2 3/4 cups sifted all-purpose flour
1 teaspoon salt
1/2 cup vegetable oil
1/2 cup milk

Directions

Mix flour and salt together. Pour milk and oil into one measuring cup, do not stir, and add all at once to flour. Stir until mixed, and shape into 2 flat balls. Wrap in plastic wrap. Refrigerate for 15 minutes or more.

Roll out on lightly floured surface.

All-American Strawberry Pie

Ingredients

3/4 cup sugar
1/2 cup all-purpose flour
1/4 teaspoon salt
3 cups milk
3 egg yolks, lightly beaten
2 tablespoons butter or margarine
1 1/2 teaspoons vanilla extract
1/2 pint heavy cream
1 1/2 tablespoons confectioners' sugar
1 (9 inch) pie shell, baked
1 pint fresh strawberries, halved
1 cup fresh or frozen blueberries

Directions

In a 3-qt. saucepan, combine sugar, flour and salt. Add milk, stirring until smooth. Cook and stir over medium heat until thickened. Stir in small amount of milk mixture into yolks, then return all to saucepan. Cook, stirring for 2 minutes. Remove from the heat; stir in butter and vanilla. Cool 20 minutes. Pour into pie shell; chill several hours until firm. Whip cream and sugar; spread half over pie filling. Arrange berries on cream. Dollop or pipe remaining cream around edge of pie.

Easy Summer Pie

Ingredients

1 (9 inch) frozen pie crust, thawed
1 (8 ounce) package cream cheese, softened
1/3 cup white sugar
1 (11 ounce) can mandarin oranges, drained
1 cup fresh strawberries, halved
4 kiwi, peeled and sliced
1 cup fresh raspberries
1 cup fresh blueberries

Directions

Preheat oven to 400 degrees F (200 degrees C).

Roll pastry into an 11 inch circle. Lay flat on a baking sheet or pizza pan. Prick several times with a fork. Bake in preheated oven for 12 to 15 minutes, until light brown. Remove and allow to cool completely.

In a small mixing bowl, beat together cream cheese and sugar until mixture is creamy and smooth. Spread evenly onto cooled pastry. Arrange fruit in a decorative pattern over cream cheese layer. Chill until ready to serve.

Cream Pie

Ingredients

2/3 cup white sugar
1/3 cup packed brown sugar
1 tablespoon all-purpose flour
1 pinch salt
1 cup heavy whipping cream
2 eggs, beaten
1 teaspoon vanilla extract
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, combine sugars, flour, salt, cream, eggs, and vanilla. Mix until smooth. Pour filling into an unbaked pie shell.

Bake for 20 minutes in preheated oven. Lower the temperature to 325 degrees F (165 degrees C), and bake for an additional 20 minutes.

Italian Holiday Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
8 eggs
1 1/2 cups cooked white rice
2 pounds ricotta cheese
2 cups white sugar
1/4 cup candied orange peel
1/4 cup candied lemon peel
1/4 teaspoon ground cinnamon
1 teaspoon vanilla extract
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat eggs until light and fluffy. Add rice, ricotta, sugar, orange rind, lemon rind, cinnamon, and vanilla extract. Mix until thoroughly combined.

Roll out half of pastry to fit 10 inch deep-dish pie pan. Place pastry in pan, and fill with ricotta mixture. Roll out remaining pastry and cut 12 1-inch wide strips. Lay strips in a lattice pattern on top of filling. Brush pastry with milk.

Bake in preheated oven for 1 hour, until toothpick inserted in filling comes out clean.

Miniature Meat Pies

Ingredients

1 pound ground beef
1/2 cup chili sauce
1 envelope onion soup mix
1/4 teaspoon salt
DOUGH:
3 cups all-purpose flour
1 tablespoon sesame seeds
(optional)
1 1/4 teaspoons salt
1 cup shortening
3/4 cup shredded Cheddar
cheese
3/4 cup evaporated milk
1 tablespoon cider vinegar

Directions

In a skillet, over medium heat, cook beef until no longer pink; drain. Stir in chili sauce, soup mix and salt; set aside. In a bowl, combine flour, sesame seeds if desired and salt. Cut in shortening and cheese until crumbly. Combine milk and vinegar; gradually add to flour mixture, tossing with a fork until dough forms a ball. Divide dough in half; roll out to 1/8-in. thickness. Cut with a 2-1/2-in. round cutter. Place half of the circles 2 in. apart on ungreased baking sheets. Top each with about 1-1/2 tablespoons of beef mixture; cover with remaining circles. Moisten edges with water and press with a fork to seal. Cut a slit in the top of each. Bake at 425 degrees F for 12-16 minutes or until golden brown. Serve immediately; or cool, wrap and freeze for up to 3 months.

Turkey Shepherd's Pie

Ingredients

3 large potatoes, peeled
2 tablespoons butter
1/4 cup milk
1 tablespoon olive oil
1 onion, chopped
1 pound ground turkey
1 large carrot, shredded
1 (4.5 ounce) can sliced mushrooms
1 tablespoon chopped fresh parsley
1/4 teaspoon dried thyme
1 clove garlic, minced
1 teaspoon chicken bouillon powder
1 tablespoon all-purpose flour
salt to taste
ground black pepper to taste

Directions

Boil potatoes until tender.

Mash potatoes with butter or margarine and milk. Season with salt and pepper to taste. Set aside.

Saute onion in olive oil until soft. Stir in ground turkey, carrot, mushrooms, parsley, thyme, garlic, and chicken bouillon. Salt and pepper to taste. Cook and stir until meat is broken up and cooked through. Drain. Stir in flour.

Transfer meat mixture to a deep dish pie pan or casserole. Spread potatoes over meat, and swirl with a fork.

Bake at 375 degrees F (190 degrees C) for 30 minutes, or until potatoes are lightly browned.

Key Lime Pie X

Ingredients

1 1/2 cups cornflakes cereal
crumbs
1/4 cup white sugar
1/3 cup fat free margarine spread
1 (14 ounce) can sweetened
condensed milk
4 tablespoons fresh lime juice
3 tablespoons fresh lemon juice
3 drops yellow food coloring
4 egg whites
6 tablespoons white sugar

Directions

In a medium bowl, mix cornflake crumbs, 1/4 cup sugar and melted margarine until well blended . Press mixture into a 9 inch pie plate. Refrigerate until set.

In a large bowl, mix sweetened condensed milk, lime juice, lemon juice and yellow food coloring until creamy. Pour into crust and refrigerate until set.

Preheat oven to 450 degrees F (230 degrees C). In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add 6 tablespoons white sugar, continuing to beat until stiff peaks form. Spread meringue over pie, covering completely.

Bake in the preheated oven for 5 minutes, or until meringue is golden brown.

Warm Apple Buttermilk Custard Pie

Ingredients

1 (9 inch) pie shell
1/4 cup butter
2 tart apples - peeled, cored and sliced
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/4 cup butter, softened
1 1/3 cups white sugar
4 eggs
1 teaspoon vanilla extract
2 tablespoons all-purpose flour
3/4 cup buttermilk
1/4 cup white sugar
1/4 cup packed brown sugar
1/2 cup all-purpose flour
1/4 teaspoon ground cinnamon
3 tablespoons butter

Directions

Preheat oven to 300 degrees F (150 degrees C).

To Make Apple Filling: Melt 1/4 cup butter or margarine in skillet over medium heat. Add apple, 1/2 cup white sugar, and 1/2 teaspoon cinnamon. Cook 3 to 5 minutes, until tender. Set aside.

To Make Buttermilk Custard: In a large mixing bowl combine 1/4 cup softened butter or margarine with 1 1/3 cups white sugar. Beat until creamy. Add eggs one at a time, beating until yellow disappears. Mix in vanilla, then 2 tablespoons flour. Combine thoroughly, then pour in buttermilk, beating until smooth.

Fit pastry into pie pan and prick with a fork. Spoon apple mixture into crust, then pour buttermilk custard over it.

Place in preheated oven and bake for 30 minutes.

To Make Streusel Topping: While pie is baking, combine 1/4 cup white sugar, brown sugar, 1/2 cup flour, and 1/4 teaspoon cinnamon in a small bowl. Cut in 3 tablespoons butter or margarine until mixture is crumbly.

Remove pie from oven after 30 minutes and sprinkle streusel topping over custard. Return to oven and bake for an additional 40 to 50 minutes, until a knife inserted in center comes out clean. Let stand 1 hour before serving.

Strawberry Pina Colada Pie

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/4 cup milk
1 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding &
Pie Filling
1 (8 ounce) can DOLE Crushed
Pineapple in Juice, undrained
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
1 (6 ounce) HONEY MAID Graham
Pie Crust
1/4 cup BAKER'S ANGEL FLAKE
Coconut, toasted
1 1/4 cups sliced fresh
strawberries

Directions

Beat cream cheese and milk in large bowl with electric mixer until well blended. Add dry pudding mix and pineapple; mix well. Gently stir in 2 cups of the whipped topping; spoon into crust.

Refrigerate 3 hours or until firm.

Top with coconut, strawberries and remaining whipped topping just before serving. Store leftovers in refrigerator.

Pumpkin Orange Crunch Pie

Ingredients

1 cup packed brown sugar
1 tablespoon cornstarch
1 1/2 teaspoons pumpkin pie spice
1/4 teaspoon salt
2 cups solid pack pumpkin puree
1 2/3 cups evaporated milk
2 eggs
1 tablespoon brown sugar
1 tablespoon butter
1 tablespoon all-purpose flour
1/2 cup chopped walnuts
2 teaspoons orange zest
1 recipe pastry for a 9 inch single crust pie

Directions

Combine 1 cup brown sugar, cornstarch, pumpkin pie spice, salt, and pumpkin.

Stir in milk and eggs.

Pour into pastry shell. Filling is generous--crimp edges high. Bake at 400 degrees F (205 degrees C) for 40 minutes.

Meanwhile, combine remaining ingredients - 1 Tablespoon brown sugar, butter or margarine, flour, walnuts, and orange peel.

Remove pie from oven, and spoon this nut mixture over pie.

Return pie to oven, and bake 5 - 10 minutes more. Remove from oven and let cool.

Turkey Pot Pie III

Ingredients

2 (9 inch) unbaked pie shells
1 (10.75 ounce) can condensed
golden mushroom soup
1 cup cooked, chopped turkey
meat
1 (10 ounce) can mixed
vegetables, drained
1/3 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Place one pie crust in an ungreased pie dish.

In a medium bowl, mix the mushroom soup and milk. Stir in the turkey meat and mixed vegetables. Pour the mixture into the pie crust in the dish. Top with the other pie crust, and seal the crust edges by crimping with a wet fork.

Bake in the preheated oven 45 minutes, or until the crust is golden brown

Little Girl Pies

Ingredients

1 cup sugar
1/2 cup shortening
1 egg
1/2 cup milk
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1/2 teaspoon salt
4 teaspoons baking powder

FILLING:

1/2 cup sugar
1 tablespoon cornstarch
1/2 cup water
1 cup raisins

Directions

In a mixing bowl, cream sugar and shortening. Add egg, milk and vanilla; mix well. Combine dry ingredients; add to creamed mixture and beat well. Chill. Meanwhile, for filling, combine sugar and cornstarch in a saucepan. Add water; stir to dissolve. Add raisins; cook and stir until mixture comes to a boil and thickens, about 3 minutes. Set aside to cool. Divide chilled dough into thirds. Roll one-third out on a lightly floured surface to 1/8-in. thickness. Cut into 3-in. circles. Using a thimble, cut small holes in the center of half of the circles. Place 1 teaspoon filling on solid circles; top each with a circle that has a hole. Pinch edges together to seal. Repeat with remaining dough and filling. Bake on ungreased baking sheet at 375 degrees F for 15-17 minutes or until lightly browned.

Caribbean Fudge Pie IV

Ingredients

1 (9 inch) pie shell
1/2 cup butter, softened
3/4 cup packed brown sugar
3 eggs
8 (1 ounce) squares unsweetened chocolate, melted
2 teaspoons instant coffee granules
1 teaspoon rum flavored extract (optional)
1/4 cup all-purpose flour
1 cup chopped walnuts (optional)
16 walnut halves

Directions

Preheat oven to 375 degrees F (190 degrees F).

In a medium mixing bowl beat butter or margarine and sugar until light and fluffy. Add eggs one at a time, blending constantly until well combined. Mix in melted chocolate, coffee, and rum extract, blending thoroughly. Fold in flour and, if desired, chopped nuts. Pour mixture into pie shell and decorate with walnut halves.

Place in lower third of preheated oven and bake 25 minutes. Let cool one hour before cutting.

Apple Pie Wedges

Ingredients

1 cup butter
2/3 cup white sugar
1 egg yolk
1/3 cup apple butter
2 1/3 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon apple pie spice
1/2 teaspoon vanilla extract

Directions

In a large mixing bowl, beat butter and sugar at medium speed until fluffy. Beat in egg yolk and apple butter. Add flour, cinnamon, apple pie spice, and vanilla. Beat at low speed until well blended.

Divide dough in half. Shape each half into a 6-inch disc on waxed paper. Refrigerate for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Invert one disc of dough into ungreased 9-inch round pie plate. Press dough into plate with lightly floured hands, covering plate completely. Flute edges using the handle of a wooden spoon. Deeply score into 8 wedges. Prick surface using tines of fork. Repeat steps with remaining disc of dough and another pie plate.

Bake 35 minutes, or until golden brown. Remove to wire rack. Cool completely and cut into wedges.

Chocolate Pie II

Ingredients

1 (9 inch) pie crust, baked
3/4 cup white sugar
1/4 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1 cup milk
3 egg yolks, beaten
1 tablespoon vanilla extract
2 tablespoons butter, melted

Directions

In a medium microwave-safe bowl, combine sugar, flour, and cocoa powder. Mix well. While stirring, slowly pour in milk. Mix until smooth.

Microwave cocoa mixture in 1 minute increments, stirring after each increment. Continue until mixture thickens, about 7 minutes.

Slowly pour egg yolks into cocoa mixture, whisking rapidly until yolks are incorporated. Stir in vanilla extract and butter or margarine. Pour filling into baked pie shell. Chill before serving. Store in refrigerator.

Bride's Peach Pie

Ingredients

1 pastry for a 9 inch double crust pie
5 cups sliced peeled peaches
1 tablespoon lemon juice
1/2 cup sugar
1/4 cup packed brown sugar
3 tablespoons all-purpose flour
1/4 teaspoon ground nutmeg
1/8 teaspoon salt
1/2 teaspoon almond extract
2 tablespoons butter or margarine, cubed

Directions

Line a 9-in. pie plate with bottom crust; trim pastry even with edge and set aside. In a bowl, toss peaches with lemon juice. Combine the sugar, flour, nutmeg and salt; add to peaches and toss. Sprinkle with almond extract; toss gently. Transfer to prepared crust; dot with butter. Roll out remaining pastry to fit top of pie; place over filling. Cut slits in pastry. Trim, seal and flute edges. Cover edge loosely with foil. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F; remove foil and bake for 45-50 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack.

Chocolate Covered Banana Pie

Ingredients

3 cups crushed vanilla wafers
1/2 cup chopped pecans
2/3 cup butter, melted
2 cups semisweet chocolate chips
4 cups milk
4 1/2 cups miniature marshmallows
2 (3.5 ounce) packages instant vanilla pudding mix
1 cup frozen whipped topping, thawed
2 large bananas, sliced
1 (1.5 ounce) bar milk chocolate candy

Directions

Combine crushed cookie crumbs, pecans, and butter or margarine. Press into a 9 x 13 inch pan. Bake at 375 degrees F (190 degrees C) for 5 minutes. Cool.

Combine chocolate chips, 1 cup milk, and 2 cups marshmallows in a sauce pan. Stir over low heat until melted. Pour over cooled crust. Chill for 1 hour.

Arrange banana slices over chilled chocolate layer.

Prepare pudding mix as directed on box except use only 3 cups of milk. Fold in nondairy whipped topping and remaining marshmallows. Pour pudding mixture over bananas. Grate chocolate bar over the top. Chill for 2 to 3 hours before serving.

Rhubarb Custard Pie IV

Ingredients

1 (9 inch) pie shell
2 cups chopped rhubarb
1 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground nutmeg
2 eggs, beaten
4 teaspoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread rhubarb evenly across unbaked pastry shell.

In a medium bowl combine sugar, flour, and nutmeg. Mix well, then add eggs and milk. Beat until smooth and pour mixture over rhubarb layer.

Cover edges of pie shell with aluminum foil to prevent overbrowning. Bake in preheated oven for 50 minutes. Remove foil from crust and bake an additional 10 minutes.

Pa Pa's Chess Pie

Ingredients

2 prepared 8 inch pastry shells
6 egg whites
1/2 cup margarine, melted
3 cups white sugar
5 tablespoons all-purpose flour
1/2 cup milk
6 egg yolks, beaten
1 teaspoon vanilla extract
1 teaspoon lemon extract
1 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, beat egg whites until stiff but not dry. Set aside. In a separate bowl, cream together margarine and sugar. Mix in flour, then 1/2 cup milk. Add egg yolks, vanilla extract, and lemon extract. Mix until smooth, then stir in the remaining 1 cup milk.

Gently fold egg whites into milk mixture. Pour half of mixture into each pastry shell.

Bake in preheated oven for 5 minutes. Reduce heat to 325 degrees F (165 degrees C) and bake an additional 35 to 40 minutes, until toothpick inserted in center comes out clean.

Pumpkin Pie Cake

Ingredients

1 (29 ounce) can canned pumpkin puree
1 (12 fluid ounce) can evaporated milk
3 eggs
1 cup white sugar
1/2 teaspoon salt
4 teaspoons pumpkin pie spice
1 (18.25 ounce) package yellow cake mix
3/4 cup butter
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9 x 13 inch pan (preferably metal).

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, salt, and pumpkin pie spice. Mix well. Pour batter into the prepared pan.

Sprinkle the dry cake mix evenly over the pumpkin mixture. Melt the butter or margarine, and drizzle it over the cake mix. Sprinkle walnuts over the top.

Bake for 55 to 60 minutes, or until done.

Avocado Pie

Ingredients

1 avocado, mashed
1 (14 ounce) can sweetened
condensed milk
1/4 cup fresh lemon juice, or to
taste
1 (9 inch) pie shell, baked

Directions

Stir milk into mashed avocado. Stir in lemon juice. Combine well, then pour into pie shell. Cover, and refrigerate at least 4 hours. Serve with cool whip.

French Pastry Pie Crust

Ingredients

3 cups all-purpose flour
1 1/2 teaspoons salt
3 tablespoons white sugar
1 cup shortening
1 egg
1 teaspoon distilled white vinegar
5 tablespoons water

Directions

In a large mixing bowl, combine flour, salt, and sugar. Mix well, then cut in shortening until mixture resembles coarse meal.

In a small bowl, combine egg, vinegar, and 4 tablespoons of water. Whisk together, then add gradually to flour mixture, stirring with a fork. Mix until dough forms a ball. Add one more tablespoon of water if necessary.

Allow dough to rest in refrigerator 10 minutes before rolling out.

Million Dollar Pie III

Ingredients

1 (9 inch) prepared graham cracker crust
1 (14 ounce) can sweetened condensed milk
1/2 cup lemon juice
1 (8 ounce) can crushed pineapple, drained
1/2 cup chopped pecans
1 (16 ounce) package frozen whipped topping, thawed

Directions

In a large bowl, whisk together condensed milk and lemon juice. Stir in drained pineapple and chopped pecans. Fold in whipped topping.

Pour mixture into prepared crust. Chill before serving.

Triple Chocolate Cream Pie

Ingredients

Dark Chocolate Layer

3 (1.55 ounce) bars dark chocolate, coarsely chopped
1 cup miniature marshmallows
1/4 cup milk

1 pinch salt
1/2 teaspoon vanilla extract
1/2 cup heavy cream

1 (9 inch) prepared graham cracker crust

Milk Chocolate Layer

3 (1.55 ounce) bars milk chocolate, coarsely chopped
1 cup miniature marshmallows
1/4 cup milk

1 pinch salt
1/2 teaspoon vanilla extract
1/2 cup heavy cream
1 (8 ounce) tub chocolate whipped topping, thawed

1 (8 ounce) tub whipped topping, thawed

1/4 cup miniature semi-sweet chocolate chips, for garnish (optional)

Directions

To make the dark chocolate layer, place the dark chocolate, miniature marshmallows, milk, and salt into the top of a double boiler over medium heat. Stir until chocolate melts and mixture is smooth. Remove from the heat, and stir in the vanilla. Allow to cool, stirring occasionally.

Beat the heavy cream in a bowl until soft peaks form. Fold the whipped cream into the dark chocolate mixture until evenly blended. Spoon the mixture into the prepared graham cracker crust. Spread 1/2 chocolate whipped topping over the dark chocolate layer. Refrigerate at least 30 minutes.

Meanwhile, make the milk chocolate layer by placing the milk chocolate, miniature marshmallows, milk, and salt into the top of a double boiler over medium heat. Stir until chocolate melts, and mixture is smooth. Remove from the heat, and stir in the vanilla. Allow to cool, stirring occasionally.

Beat the remaining 1/2 cup heavy cream in a bowl until soft peaks form. Fold the whipped cream into the milk chocolate mixture until evenly blended. Pour the mixture over chocolate topping layer. Spread the remaining chocolate whipped topping over the milk chocolate layer. Spoon the whipped topping over the chocolate topping. If desired, garnish with miniature chocolate chips.

Sweet Potato Pie from EAGLE BRAND®

Ingredients

1 (9 inch) pie shell, unbaked
1 pound sweet potatoes, cooked and peeled
1/4 cup butter or margarine
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 teaspoon grated orange rind
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/4 teaspoon salt
2 eggs

Directions

Preheat oven to 350 degrees F. In large mixing bowl, beat hot sweet potatoes with butter until smooth. Add remaining ingredients except crust; mix well. Pour into pie shell. Bake 40 minutes or until golden brown. Cool. Garnish as desired.

Ice Cream Pie Shell

Ingredients

1 cup peanut butter
1 cup light corn syrup
4 cups chocolate flavored cereal
puffs

Directions

Mix peanut butter, corn syrup, and puffed cereal together. Pat into a 10 inch pie plate.

Chocolate Dream Pie

Ingredients

1 (9 inch) pie crust, baked
3 (1 ounce) squares unsweetened chocolate
1/4 cup boiling water
1 (.25 ounce) package unflavored gelatin
5 egg whites
3/4 cup white sugar
3/4 cup light corn syrup
2 teaspoons vanilla extract

Directions

Place chocolate squares in a small, microwave-safe bowl. Microwave on high 2 minutes. Set aside. Sprinkle gelatin over boiling water and set aside to soften.

In a large glass or metal bowl, beat egg whites until soft mounds form. Gradually add sugar, continuing to beat until whites are stiff and glossy. Beat in corn syrup and vanilla extract. Gently mix in chocolate and gelatin mixture.

Pour mixture into pastry shell. Chill at least 2 hours before serving. Garnish with whipped cream and chocolate sprinkles if desired.

Bonnie Blue-Barb Pie

Ingredients

1 1/2 cups fresh or frozen
rhubarb, cut into 1/2 inch pieces
1 1/2 cups fresh or frozen
blueberries
1 cup sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
1 Pastry for double-crust pie (9
inches)
2 tablespoons butter or margarine

Directions

In a large bowl, combine rhubarb and blueberries. Combine sugar, flour and salt. Sprinkle over the fruit; toss lightly. Line a 9-in. pie plate with pastry; add filling. Dot with butter. Top with a lattice crust. Bake at 450 degrees F for 10 minutes. Reduce heat to 350 degrees F; bake 35 minutes longer or until golden brown.

Sour Cream Pear Pie

Ingredients

3/4 cup sugar
1 tablespoon all-purpose flour
1/4 teaspoon ground cinnamon
1 pinch salt
1 egg, beaten
1 cup sour cream
2 (15 ounce) cans pears, drained and chopped
1 (9 inch) graham cracker crust

1/2 cup sugar
2/3 cup butter
2/3 cup all-purpose flour

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together 3/4 cup sugar, 1 tablespoon flour, cinnamon and salt. Mix in the egg and sour cream until smooth. Add pears, and stir gently until coated. Pour the mixture into a graham cracker crust.

Bake for 25 minutes in the preheated oven. While the pie is baking, make the topping in a medium bowl. Stir together the sugar and flour. Cut in butter until the mixture resembles coarse crumbs. Sprinkle topping over the pie.

Bake for an additional 30 minutes. Cool completely before serving.

Cranberry Pecan Pie

Ingredients

1 (9 inch) deep dish pie crust
1 cup cranberries
3 eggs
2/3 cup white sugar
1 cup dark corn syrup
6 tablespoons unsalted butter,
melted
1 teaspoon vanilla extract
1/4 teaspoon ground mace
1/8 teaspoon salt
1 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

Finely chop cranberries in food processor or by hand. Spread into bottom of pastry-lined pie pan.

In a large bowl beat eggs until frothy. Add sugar, corn syrup, melted butter or margarine, vanilla, mace, and salt. Mix well. Pour mixture over cranberry layer. Neatly arrange pecan halves on top of sugar mixture.

Bake in preheated oven for 45 to 50 minutes, until golden and set in center.

Becca's Custom Turkey Shepherd's Pie

Ingredients

5 large red potatoes, peeled
3 tablespoons butter
1/4 cup milk
2 (9 inch) whole wheat pie crusts
1 tablespoon olive oil
1/2 cup diced onion
1 pound ground turkey
1 large carrot, julienned
1 zucchini, thickly sliced
1/4 cup canned green beans, halved
6 large fresh mushrooms, quartered
2 tablespoons chopped fresh parsley
1/4 teaspoon dried thyme
2 cloves garlic, minced
1 tablespoon all-purpose flour
1/2 cup shredded Cheddar cheese (optional)
salt to taste
ground black pepper to taste
2 tablespoons butter, diced

Directions

Boil potatoes until tender. Mash with 3 tablespoons butter or margarine and milk. Season with salt and pepper to taste. Set aside.

Saute onion and carrots in olive oil until soft. Stir in ground turkey, parsley, thyme, and garlic. Once turkey is almost browned and broken up, add zucchini and mushrooms. Salt and pepper to taste. Drain. Stir in flour.

Divide meat mixture into two whole wheat pie crusts. Sprinkle cheese over meat, if desired. Spread green beans over the cheese. Spread potatoes over all with a spatula; the mashed potatoes act as the top crust. Dot with butter.

Bake at 375 degrees F (190 degrees C) for 30 minutes, or until potatoes have browned slightly.

Milk Flitcher Pie

Ingredients

1 (9 inch) unbaked pie shell
2 1/2 tablespoons all-purpose flour
3/4 cup white sugar
1 cup whole milk
1 cup dark molasses
2 tablespoons butter
1/4 teaspoon ground cinnamon,
or to taste

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Combine the flour and sugar in the pie shell, and mix together using your fingers. Pour in milk, and again, mix with your fingers to avoid damaging the crust. Dribble in the molasses, and dot with butter. Sprinkle cinnamon over the top.

Bake for 10 to 15 minutes in the preheated oven, then turn the oven down to 350 degrees F (175 degrees C), and bake for an additional 15 minutes, or until the filling is set, and the top is browned.

Whoopie Pies III

Ingredients

6 tablespoons butter, softened
1 cup white sugar
1 egg
2 cups all-purpose flour
5 tablespoons unsweetened
cocoa powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 cup milk
1 teaspoon vanilla extract
3/4 cup butter, softened
3/4 cup confectioners' sugar
1/4 teaspoon vanilla extract
1 cup marshmallow creme
1 tablespoon milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

To Make Cookies: Cream 6 T butter, 1 cup sugar and egg in bowl.

In a separate bowl, mix together 2 cups flour, 5 T cocoa, 1 1/2 t soda, and 1 t salt. Add to butter mixture alternately with 1 cup milk and 1 teaspoon vanilla, mixing well after each addition.

Drop by teaspoonfuls onto cookie sheets. Bake for 10 minutes. Remove to wire rack to cook completely.

To Make Filling: Cream 3/4 cup margarine and 3/4 cup confectioners' sugar in bowl until light and fluffy. Blend in 1/4 teaspoon vanilla, 1 cup marshmallow creme and 1 tablespoon milk. Spread on half the cooled cookies; top with remaining cookies.

Green Tomato Pie I

Ingredients

1 recipe pastry for a 9 inch double crust pie
3 tablespoons all-purpose flour
4 teaspoons lemon zest
6 tablespoons fresh lemon juice
3 tablespoons butter
3/4 teaspoon ground cinnamon
1 1/3 cups white sugar
1/4 teaspoon salt
3 cups sliced green tomatoes

Directions

Prepare pie plate with bottom layer of crust.

Mix together the flour, lemon peel, lemon juice, butter or margarine, ground cinnamon, sugar, and salt. Stir in the green tomatoes to coat. Pour into crust. Cover with top crust. Cut slits in top crust to allow steam to escape.

Bake at 450 degrees F (230 degrees C) for 10 minutes then reduce temperature to 350 degrees F (175 degrees C) and bake another 30 minutes.

Glazed Peach Pie

Ingredients

1 cup sugar
1/4 cup cornstarch
Dash salt
1 dash ground nutmeg
2 tablespoons water
1 tablespoon lemon juice
2 1/2 cups pureed peeled fresh peaches
3 1/2 cups peeled, sliced fresh peaches
1 (9 inch) baked pie shell

Directions

In a saucepan, combine sugar, cornstarch, salt and nutmeg. Stir in water, lemon juice and pureed peaches. Cook over medium heat, stirring constantly, about 5 minutes or until mixture is thickened. Pour all but 1/2 cup glaze into the pie shell. Top with sliced peaches and brush with reserved glaze. Chill for at least 3 hours.

Mississippi Mud Pie II

Ingredients

1 cup chopped walnuts
1/2 cup all-purpose flour
1/2 cup butter, softened
2 (3.9 ounce) packages instant chocolate pudding mix
2 cups cold milk
1 (8 ounce) package cream cheese, softened
1 cup confectioners' sugar
1/2 cup heavy whipping cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine walnuts and flour. Mix well, then stir in softened butter or margarine. Stir until ingredients are combined and mixture forms a ball. Press into bottom of a 9x13 inch pan. Bake in preheated oven for 20 minutes, until golden brown. Remove and cool.

Place pudding mix in a medium bowl and whisk in milk. Mix until smooth. Allow to set up for 5 minutes then spread on top of cooled crust.

In a large bowl whip cream cheese until fluffy. Beat in confectioner's sugar until mixture is smooth. In a separate bowl, whip cream until soft peaks form, then fold into cream cheese mixture. Spread over pudding layer. Chill before serving.

Egg Custard Pie I

Ingredients

3 eggs
1 (12 fluid ounce) can evaporated milk
1 cup white sugar
1 tablespoon all-purpose flour
3 tablespoons butter
1 tablespoon vanilla extract

Directions

In no specific order, mix all of the ingredients together in a mixer or blender.

Butter a pie pan, dust with flour, and add mixture. Cook for 30 minutes at 375 degrees F (190 degrees C) or until golden. Tastes good hot or cold.

Mock Apple Pie II

Ingredients

1 1/2 cups white sugar
1 1/2 cups water
1 tablespoon butter
1 1/2 teaspoons cream of tartar
1/2 teaspoon ground cinnamon
16 double-wide soda crackers
1 (9 inch) pie shell

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a saucepan, combine sugar, water, butter, cream of tartar and cinnamon. Bring to a boil, and continue to boil for 2 minutes.

Break 16 (double) soda crackers into pie shell. Pour hot syrup over.

Add top crust, seal and flute edges. Bake at 425 degrees F (220 degrees C) for 30 to 35 minutes.

Taco Pie Pizza

Ingredients

1 cup all-purpose flour
1 cup yellow cornmeal
1/2 cup sugar
2 teaspoons baking powder
1 cup milk
1/4 cup vegetable oil
1 egg, beaten

2 cups shredded Mexican cheese
blend, divided
1 (16 ounce) can refried beans
1/2 cup mayonnaise
1/4 cup blue cheese salad
dressing
1 (15 ounce) can turkey chili
without beans
2 cups shredded iceberg lettuce
1 (10 ounce) can diced tomatoes
with green chile peppers, drained

Directions

Preheat the oven to 400 degrees F (200 degrees C). In a medium bowl, mix together the flour, cornmeal, sugar and baking powder. Stir in the milk, oil and eggs, mixing until just moist. Spread in a greased 12 inch deep-dish pizza pan, or a 10x15 inch baking pan.

Bake the crust for 10 minutes. Remove from the oven, and sprinkle with 1 cup of the cheese. Bake for another 10 minutes.

Spread the refried beans and mayonnaise over the melted cheese. Top with blue cheese dressing, turkey chili, and remaining cheese.

Bake for 12 to 15 more minutes in the preheated oven. Top with lettuce and diced tomatoes before slicing and serving.

Restaurant Style Egg Custard Pie

Ingredients

4 eggs
1/2 cup white sugar
1 pinch salt
1 teaspoon vanilla extract
2 cups whole milk
3 tablespoons butter

1 (9 inch) refrigerated pie crust

Directions

Preheat oven to 425 degrees F (220 degrees C.)

In a large bowl, combine eggs, sugar, salt and vanilla. Mix just enough to incorporate all the ingredients. Set aside. In a medium saucepan over medium-high heat, combine milk and butter. Use a wire whisk and stir constantly until the milk begins to rise in the saucepan at a rapid boil - 5 to 8 minutes. NEVER stop stirring, or the milk will burn. Pour the hot mixture into the egg mixture, stirring as you pour.

Line a 9 inch pan with dough. Pour custard mixture into crust. Protect the edges of crust with a ring of aluminum foil.

Bake in the preheated oven for 20 minutes. Remove foil and bake for 8 to 10 minutes. Filling will appear slightly jiggly. Allow to cool.

Streusel Apple Pie Topping

Ingredients

1/2 cup all-purpose flour
1/4 cup brown sugar
1/4 cup cold butter, cubed
1/4 cup chopped walnuts
1/4 cup chopped dried apples

Directions

Stir together flour and sugar in a bowl. Cut in cold butter with a pastry blender until the mixture resembles coarse crumbs. Stir in walnuts and apples.

To use, sprinkle the mixture evenly over an apple pie, and bake according to recipe directions.

Lambless Shepherd's Pie

Ingredients

5 medium potatoes, peeled
4 tablespoons butter
1 1/2 teaspoons salt
fresh ground black pepper to taste
2 cups milk, warmed
1/2 cup kasha (toasted buckwheat groats)
2/3 cup bulgar
2 cups minced onion
2 cloves garlic, minced
2 carrots, finely chopped
2 cups sliced mushrooms
1 1/2 tablespoons all-purpose flour
1 cup corn kernels, blanched

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring 2 1/2 quarts of water to a boil in a large pot. Cut the potatoes into thirds and drop them into the water. Gently boil the potatoes for 20 minutes or until they are tender. Drain well and return the potatoes to the pot.

Place 2 tablespoons of the butter, 3/4 teaspoon salt and pepper into the potato-pot. Mash the potatoes with a potato masher, incorporating 1/2 cup of the warm milk, until they are fairly smooth.

In a saucepan, bring 1 1/2 cups water to a boil with 1/2 teaspoon salt and the kasha. Reduce the heat and simmer, uncovered, for 15 minutes.

Add 1 1/2 cups more water to the kasha, and bring the mixture to a boil. Then add the bulgur, cover the pan and take it off the heat. Let the grain stand undisturbed for 10 minutes. Transfer the contents to a large bowl.

In a large saucepan, heat the remaining 2 tablespoon butter. Mix in the onions, garlic, and carrots; saute them over medium heat, stirring frequently, until the onions soften. Mix in the mushrooms and continue cooking for 3 to 4 minutes; stirring frequently.

Sprinkle the flour over the vegetables, and stir constantly for 2 minutes or until the flour begins to brown. Pour the remaining 1 1/2 cups milk over the vegetables, and turn the heat to high. While the sauce boils stir it constantly with a whisk. Continue stirring until the mixture is smooth. Turn the heat to low and simmer for 5 minutes.

Mix the corn, 1/4 teaspoon salt, and black pepper to taste into the vegetable-flour mixture. Pour the vegetable-gravy mixture to the bowl of kasha and bugler. Stir well.

Grease a 10 inch round pie pan or casserole dish, and spoon the vegetable-grain mixture into it. Smooth the mixture with a plastic spatula. Spoon on the mashed potatoes over the vegetable mixture leaving an uneven top surface.

Bake the pie uncovered for 30 minutes. Garnish with the chopped parsley. Cut the pie into pieces, and serve.

Washington Cream Pie

Ingredients

3 eggs
1 1/2 cups sugar
2 cups all-purpose flour
2 teaspoons baking powder
1/2 cup water
FILLING:
1 cup sugar
2 tablespoons cornstarch
2 cups milk
2 eggs, beaten
2 tablespoons butter or margarine
1 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling
Whipped cream

Directions

In a mixing bowl, beat eggs on high for 3 minutes; gradually add sugar. Combine flour and baking powder; stir into egg mixture alternately with water. Beat on low for 1 minute. Pour into a greased 9-in. square baking pan. Bake at 375 degrees F for 25-30 minutes or until the cake tests done. Cool. Split cake into two layers.

For filling, combine the sugar and cornstarch in a saucepan; stir in milk. Bring to a boil; cook for 2 minutes. Stir a small amount into eggs; mix well. Return all to pan. Cook and stir for 1 minute or until thick. Remove from the heat; cool slightly. Add the butter and vanilla; cool completely. Spread between cake layers. Cut into squares; top with pie filling and whipped cream.

Apricot Meringue Pie

Ingredients

12 ounces dried apricots,
chopped
1 1/2 cups water
2 1/2 cups sugar, divided
3 tablespoons cornstarch
1/4 teaspoon salt
4 eggs, separated
2 tablespoons butter or margarine
1/4 teaspoon cream of tartar
1 (9 inch) pastry shell, baked

Directions

In a saucepan, bring apricots and water to a boil. Reduce heat; simmer, uncovered, for 10 minutes or until apricots are softened. In a bowl, combine 2 cups sugar, cornstarch and salt; stir into apricot mixture. Bring to a boil. Reduce heat; cook and stir for 1 minute or until thickened. Remove from the heat; stir a small amount of hot filling into yolks. Return all to pan, stirring constantly. Bring to a gentle boil; cook and stir 1 minute longer or until glossy and clear. Remove from the heat; stir in butter. Keep warm.

In a mixing bowl, beat egg whites and cream of tartar on medium speed until soft peaks form. Gradually beat in remaining sugar, 1 tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Pour hot filling into crust. Spread meringue evenly over filling, sealing edges to crust.

Bake at 325 degrees F for 25-30 minutes or until golden brown. Cool on a wire rack for 1 hour. Chill for at least 3 hours before serving. Refrigerate leftovers.

Caribbean Fudge Pie III

Ingredients

1/4 cup butter, softened
3/4 cup packed brown sugar
3 eggs
8 (1 ounce) squares semisweet chocolate
2 teaspoons instant coffee granules
1 teaspoon rum flavored extract
1/4 cup all-purpose flour
1 cup chopped walnuts
1/2 cup walnut halves
1 (9 inch) pie shell

Directions

Preheat oven to 375 degrees F (190 degrees C). In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth.

Cream butter or margarine and sugar till fluffy. Beat in eggs, one at a time. Add melted chocolate, coffee, and rum; mix well. Stir in flour and chopped nuts. Pour filling into pie shell, and decorate with walnut halves.

Bake for 25 minutes. Remove pie from oven, and cool completely. Refrigerate 1 hour before serving.

Avocado Pie

Ingredients

1 (9 inch) prepared graham cracker crust
2 avocados - peeled, pitted and pureed
1/2 cup lemon juice
1 (5 ounce) can sweetened condensed milk

Directions

In a medium mixing bowl combine avocado, lemon juice, and condensed milk. Blend well and pour into graham cracker crust. Chill before serving. Garnish with whipped topping.

Mom - Mom's Jell Pie

Ingredients

1 (3 ounce) package cherry flavored gelatin
1 (3 ounce) package lime flavored gelatin mix
1 (3 ounce) package orange flavored gelatin mix
1 (3 ounce) package lemon flavored gelatin
1/4 cup white sugar
1/2 cup unsweetened pineapple juice
2 1/2 cups heavy whipping cream
2 (3 ounce) packages ladyfingers

Directions

Prepare cherry, lime, and orange gelatin according to package directions. Chill each flavor in an 8x8 or 9x9 inch square pan, until firm.

In a medium bowl, mix lemon gelatin with sugar and pineapple juice. Chill until partially set. In a large bowl, beat whipping cream until stiff peaks form. Fold in lemon gelatin mixture. Cut cherry, lime, and orange gelatin into 1 inch cubes, and gently fold into whipped cream mixture.

Line a 9x13 inch pan with lady fingers. Spread gelatin mixture into pan. Chill overnight.

Coconut (Haupia) and Chocolate Pie

Ingredients

1 (9 inch) unbaked pie crust
1 cup milk
1 (14 ounce) can coconut milk
1 cup white sugar
1 cup water
1/2 cup cornstarch
7/8 cup semi-sweet chocolate chips
1 1/2 cups heavy cream
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Bake crust for 15 minutes, or until golden brown. Set aside to cool.

In a medium saucepan, whisk together milk, coconut milk and 1 cup sugar. In a separate bowl, dissolve the cornstarch in water. Bring coconut mixture to a boil. Reduce to simmer and slowly whisk in the cornstarch. Continue stirring mixture over low heat until thickened, about 3 minutes.

In a glass bowl, microwave chocolate chips for 1 minute or until melted. Divide the coconut pudding evenly into two bowls. Mix chocolate into one portion. Spread on the bottom of the pie crust. Pour the remaining portion of pudding on top of the chocolate and spread smooth. Refrigerate for about an hour.

Whip cream with 1/4 cup sugar until stiff peaks form. Layer the cream on pie; if desired garnish with chocolate shavings.

Pumpkin Chiffon Pie

Ingredients

1 envelope (1 tablespoon)
unflavored gelatin
1/4 cup water
4 eggs, separated
1 1/4 cups white sugar
1 1/4 cups pumpkin
2/3 cup evaporated milk
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1 recipe pastry for a 9 inch single
crust pie

Directions

Mix the gelatin and water in a small bowl, and set aside.

In a medium bowl, beat the egg yolks until thick. Mix in 3/4 cup sugar, pumpkin, evaporated milk, salt, cinnamon, allspice, nutmeg and ginger.

In a double broiler, cook the mixture over boiling water, stirring constantly, until thick. Mix in the gelatin. Stir to dissolve. Remove from heat and allow the mixture to thicken until it mounds when dropped by the spoonful.

In a clean, dry medium bowl, beat the egg whites until soft peaks form. Gradually mix in the remaining 1/2 cup sugar, and continue beating until firm. Fold in the pumpkin mixture. Transfer to the pie crust. Chill until firm, about 1 hour.

Corn Chip Pie

Ingredients

1 (15 ounce) can turkey chili (such as Hormel®)
1 ounce corn chips (such as Fritos®)
1/4 cup shredded Cheddar cheese
1/2 cup chopped onion
2 tablespoons sour cream

Directions

Heat turkey chili in a saucepan over medium-high heat until hot, 6 to 7 minutes. Place corn chips in a large bowl and spread the turkey chili on top. Sprinkle Cheddar cheese and onion over the chili, and top with a dollop of sour cream.

Peanutty Ice Cream Pie

Ingredients

1 1/3 cups finely chopped peanuts
3 tablespoons margarine, melted
2 tablespoons white sugar
1/4 cup peanut butter
1/4 cup light corn syrup
1/4 cup flaked coconut
3 tablespoons chopped peanuts
1 quart vanilla ice cream, softened
1/4 cup mini candy-coated
chocolate pieces

Directions

Combine the peanuts, butter and sugar; press onto the bottom and up the sides of a greased 9 inch pie plate. Cover and refrigerate for 15 minutes.

In a large bowl, combine peanut butter and corn syrup. Add coconut and peanuts. Stir in ice cream just until combined. Spoon into crust.

Cover and freeze overnight or until firm. Just before serving, sprinkle with mini candy-coated chocolate pieces.

Upside Down Caramel Apple Pie

Ingredients

1 pastry for a 9 inch double crust pie
4 Granny Smith apples - peeled, cored and sliced
1 tablespoon lemon juice
1/4 cup packed brown sugar
1 tablespoon butter, melted
1 tablespoon corn syrup
1/3 cup chopped pecans
1/2 cup packed brown sugar
3 tablespoons all-purpose flour
3/4 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C). On a lightly floured surface, roll out pie crusts, and set aside. In a large bowl, toss apples with lemon juice; set aside.

Combine 1/4 cup brown sugar, butter and corn syrup; spread in bottom of a 9 inch pie dish (glass or ceramic works best). Sprinkle with chopped pecans. Cover with one pie crust. In a small bowl, mix together 1/2 cup brown sugar, flour, and cinnamon.

Arrange half of the apples in pastry lined plate. Sprinkle with half the brown sugar mixture. Repeat layers. Cover with remaining pie crust, fold top edge under, and crimp. Cut a few slits in the top to vent steam.

Bake in preheated oven for 50 to 60 minutes, or until golden brown. Let stand 5 minutes. Loosen edge of pie, and carefully invert pie onto a serving dish. Serve warm.

Lighter Libby's® Famous Pumpkin Pie

Ingredients

1 (9 inch) unbaked (4-cup volume)
deep-dish pie shell
3/4 cup granulated sugar
1 tablespoon cornstarch
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon salt
2 egg whites
1 (15 ounce) can LIBBY'S® 100%
Pure Pumpkin
1 (12 fluid ounce) can NESTLE®
CARNATION® Evaporated Fat
Free Milk

Directions

PREHEAT oven to 425 degrees F.

COMBINE sugar, cornstarch, cinnamon, ginger and salt in small bowl. Beat egg whites lightly in large bowl. Stir in pumpkin and sugar mixture. Gradually stir in evaporated milk. Pour into pie shell.

BAKE for 15 minutes. Reduce temperature to 350 degrees F. Bake for additional 30 to 40 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. (Do not freeze as this will cause filling to separate from crust.)

Spinach Cheese Pie

Ingredients

1 (10 ounce) bag fresh spinach - rinsed, dried and torn into bite size pieces
1 (24 ounce) carton ricotta cheese
1/2 cup grated Parmesan cheese
3 eggs, beaten
1/4 cup chopped red bell pepper

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 inch deep-dish pie plate.

In a large bowl, stir together the spinach, ricotta cheese, Parmesan cheese, eggs and bell pepper. Spread in the prepared pie dish so that it is a little thinner in the middle.

Bake for 40 to 45 minutes in the preheated oven, until the center is set, and the edges are lightly browned.

Lemon Pie III

Ingredients

3 lemons, thinly sliced
4 eggs
2 cups white sugar
1 recipe pastry for a 9 inch single crust pie

Directions

Slice lemons as thin as possible, leaving on the rind. Combine with sugar; mix well. Let stand at least 2 hours, stirring occasionally.

Beat the eggs well, and add to lemon mixture; mix well. Place in a 9-inch pie shell, arranging the lemon slices evenly. Cover with top crust. Cut slits near center.

Bake at 450 degrees F (230 degrees C) for 12 minutes. Reduce heat to 375 degrees F (190 degrees C). Bake for about 20 minute more, or until knife inserted comes out clean. Cool before serving.

Apple Pie Waffles

Ingredients

- 1 3/4 cups whole wheat flour
- 1/2 cup wheat bran
- 1/2 teaspoon salt
- 1 teaspoon apple pie spice
- 3/4 cup water
- 1 teaspoon honey
- 2 teaspoons active dry yeast
- 2 medium apples, grated
- 3 tablespoons applesauce
- 1 cup skim milk
- 2 egg whites

Directions

In a medium bowl, stir together the flour, wheat bran, salt and apple pie spice. Set aside. In a separate bowl, stir together the water and honey. Sprinkle the yeast over the surface, and let stand for about 5 minutes to dissolve.

When the yeast has dissolved, stir in the apples, applesauce, milk and egg whites until well blended. Stir this mixture into the dry ingredients. Cover, and let rest for about 15 minutes.

Heat the waffle iron, and coat with cooking spray. Spoon the waffle batter onto the iron in the amount recommended by the manufacturer. Close the iron, and cook for about 7 minutes, or until the steam stops coming out and the waffle can be easily removed. Continue with remaining batter.

Frosty Orange Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (6 ounce) can frozen orange juice concentrate, thawed
1 (8 ounce) carton frozen whipped topping, thawed
1 (9 inch) graham cracker crust

Directions

In a mixing bowl, beat cream cheese and condensed milk until smooth. Beat in orange juice concentrate. Fold in whipped topping. Spoon into crust. Cover and freeze for up to 3 months.

German Chocolate Angel Pie I

Ingredients

2 egg whites
1/8 teaspoon salt
1/8 teaspoon cream of tartar
1/2 cup white sugar
1/2 teaspoon vanilla extract
1/2 cup chopped pecans
1 (4 ounce) bar German sweet chocolate
3 tablespoons water
1 teaspoon vanilla extract
1 cup heavy whipping cream

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease one 8 inch pie pan.

Beat the egg whites, salt, and cream of tartar together until foamy. Gradually beat in the sugar and 1/2 teaspoon of the vanilla. Beat on high speed until stiff and glossy. Fold in the chopped pecans. Spoon meringue into the prepared pan forming a slight nest.

Bake at 300 degrees F (150 degrees C) for 50 to 55 minutes. Let cool completely.

While the crust is baking, melt the German chocolate with the water. Let cool until thickened. Stir in the remaining 1 teaspoon of vanilla.

Whip the whipping cream and fold into the cooled chocolate mixture. Pile into the cooled pie shell and chill.

Pineapple Pie II

Ingredients

1 (14 ounce) can sweetened condensed milk
1/2 cup lemon juice
1 (20 ounce) can crushed pineapple, drained
1 (8 ounce) container frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust

Directions

Combine sweetened condensed milk and lemon juice. Stir well. Fold in pineapple and whipped topping. Spoon mix into crust. Chill before serving.

Pineapple and Lemon Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
2 eggs
6 tablespoons white sugar
2 tablespoons all-purpose flour
1/8 teaspoon salt
2 tablespoons lemon juice
2 teaspoons lemon zest
1 (20 ounce) can unsweetened pineapple chunks, drained

Directions

Preheat oven to 375 degrees F (190 degrees C).

Roll out half of pastry to line pie pan, and roll out other half to cut into strips for lattice top.

In a medium mixing bowl combine eggs, sugar, flour, salt, lemon juice, and grated lemon rind. Mix well then stir in pineapple. Spread filling into pastry-lined pie pan, make lattice top, and crimp edges. Place in preheated oven and bake 40 minutes or until filling is set and crust is lightly browned. Chill before serving.

Chocolate Pecan Pie I

Ingredients

1 (9 inch) unbaked pie crust
3 eggs
2/3 cup white sugar
1/2 teaspoon salt
1/3 cup margarine, melted
1 cup light corn syrup
1 cup pecan halves
1 1/2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat eggs, sugar, salt, margarine, and syrup with hand beater. Stir in pecans and chocolate chips. Pour mixture into pie shell.

Bake until set, 40 to 50 minutes. Cool.

Chocolate Banana Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
1/4 cup chopped pecans
1 (8 ounce) package cream cheese, softened
1 cup confectioners' sugar
1 cup heavy whipping cream
1/2 cup white sugar
2 large bananas, sliced
1 (3.9 ounce) package instant chocolate pudding mix
1/2 cup chopped pecans

Directions

Knead together the pie dough and the 1/4 cup finely chopped pecans. Line 9 inch pie pan with the pecan dough; bake at 350 degrees F (175 degrees C) for 15-20 minutes. Let cool.

Beat cream cheese and confectioners' sugar until smooth, and spread in the pie shell.

Prepare chocolate pudding according to package instructions, but use 1/2 cup less milk. Set aside.

Whip the cream with 1/2 cup sugar. Spread half of the whipped cream over the cream cheese in the shell. Lay sliced bananas on top of the whipped cream, and cover with the chocolate pie filling. Spread the other half of the whipped cream over the bananas. Sprinkle with chopped pecans, and refrigerate at least 3 hours before serving.

Vegetable Taco Pie

Ingredients

1 tablespoon vegetable oil
1 pound ground turkey
1 3/4 cups chopped red bell pepper
1 cup chopped zucchini
1 small yellow onion, chopped
1 tablespoon chili powder
2 cups chopped tomato
1 (5.7 ounce) package Knorr® Rice Sides, Cheddar Broccoli, prepared according to package directions
3/4 cup shredded Cheddar cheese
2 (10 inch) burrito size whole wheat high fiber tortillas
1 cup shredded iceberg lettuce

Directions

Preheat oven to 350 degrees F.

Heat oil in 12-inch nonstick skillet over medium high heat and cook turkey, red pepper, zucchini, onion and chili powder about 5 minutes, until turkey is thoroughly cooked, stirring occasionally. Stir in 1-1/2 cups tomato and cook, stirring occasionally, 3 minutes or until tomato is soft.

Place 1/3 of the turkey mixture in 9-inch deep dish pie plate. Spread 1/3 of the rice mixture on top. Sprinkle with 1/4 cup cheese, then top with 1 tortilla. Repeat layers ending with rice. Bake covered 20 minutes. Sprinkle with remaining 1/4 cup cheese and bake uncovered 10 minutes. Garnish with lettuce, remaining 1/2 cup tomato and, if desired, reduced fat sour cream and chopped cilantro.

Pie Crust IV

Ingredients

1/2 cup vegetable shortening
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup cold water

Directions

Mix shortening, flour, and salt together with a fork or a pastry blender until very crumbly. Add as much water as needed to hold together, and mix lightly with a fork.

Roll gently on a floured pastry cloth to about an inch larger than pie plate. Fold carefully in half, lift to pie plate, and unfold. Press into pan. For a single-crust pie, trim with a small knife to about 1/2 inch beyond rim. Fold up, and pinch so edge of pie is raised from rim.

Confetti Pies

Ingredients

1 (14 ounce) can sweetened condensed milk
1/2 cup lemon juice
1 (8 ounce) container frozen whipped topping, thawed
2 (11 ounce) cans mandarin oranges, drained
1 (8 ounce) can pineapple tidbits, drained
2 (9 inch) prepared graham cracker crusts

Directions

In a large bowl, beat together condensed milk and lemon juice. Beat in whipped topping. Stir in well drained fruit. Beat, beat, beat until mixture looks like confetti.

Pour filling into graham cracker crusts, and chill for at least 4 hours.

Old Fashioned Paradise Pumpkin Pie

Ingredients

1 (9 inch) pie shell
1 (8 ounce) package cream cheese, softened
1/4 cup white sugar
1/2 teaspoon vanilla extract
1 egg, beaten
1 1/4 cups pumpkin puree
1 cup evaporated milk
2 eggs, beaten
1/4 cup packed brown sugar
1/4 cup white sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
2 tablespoons all-purpose flour
2 tablespoons brown sugar
2 tablespoons butter, softened
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Cheesecake Layer: In a medium mixing bowl, beat cream cheese until smooth. Beat in 1/4 cup sugar, then add vanilla extract and 1 egg. Beat mixture until light and smooth. Chill mixture for 30 minutes, then spread into pastry shell.

To Make Pumpkin Layer: In a large bowl, combine pumpkin puree, evaporated milk, 2 eggs, 1/4 cup brown sugar, 1/4 cup white sugar, cinnamon, nutmeg, and salt. Mix until all ingredients are thoroughly combined.

Pour pumpkin mixture over cream cheese layer. Cover edges of crust with aluminum foil.

Bake in preheated oven for 25 minutes. Remove foil from edges and bake an additional 25 minutes.

To Make Pecan Streusel Layer: While pie is in oven, combine flour and 2 tablespoons brown sugar in a small bowl. Mix well, then add softened butter or margarine and stir until ingredients are combined. Mix in pecans.

After pie has been in oven for 50 minutes, remove and sprinkle pecan streusel evenly over top. Bake for an additional 10 to 15 minutes, until a toothpick inserted in center comes out clean.

Nona's Ricotta Pie

Ingredients

1 cup ditalini pasta
3 pounds ricotta cheese
2 cups white sugar
6 eggs, beaten
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking dish. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, mix together ricotta, sugar, eggs, vanilla and 1 cup of the cooked pasta; pour mixture into prepared baking dish.

Bake for 2 hours, or until top is firm. Let cool before serving.

Hearty Ham Pie

Ingredients

1/2 cup chopped fresh broccoli
1/4 cup chopped green pepper
1/4 cup chopped fresh mushrooms
3 tablespoons chopped onion
1 garlic clove, minced
2 teaspoons vegetable oil
2 cups chopped fully cooked ham, divided
1 1/2 cups shredded Swiss cheese, divided
1 (9 inch) unbaked pastry shell
4 eggs, beaten
1 cup light cream

Directions

In a saucepan, saute the broccoli, green pepper, mushrooms, onion and garlic in oil until tender. Sprinkle half of the ham and cheese into pie crust. Cover with the vegetables and the remaining ham and cheese. Combine eggs and cream; pour over ham and cheese. Bake at 350 degrees F for 45-50 minutes or until knife inserted near the center comes out clean. If needed, cover edge of crust with foil to prevent excess browning.

Easy Chocolate Tofu Pie

Ingredients

1 pound silken tofu
1/2 cup unsweetened cocoa powder
1 cup white sugar
1 tablespoon vanilla extract
1/2 teaspoon cider vinegar
1 (9 inch) prepared graham cracker crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

Blend tofu with an electric mixer or in a food processor until smooth. Blend in cocoa, sugar, vanilla and vinegar. Pour into prepared crust.

Bake in preheated oven for 25 minutes.

Refrigerate for 1 hour before serving.

Beth's Chess Pie

Ingredients

1 (9 inch) unbaked pie crust
6 tablespoons butter, softened
2 cups white sugar
1 (5 ounce) can evaporated milk
4 eggs
1 tablespoon vanilla extract
2 tablespoons cornmeal

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and sugar until light and fluffy. Blend in milk until mixture is smooth. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Mix in cornmeal, then pour mixture into pastry shell.

Bake in preheated oven for 1 hour, until set in center.

Cindy's Pumpkin Pie

Ingredients

1 1/2 pints vanilla ice cream,
softened
3 eggs
1 3/4 cups pumpkin puree
3/4 cup white sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
2 (9 inch) unbaked pie shells

Directions

Preheat oven to 425 degrees F (220 degrees C.) Place ice cream near the warm oven to soften.

In a large bowl, whisk together the eggs. Stir in the pumpkin puree, sugar, salt, cinnamon, ginger, and nutmeg. Mix in soft ice cream until smooth. Pour filling into two 9 inch pie shells.

Bake for 15 minutes in the preheated oven. Reduce temperature to 350 degrees F (175 degrees C), and bake an additional 30 to 40 minutes, or until filling is set.

Fast Apple Rhubarb Pie

Ingredients

1 (9 inch) pie shell
6 apple - peeled, cored, and
chopped
3 rhubarb, diced
1 cup white sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 440 degrees F (220 degrees C).

Combine apples and rhubarb in a large bowl. Mix together sugar and cinnamon in a small bowl, then sprinkle over fruit. Toss until fruit is thoroughly coated. Spoon mixture into pastry shell.

Bake in preheated oven for 40 minutes.

Chocolate Mint Grasshopper Pie

Ingredients

1 1/2 cups cold milk
1 pkg. (4 serving size) JELL-O
Pistachio Flavor Instant Pudding &
Pie Filling
2 cups thawed COOL WHIP
Whipped Topping, divided
6 DOUBLE STUF OREO Cool Mint
Creme Chocolate Sandwich
Cookies, chopped
1 OREO Pie Crust (6 oz.)
1 (1 ounce) square semisweet
chocolate

Directions

Pour milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 min. or until well blended. Gently stir in 1-1/2 cups of the whipped topping and the chopped cookies. Spoon into crust. Spread with remaining 1/2 cup whipped topping.

Melt chocolate as directed on package; drizzle over pie.

Refrigerate 2 hours or freeze until firm. If frozen, remove pie from freezer about 10 min. before serving; let stand at room temperature to soften slightly. Store leftovers in refrigerator or freezer.

Rhubarb Cheese Pie

Ingredients

1 (9 inch) unbaked pie shell
1/3 cup white sugar
1 tablespoon all-purpose flour
2 cups chopped fresh rhubarb
1 (8 ounce) package cream cheese, softened
1/3 cup white sugar
2 eggs
1 cup sour cream
2 tablespoons white sugar
1 teaspoon vanilla extract

Directions

Preheat the oven to 425 degrees F (220 degrees C). Place the unbaked pie crust into a 9 inch pie plate.

In a medium bowl, stir together the flour and 1/3 cup of sugar. Add the rhubarb, and toss to coat. Pour into the pie shell.

Bake for 15 minutes in the preheated oven. While it bakes, mix together the cream cheese, 1/3 cup of sugar and the eggs until smooth and well blended. Pour over the rhubarb when the 15 minutes is up, and return to the oven.

Reduce the oven temperature to 350 degrees F (175 degrees C). Bake the pie again for 30 minutes. While it is baking this time, stir together the sour cream, 2 tablespoons of sugar and vanilla until smooth. Spread over the top of the pie as soon as it comes out of the oven. Allow to cool, then cut into wedges and serve.

Black Bing Cherry Pie

Ingredients

1 (14 ounce) can sweetened condensed milk
1/2 pint heavy whipping cream
2 lemons, juiced
1 cup chopped pecans
1 (16.5 ounce) can pitted Bing cherries, drained
1 (9 inch) prepared graham cracker crust

Directions

In a large bowl, combine condensed milk, lemon juice, pecans and cherries.

In a separate bowl, whip cream to soft peaks, and fold into milk mixture.

Pour into crust and chill in refrigerator for at least 4 hours before serving.

Whoopie Pies II

Ingredients

1 cup shortening
2 cups white sugar
4 cups all-purpose flour
1 teaspoon salt
1 cup hot water
2 eggs
1 teaspoon vanilla extract
1 cup unsweetened cocoa powder
1 cup sour milk
3 teaspoons baking soda
2 egg whites
1 tablespoon vanilla extract
3 cups confectioners' sugar
4 tablespoons all-purpose flour
4 tablespoons milk
1 1/4 cups shortening

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease cookie sheets.

To Make Cookie: Cream together 1 cup shortening, 2 cups sugar, 2 eggs, and 1 teaspoon vanilla.

Sift together 4 cups flour, 1 cup cocoa, and 1 tsp salt. Add alternately to cream mixture with sour milk. Add 3 tsp baking soda to hot water and stir into mixture.

Drop on cookie sheet and bake for about 7-10 minutes.

To Make Filling: Cream together egg whites, 1 T vanilla, powdered sugar, 4 T flour, 4 T milk and 1 1/4 cup shortening.

Beat together until fluffy. Spread between flat sides of cookies.

Drupey Pie

Ingredients

2 cups all-purpose flour
1 teaspoon salt
3/4 cup butter
7 tablespoons ice water

2 cups pitted sour cherries
3 nectarines, pitted and chopped
3 fresh apricots, pitted and sliced
5/8 cup turbinado sugar
1 pinch ground cinnamon
1 tablespoon cornstarch
2 tablespoons all-purpose flour
2 tablespoons butter, cut into pieces
1 teaspoon water
1 egg yolk

Directions

Preheat oven to 425 degrees F (220 degrees C). Place cherries, nectarines and apricots into a colander to drain off any excess liquid.

To Make Dough: In a medium bowl, combine flour and salt. Cut 3/4 cup of butter into flour mixture until it resembles coarse crumbs. Pour in one tablespoon of water at a time until the dough sticks together. Add additional water if necessary. Divide dough into two parts. Roll out one half to a circle 1/8 of an inch thick, then place in a 9 inch pie pan. Roll out the other half of the dough and cut into long strips about 1/2 inch wide. Set aside.

To Make Filling: Place the drained fruit mixture into a medium bowl, Stir in the sugar, cinnamon, cornstarch and flour; pour into the prepared pie pan. Dot with the remaining two tablespoons of butter. Arrange the pastry strips into a lattice top and crimp edges. In a small bowl, whisk together the egg yolk and teaspoon of water, and use a pastry brush to coat just the lattice strips--not the edges.

Bake in the preheated oven and bake for 25 minutes, until the crust begins to brown. Reduce the heat to 350 degrees F (175 degrees C) and bake for an additional 20 to 25 minutes. Remove from oven and let cool a bit before serving.

Coffee-Drizzled Cream Cheese Pie

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/3 cup sugar
1/2 cup milk
2 tablespoons GENERAL FOODS
INTERNATIONAL Suisse Mocha
Cafe
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
1 HONEY MAID Graham Pie Crust

Directions

Beat cream cheese in medium bowl until creamy. Gradually add sugar, mixing until well blended. Stir in milk. Remove 1/4 cup of the cream cheese mixture; place in small bowl. Stir in flavored instant coffee mix. Drizzle 1 Tbsp. of the coffee-flavored cream cheese mixture onto bottom of crust. Set remaining flavored cream cheese mixture aside.

Stir whipped topping gently into remaining plain cream cheese mixture, stirring just until marbled. Spoon into crust. Drizzle with remaining coffee-flavored cream cheese mixture. Swirl knife gently through mixtures several times for marble effect.

Refrigerate 2 hours or until set. Store leftover pie in refrigerator.

Budget-Wise Chicken Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 large carrot, shredded
1 large potato, shredded
1 teaspoon dried minced onion
2 tablespoons margarine
2 cups cubed, cooked chicken
1/2 cup chicken broth
1 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C.) Divide dough into 2 pieces and shape into balls. Roll out one ball of dough to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.

In a large saucepan, saute the shredded carrot, potato and minced onion until soft. Remove from heat and allow to cool.

Mix in the chopped chicken, chicken broth, salt and pepper. Pour into bottom crust. Cover with top crust, seal and crimp edges.

Bake in the preheated oven for 20 to 25 minutes, or until golden brown.

Basic Flaky Pie Crust

Ingredients

1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/2 cup shortening, chilled
3 tablespoons ice water

Directions

Whisk the flour and salt together in a medium size bowl. With a pastry blender, cut in the cold shortening until the mixture resembles coarse crumbs. Drizzle 2 to 3 tablespoons ice water over flour. Toss mixture with a fork to moisten, adding more water a few drops at a time until the dough comes together.

Gently gather dough particles together into a ball. Wrap in plastic wrap, and chill for at least 30 minutes before rolling.

Roll out dough, and put in a pie plate. Fill with desired filling and bake.

Banana Cream Pie III

Ingredients

1 (9 inch) pie crust, baked
3 bananas
2 1/2 cups cold milk
2 (3.5 ounce) packages instant
vanilla pudding mix
2 cups frozen whipped topping,
thawed

Directions

Slice 2 of the bananas and arrange in bottom of baked and cooled pastry shell.

Pour cold milk into a medium bowl. Add pudding mix and whisk until thoroughly combined. Fold in 1/2 cup of the whipped topping. Pour into pastry shell.

Chill at least 3 hours before serving. Garnish with remaining whipped topping and slices of the remaining banana.

Peaches 'n Creme Pie

Ingredients

1 1/2 cups finely crushed NILLA
Wafers
1/3 cup butter, melted
1 pkg. (4 serving size) JELL-O
Brand Orange Flavor Gelatin
3/4 cup boiling water
2 cups ice cubes (not cold water)
1 1/2 cups thawed COOL WHIP
Whipped Topping
1 cup chopped, peeled fresh
peaches

Directions

Combine crumbs and butter. Press firmly onto bottom and up side of 9-inch pie plate.

Stir gelatin into boiling water until completely dissolved. Add ice cubes. Stir until gelatin is slightly thickened; remove any unmelted ice. Add whipped topping; stir with wire whisk until well blended. Gently stir in peaches.

Refrigerate 15 min. or until gelatin mixture is thick enough to mound; spoon into crust. Refrigerate 3 hours or until set. Store leftover pie in refrigerator.

Cornbread Chicken Pot Pie

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
1 (8 ounce) can whole kernel corn, drained
2 cups cubed cooked chicken or turkey
1 (8 ounce) package corn muffin mix
3/4 cup milk
1 egg
1/2 cup shredded Cheddar cheese

Directions

Heat the oven to 400 degrees F. Stir the soup, corn and chicken in a 9-inch pie plate.

Stir the muffin mix, milk and egg in a small bowl just until blended. Spread the batter over the chicken mixture.

Bake for 30 minutes or until the topping is golden brown. Sprinkle with the cheese. Let stand until the cheese is melted.

Pumpkin Figs Pie

Ingredients

1 (9 inch) unbaked pie crust
2 pears - peeled, cored and sliced
1 1/2 cups pumpkin puree
1/2 cup dried figs, soaked and
chopped
1 tablespoon brown sugar
(optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the pie crust into a pie plate, and arrange pear slices in the bottom. Bake for 20 minutes in the preheated oven.

While the pears are baking, combine the pumpkin, soaked figs, and sugar in a blender or food processor. Process until smooth. Pour over the pears.

Bake for an additional 15 minutes in the preheated oven, or until crust is golden and pears are tender. Serve warm or cold.

Pecan Pie VII

Ingredients

1 (9 inch) deep dish pie crust
2 cups light brown sugar
1 tablespoon all-purpose flour
1/2 cup melted margarine
1 cup evaporated milk
1 teaspoon vanilla extract
3 eggs
1 cup chopped pecans
1 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine brown sugar, flour, margarine, milk, vanilla and eggs. Blend until smooth. Stir in chopped pecans. Pour into pie crust. Place whole pecan meats gently on top in decorative manner.

Bake in the preheated oven for 35 to 40 minutes, or until golden brown and filling is set.

Orange Pie II

Ingredients

1/4 cup orange-flavored drink mix
(e.g. Tang)
1 (14 ounce) can sweetened
condensed milk
1 (8 ounce) package cream
cheese, softened
1 (9 inch) prepared graham
cracker crust
1 cup frozen whipped topping,
thawed
8 mandarin orange segments

Directions

In a large bowl combine the orange drink mix, condensed milk, and cream cheese. Beat on high speed with an electric mixer until well combined.

Pour mixture into the graham cracker crust and chill for 1 hour or until firm. Garnish with whipped topping and mandarin orange segments.

Mocha Walnut Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
2 (1 ounce) squares unsweetened chocolate
1/4 cup butter
1 tablespoon instant coffee powder
1 (14 ounce) can sweetened condensed milk
2 eggs, beaten
1 teaspoon vanilla extract
1 cup walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In medium saucepan, melt chocolate and butter or margarine over low heat. Dissolve coffee in 1/4 cup hot water, then stir it into saucepan with sweetened condensed milk, eggs, and vanilla. Mix well. Pour filling into pastry shell. Top with walnuts.

Bake for 40 to 45 minutes, or until center is set. Cool.

Macadamia Nut Pie

Ingredients

1 cup dark corn syrup
2/3 cup white sugar
3 eggs, lightly beaten
1 (6.5 ounce) jar macadamia nuts,
coarsely chopped
1/4 cup butter, melted
1 (9 inch) unbaked pie shell

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the dark corn syrup, sugar, and eggs. Stir in macadamia nuts and melted butter. Pour into pie shell.

Bake in preheated oven for 50 to 60 minutes, or until filling is set. If necessary, cover edge with foil to prevent overbrowning.

Kentucky Pecan Pie

Ingredients

1 cup white corn syrup
1 cup packed brown sugar
1/3 teaspoon salt
1/3 cup butter, melted
3 eggs
1 cup chopped pecans
1 recipe pastry for a 9 inch single crust pie

Directions

Combine syrup, sugar, salt, and melted butter or margarine. Slightly beat the eggs, and add to sugar mixture. Beat well, and pour into uncooked pie shell. Sprinkle pecans on top.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes.

Boston Creme Pie Martini

Ingredients

1 (1.5 fluid ounce) jigger vanilla vodka
1 (1.5 fluid ounce) jigger chocolate liqueur
1 (1.5 fluid ounce) jigger Irish cream liqueur
1 cup crushed ice
1 (4 ounce) jar maraschino cherry

Directions

Combine vodka, chocolate liqueur, Irish cream liqueur, and crushed ice in a cocktail shaker. Shake vigorously to chill. Pour into a martini glass, garnish with a maraschino cherry, and serve.

Banana Caramel Pie I

Ingredients

1 (14 ounce) can sweetened condensed milk
3 ripe bananas
1 (9 inch) prepared graham cracker crust
1 cup whipping cream
1/4 cup confectioners' sugar
2 (1.4 ounce) bars English toffee-flavored candy, crushed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour the condensed milk into a small baking dish, and cover with aluminum foil. Place the dish in a larger baking pan. Pour boiling water into the larger pan so it surrounds the smaller dish and comes half way up the sides. Place in preheated oven. Bake 1 hour, stirring twice, until milk turns light brown, thick, and caramelized.

Slice the bananas and arrange on bottom of the graham cracker crust. Pour caramelized milk over bananas, and cool 30 minutes in the refrigerator.

Place the heavy cream in a medium bowl, and whip until soft peaks form. Gradually add the confectioners' sugar; and continue whipping until stiff peaks form. Spread whipped cream over cooled caramel. Sprinkle with crushed toffee. Chill 3 hours before serving.

Creamy Pumpkin Pie

Ingredients

4 cups fresh pumpkin, cooked and mashed
1 (14 ounce) can sweetened condensed milk
2 eggs
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 (9 inch) deep dish pie crust

Directions

Preheat oven to 425 degrees F (220 degrees C.)

In a large bowl, combine pumpkin puree, sweetened condensed milk and eggs. Season with cinnamon, ginger, nutmeg and salt. Mix together with a wire whisk until thoroughly blended. Pour filling into pie crust.

Bake in preheated oven for 15 minutes. Reduce the heat to 350 degrees F (175 degrees C) and bake another 35 to 40 minutes or until a knife inserted comes out clean.

Cool 'n Easy Pie

Ingredients

2/3 cup boiling water
1 (3 ounce) package strawberry
flavored gelatin mix
1/2 cup cold water
1/2 cup ice
1 (8 ounce) container frozen
whipped topping, thawed
1 (9 inch) prepared graham
cracker crust
1 cup strawberries, hulled and
sliced

Directions

In large bowl, stir boiling water into gelatin at least 2 minutes until completely dissolved. Mix cold water and ice to measure 3/4 cup. Add to gelatin, stirring until slightly thickened. Remove any remaining ice.

Stir in whipped topping with wire whisk until smooth. Refrigerate 15 to 20 minutes or until mixture is very thick and will mound. Spoon filling into crust. Refrigerate 4 hours or overnight. Garnish with sliced strawberries before serving.

Honey Pecan Pumpkin Pie

Ingredients

1 medium sugar pumpkin, seeded and halved
3/4 cup honey
1 1/4 teaspoons ground cinnamon
1 teaspoon ground ginger
1 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
2 cups heavy cream
3 eggs, beaten
2 (9 inch) unbaked deep dish pie crusts
3/4 cup chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C). Place pumpkin halves cut side down on a medium baking sheet, and cover with foil. Bake 90 minutes, or until flesh is easily mashed with a fork. Cool, scoop pumpkin flesh from shell, and mash.

Increase oven temperature to 400 degrees F (200 degrees C).

In a medium bowl, mix mashed pumpkin, honey, cinnamon, ginger, cloves, nutmeg, and salt. Gradually blend in heavy cream and eggs. Pour into crusts, and top with pecans.

Bake pies in the preheated oven 50 minutes, or until a knife inserted in the center comes out clean.

Run For The Roses Pie II

Ingredients

1 cup brown sugar
1/3 cup light corn syrup
1/3 cup unsulfured molasses
3 tablespoons butter
3 tablespoons bourbon
1/2 teaspoon vanilla extract
1/2 teaspoon salt
4 eggs
3 tablespoons half-and-half cream
2 cups chopped walnuts
1/3 cup semisweet chocolate chips
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large, heavy saucepan, combine brown sugar, corn syrup, molasses, butter, bourbon, vanilla and salt. Heat to boiling, stirring frequently. Boil 1 minute, stirring constantly. Remove pan from heat and let mixture cool.

In a small bowl, beat eggs with half-and-half until blended. Mix eggs into cooled syrup mixture until well incorporated. Stir in walnuts and chocolate chips. Pour the filling into pie crust.

Bake in preheated oven for 45 to 50 minutes, or until a toothpick inserted in center comes out clean. Serve warm or at room temperature.

Pumpkin Chiffon Pie I

Ingredients

3 egg yolks
1/2 cup white sugar
1 1/4 cups canned pumpkin
1/2 cup milk
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 (.25 ounce) package unflavored gelatin
1/4 cup cold water
3 egg whites, stiffly beaten
1/2 cup white sugar
1 (9 inch) pie crust, baked

Directions

Beat egg yolks. Add 1/2 cup sugar, then pumpkin, milk, salt and spices. Cook in double boiler until thick.

Soften gelatin in cold water, then stir into hot mixture.

Beat whites to soft peaks, and gradually pour in 1/2 cup sugar. Continue whipping to medium-stiff peaks. Fold into the pumpkin mixture. Pour into cooled pie shell and chill. ENJOY!

Sunshine Pie

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk,
divided
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
1 (6 ounce) HONEY MAID Graham
Pie Crust
1 orange, zested and juiced
1 (3.4 ounce) package JELL-O
Vanilla Flavor Instant Pudding

Directions

Beat cream cheese and 1/4 cup condensed milk with mixer until well blended. Whisk in 1/2 cup COOL WHIP. Spread onto bottom of crust.

Whisk orange juice, remaining condensed milk and dry pudding mix in medium bowl 2 minutes. Stir in 1-1/2 cups of the remaining COOL WHIP. Spread over cream cheese layer.

Stir orange zest into remaining COOL WHIP; spread over pie. Refrigerate 4 hours.

Squash Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 cup white sugar
1/8 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1 pinch salt
1 tablespoon butter, melted
1/2 teaspoon ground ginger
2 cups hot milk
2 pounds butternut squash
3 eggs

Directions

Preheat oven to 425 degrees F (220 degrees C). In a small saucepan, cover squash cubes with water. Bring to a boil and cook until tender, about 15 minutes. Drain, cool and mash. Measure out 2 cups of mashed squash and refrigerate remaining leftover amount.

Mix sugar, salt, and spices. Blend in milk, squash, eggs, and butter or margarine. Pour filling into unbaked pie shell.

Bake at 425 degrees F (220 degrees C) for 40 minutes, or until a knife blade inserted in the center comes out clean.

Egg Custard Pie IV

Ingredients

1 (7 inch) unbaked pie crust
2 eggs
2 tablespoons white sugar
1 1/4 cups milk
1/8 teaspoon ground nutmeg
(optional)

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium mixing bowl whisk together eggs and sugar. Pour milk into a small saucepan and place over low heat until warm. Pour milk over egg mixture slowly, whisking constantly. Stir in nutmeg, if desired, then pour into pie shell.

Bake for 10 minutes at 425 degrees F (220 degrees C) for 10 minutes. Reduce heat to 350 degrees F (175 degrees C). Cook 20 minutes longer, or until custard is just set. Chill before serving.

Millionaire Pie II

Ingredients

2 prepared 8 inch pastry shells,
baked and cooled
3 tablespoons lemon juice
3/4 cup chopped pecans
1 (10 ounce) jar maraschino
cherries, drained and chopped
1 (14 ounce) can sweetened
condensed milk
1 (20 ounce) can crushed
pineapple, drained
1 (16 ounce) package frozen
whipped topping, thawed
2 tablespoons maraschino
cherries, chopped (optional)
1/4 cup chopped pecans
(optional)

Directions

In a large bowl, combine lemon juice, pecans, cherries, condensed milk, and pineapple. Mix well, then gently fold in whipped topping until all ingredients are thoroughly combined.

Pour mixture into pie shells. Chill before serving. Garnish with chopped cherries and pecans if desired.

Cranberry Mousse Pie

Ingredients

1 cup cranberry juice
1 (3 ounce) package cranberry
flavored gelatin mix
1 (16 ounce) can jellied cranberry
sauce
2 cups frozen whipped topping,
thawed
1 (9 inch) pie shell, baked

Directions

In a saucepan over medium heat, bring the cranberry juice to a boil. Remove from heat, add gelatin and stir until dissolved.

In a mixing bowl, beat the cranberry sauce for 1 minute. Add gelatin mixture and stir until well mixed. Chill in refrigerator for 2 1/2 hours or until thickened, but not set.

Remove from fridge and fold in whipped topping until mixture is thoroughly blended. Spoon into pie shell, or dessert bowls if preferred. Chill until firm.

Quick Caramel Apple Pie

Ingredients

2 (9 inch) unbaked pie shells
5 large tart apples, cored and sliced
4 tablespoons all-purpose flour
1/3 cup packed brown sugar
1 cup fat free caramel dip

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix 2 tablespoons flour and brown sugar together. Toss sugar and flour with apples.

Sprinkle one tablespoon flour on bottom crust, roll lightly to fit a 9 or 10 inch pie pan. Arrange apples in the bottom crust, and spread caramel sauce over apples. Roll out second crust with the rest of the flour. Lay over apples. Tuck over bottom crust and pinch edges together. Cut a few steam holes in top of pie.

Bake for 40 to 45 minutes or until golden brown. Let cool before serving.

Easy Ham and Swiss Pie Casserole

Ingredients

- 1 pound bacon
- 1 1/2 cups diced cooked ham
- 2 cups shredded Swiss cheese
- 1 cup shredded Cheddar cheese
- 1 onion, chopped
- 4 eggs, lightly beaten
- 1 cup baking mix
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a 9x13 inch baking dish with cooking spray.

Place bacon in a skillet over medium-high heat, and cook until crisp and evenly brown. Drain, crumble and set aside.

Mix the bacon, ham, Swiss cheese, Cheddar cheese, and onion in the baking dish. In a bowl, mix the eggs, baking mix, salt, and pepper. Pour over the ingredients in the baking dish.

Bake 25 minutes in the preheated oven, until top is golden brown and a knife inserted in the center of the casserole comes out clean.

Apple Pie Ham

Ingredients

1 (4 pound) fully-cooked, bone-in ham
1 (20 ounce) can apple pie filling
1 tablespoon prepared yellow mustard
2 tablespoons barbeque sauce
2 tablespoons honey

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place the ham in a baking dish or roasting pan and cover tightly with aluminum foil.

Roast for 30 minutes in the preheated oven. While the ham roasts, mix together the apple pie filling, mustard, barbeque sauce and honey. Coat ham with the mixture when the 30 minutes are up.

Return to the oven uncovered and cook for an additional 30 minutes or until ham is heated through.

Chicken Pot Pie VIII

Ingredients

2 cups all-purpose flour
1 teaspoon salt
3/4 cup lard
6 tablespoons cold water

1/2 cup butter
1/2 cup all-purpose flour
1 teaspoon salt
black pepper to taste
2 tablespoons finely chopped onion
3 cups chicken broth
1 1/2 cups sliced mushrooms
3 tablespoons butter
3 cups cooked chicken, chopped
2 carrot, finely chopped
2 stalks celery, finely chopped
2 potatoes, peeled and cubed

Directions

In a large bowl, combine 2 cups flour and 1 teaspoon salt. Cut in lard until mixture resembles coarse crumbs. Stir in water until mixture forms a ball. Divide dough in half and shape into balls. Wrap in plastic and refrigerate for 4 hours or overnight. Roll one ball out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.

Preheat oven to 400 degrees F (200 degrees C.)

In a large saucepan, melt 1/2 cup butter. Blend in flour, salt, pepper and onion. Gradually stir in chicken broth. Cook, stirring constantly until smooth and thickened. In a separate pan, saute mushrooms in 3 tablespoons of butter, then stir into saucepan. Stir in chicken, carrot, celery and potatoes. Mix well and pour into bottom pie crust. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.

Bake in the preheated oven for 30 minutes, or until pastry is golden brown, and filling is bubbly.

Peanut Butter Pie XVII

Ingredients

1 1/3 cups graham cracker crumbs
1/3 cup white sugar
1/3 cup butter, melted
12 ounces cream cheese, softened
1 1/2 cups peanut butter
1 1/2 cups white sugar
2 teaspoons vanilla extract
1/4 cup confectioners' sugar
1 cup heavy cream

1 cup heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix graham cracker crumbs, 1/3 cup sugar and melted butter until well blended . Press mixture into a 10 inch round springform pan or fluted tart pan. Bake in preheated oven for 8 minutes. Allow to cool.

In a large bowl, beat cream cheese until light and fluffy. Stir in peanut butter, 1 1/2 cup sugar and vanilla. In a separate bowl, whip 1 cup cream until soft peaks form. Fold cream into peanut butter mixture. Pour filling into pie shell and refrigerate until thoroughly chilled.

Whip the remaining 1 cup of cream. Serve the pie with whipped cream.

Grandma Covington's Cheese Apple Pie Crust

Ingredients

3/4 cup sifted all-purpose flour
1/4 cup cornmeal
1/2 teaspoon salt
1/2 cup shredded Cheddar
cheese
1/3 cup shortening
2 1/2 tablespoons cold water

Directions

In a medium bowl sift flour, cornmeal and salt together, stir in cheese. Cut in shortening until mixture forms coarse crumbs.

Add the water one tablespoon at a time; mix until dough just holds together. Form into a ball.

Roll out dough to 1/8 of an inch on a lightly floured board; place in a 9 inch pie dish. Use as directed in pie recipe.

Sugarless Apple Pie

Ingredients

6 cups peeled and sliced tart apples
1/3 cup apple juice concentrate
2 tablespoons quick-cooking tapioca
1 teaspoon ground cinnamon
1 (9 inch) unbaked pastry shell
1/4 cup finely chopped walnuts

Directions

In a large bowl, combine the first four ingredients; let stand for 15 minutes. Stir and pour into pastry shell. Sprinkle with nuts. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 40-50 minutes longer or until apples are tender. Cover edges with foil during the last 15 minutes if necessary.

Chocolate Rum Mousse Pie

Ingredients

1 (.25 ounce) package unflavored gelatin
1 tablespoon cold water
2 tablespoons boiling water
1/2 cup white sugar
1/4 cup cocoa
1 (3.9 ounce) package instant chocolate pudding mix
2 cups heavy cream, chilled
1 teaspoon vanilla extract
1 teaspoon rum flavored extract
1 (9 inch) chocolate cookie crumb crust

1 cup heavy cream, chilled
2 tablespoons confectioners' sugar
2 teaspoons rum flavored extract

Directions

In a small bowl, sprinkle gelatin onto cold water; let stand 1 minute to soften. Stir in boiling water until gelatin is completely dissolved. It must be in liquid form when you add it to the pie filling. If it stiffens up, microwave for about 10 to 15 seconds, and then stir until lump free.

In a large bowl, combine sugar, cocoa, and pudding mix. Stir in 2 cups cream, vanilla, and 1 teaspoon rum extract. Beat for 30 seconds with an electric mixer on low, then beat on high until stiff peaks form. Gradually mix in gelatin mixture until blended. Pour filling into pie crust.

In a small, chilled bowl, beat 1 cup cream with confectioners' sugar and 2 teaspoons rum extract until stiff peaks form. Spread over chocolate filling. Chill at least 2 hours before slicing and serving.

Mint Chocolate Chip Pie

Ingredients

6 cups mint chocolate chip ice cream, softened
1 chocolate crumb crust (9 inches)
2 (1 ounce) squares semisweet chocolate

Directions

Spoon ice cream into crust. In a microwave-safe bowl, melt chocolate; stir until smooth. Drizzle over ice cream. Freeze for 6-8 hours or overnight. Remove from the freezer 15 minutes before serving. Pie may be frozen for up to 2 months.

No Crust Pumpkin Pie

Ingredients

1/2 cup buttermilk baking mix
1 2/3 cups canned pumpkin
1 (12 fluid ounce) can evaporated milk
1/3 cup milk
4 eggs
2 teaspoons pumpkin pie spice
1 teaspoon vanilla extract
1/2 teaspoon salt
1/2 cup brown sugar
1/2 cup white sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 10 inch fluted pie pan; dust with baking mix.

In a large bowl, mix pumpkin, evaporated milk, milk and eggs together. Stir in baking mix, pie spice, vanilla and salt. Continue stirring while gradually adding the brown sugar and white sugar. When the mixture is thoroughly blended, pour into the prepared pan.

Bake in preheated oven for 10 minutes, then reduce oven temperature to 350 degrees F (175 degrees C). Bake for an additional 35 minutes or until knife inserted in center of pie comes out clean.

Mulberry Pie

Ingredients

3 cups mulberries
1 1/4 cups white sugar
1/4 cup all-purpose flour
1 recipe pastry for a 9 inch double
crust pie
2 tablespoons butter
1 tablespoon milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, mix berries with sugar and flour. Place mixture into bottom pie crust. Dot with butter and then cover with top pie crust. Crimp edges, cut slits in upper crust, and brush with milk. Let pie rest in refrigerator for 30 minutes.

Bake pie in preheated oven for 15 minutes. Lower oven temperature to 350 degrees F (175 degrees C) and bake for an additional 30 minutes. Remove pie from oven and let sit on wire rack until cool.

Strawberry Pretzel Pie

Ingredients

2 cups coarsely crushed pretzels
3/4 cup margarine, melted
1 tablespoon white sugar
1 (8 ounce) package cream cheese, softened
1 cup white sugar
1 (8 ounce) container frozen whipped topping, thawed
2 (3 ounce) packages strawberry flavored gelatin
2 cups boiling water
2 (10 ounce) packages frozen sweetened strawberries (do not thaw)

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl mix together crushed pretzels, melted margarine, and 1 tablespoon sugar. Press mixture firmly into bottom of a 9x13 inch baking pan. Bake in preheated oven for 8 to 10 minutes, until lightly browned. Cool completely.

In a medium mixing bowl, beat together softened cream cheese and 1 cup sugar until smooth and fluffy. Fold in whipped topping and spread mixture evenly onto cooled crust.

Place gelatin in a medium heat-proof bowl and pour in boiling water. Stir gently until gelatin is completely dissolved. Add frozen strawberries and continue to stir until mixture begins to thicken. Chill until semi-firm but still pourable. Pour gelatin mixture over cream cheese layer. Chill at least 2 hours before serving.

Julie's Sheperd's Pie

Ingredients

3 medium potatoes, coarsely chopped
1 cup coarsely chopped fresh cauliflower
1/2 cup milk
1 beef bouillon cube
1/4 cup warm water
1 pound beef stew meat, cut into small pieces
3 strips bacon, chopped
3/4 cup chopped carrot
1/4 cup chopped onion
2 cloves garlic, minced
1 tomato, chopped
1/2 cup shredded Cheddar cheese

Directions

Bring a pot of water to a boil; add the potatoes and cauliflower and cook at a boil until soft, about 20 minutes. Drain and transfer to a large bowl. Pour the milk over the mixture and mash with a potato masher until smooth.

Crumble the beef bouillon cube into the water; whisk until the bouillon is dissolved. Pour into a slow cooker. Add the stew meat, bacon, carrot, onion, garlic, and tomato to the slow cooker. Spread the mashed cauliflower and potato mixture over the meat and vegetable mixture. Sprinkle the Cheddar cheese over the top.

Set the slow cooker to Low and cook for 8 hours, or, if you prefer, at High for 4 hours.

Buttermilk Pie I

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 1/4 cups white sugar
1/4 cup all-purpose flour
2 cups buttermilk
3 eggs
1 teaspoon vanilla extract
1/4 cup butter

Directions

Mix sugar and flour. Add buttermilk, beaten eggs, vanilla. Melt the butter over low heat. Add to buttermilk mixture and mix well.

Pour into pie crust and bake at 350 degrees F (175 degrees C) for 35 - 40 minutes.

Red Leicester Pie

Ingredients

2 1/8 cups all-purpose flour
salt to taste
3/8 cup butter
1/8 cup lard
3 tablespoons cold water
1 pound Red Leicester cheese,
shredded
1 small onion, chopped
salt and pepper to taste
1 teaspoon Worcestershire sauce
2 teaspoons prepared mustard
3 eggs, beaten
2 tomatoes, chopped
1 egg, beaten

Directions

Stir together flour and salt. Cut in butter and lard until the texture resembles bread crumbs. Stir in cold water 1 tablespoon at a time until you are able to gather the dough into a ball. Wrap in cling film, and place in the refrigerator for an hour. Do not skip the resting of the pastry, as it is vital.

Roll out one third of the dough into a circle large enough to cover the top of the pie. Cut out a circle in the middle, using a mug/cup as a guide, to make a ring. Put four small cuts radiating out from the circle in the centre of the pastry, to allow the crust to expand without cracking. Recombine the off cuts with the rest of the pastry. Roll out the rest of the pastry to fit the base and the sides of a greased pie tin. Trim off the edges to make a neat pie.

Prick the pastry in the tin with a fork, and brush with beaten egg. Bake at 375 degrees F (190 degrees C) for about 10 minutes.

Combine grated cheese, onion, 3 eggs, Worcestershire sauce, and salt and pepper. Stir well, then add the tomatoes and the mustard. Thoroughly combine the mix, and fill the baked pie casing with it. Put the circular piece of pastry over the top of the pie, and squeeze the top to the base where they meet. Brush the top of the pie with beaten egg.

Place the pie one shelf above the middle. Bake at 375 degrees F (190 degrees C) for 45 minutes. Cover the top of the pie with foil, and cook for another 7 minutes.

Decadent Peanut Butter Pie

Ingredients

1 cup Jif® Creamy Peanut Butter plus
2 tablespoons Jif® Creamy Peanut Butter
1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 (12 ounce) container frozen whipped topping, thawed and divided
1 prepared chocolate pie crust
1 (11.75 ounce) jar Smucker's® Hot Fudge Microwaveable Ice Cream Topping, divided

Directions

Beat together 1 cup peanut butter, cream cheese and sugar in a medium bowl with an electric mixer on medium, until well combined. Gently mix in 3 cups whipped topping until thoroughly combined. Spoon mixture into pie shell. Using a spatula, smooth mixture to edges of pie.

Reserve 2 tablespoons of hot fudge topping into the corner of a resealable plastic bag. Microwave remaining topping, on HIGH (100% topping), for 1 minute. Stir. Spread topping over pie, covering entire peanut butter layer. Refrigerate until set. Spread remaining whipped topping (1 1/2 cups), over hot fudge layer, being careful not to mix the two layers.

Cut a small corner from bag containing topping. Squeeze bag to drizzle topping over pie. Place remaining 2 tablespoons peanut butter in a resealable food storage bag; cut bag corner and squeeze to drizzle in opposite direction from topping. Refrigerate until ready to serve.

Raspberry Royal Pie

Ingredients

CRUST:

1/4 cup all-purpose flour
1/2 cup pecans, finely chopped
1/2 cup butter or margarine,
softened
1/4 cup confectioners' sugar
1/2 teaspoon vanilla extract
1/8 teaspoon salt

FILLING

2 (10 ounce) packages frozen
raspberries, thawed
1/3 cup sugar
1/4 cup cornstarch
1/3 cup water
Whipped cream

Directions

In a mixing bowl, beat all of the crust ingredients until well mixed. Refrigerate for 30 minutes. Pat into an ungreased 9-in. pie pan. Bake at 400 degrees F for 10-12 minutes or until golden brown. Cool. Drain the raspberries, reserving syrup; set aside. Combine the sugar and cornstarch in a saucepan; add water and raspberry syrup. Simmer until thick, stirring constantly. Remove from the heat and fold in berries. Pour into the crust. Chill for 2 hours or until firm. Garnish with whipped cream.

Boston Cream Pie Minis

Ingredients

1 package (2-layer size) yellow cake mix
1 cup cold milk
1 pkg. (4 serving size) JELL-O Vanilla Flavor Instant Pudding
1 1/2 cups thawed COOL WHIP Whipped Topping, divided
4 squares BAKER'S Semi-Sweet Chocolate

Directions

Preheat oven to 350 degrees F. Prepare cake batter and bake in 24 greased medium muffin pan cups as directed on package. Cool in pans 10 min. Remove to wire racks; cool completely.

Beat milk and dry pudding mix with wire whisk 2 min. or until well blended. Let stand 5 min. Meanwhile, use serrated knife to cut cupcakes horizontally in half. Gently stir 1/2 cup of the whipped topping into pudding. Spoon about 1 Tbsp. of the pudding mixture onto bottom half of each cupcake; cover with top of cupcake.

Microwave remaining 1 cup whipped topping and the chocolate in small microwaveable bowl on HIGH 1-1/2 min. or until chocolate is almost melted, stirring after 1 min. Stir until chocolate is completely melted and mixture is well blended. Let stand 15 min. to thicken. Spread onto cupcakes. Refrigerate at least 15 min. before serving. Store leftovers in refrigerator.

Easy Cheesecake Pie

Ingredients

1 (12 ounce) container frozen
whipped topping, thawed
1/3 cup white sugar
1 teaspoon vanilla extract
1 (8 ounce) package cream
cheese
1 (9 inch) pie shell, baked

Directions

Take cream cheese out of package, and place in microwave for 30 seconds to soften. In a large bowl mix cream cheese, whipped topping, vanilla, and sugar until smooth.

Pour filling into pie crust. Refrigerate for 3 hours.

Chocolaty Peanutty Pie

Ingredients

2 cups graham cracker crumbs
2/3 cup chopped peanuts
1/2 cup butter, melted
1 (8 ounce) package cream cheese, softened
1/3 cup peanut butter
1 cup confectioners' sugar
1 (16 ounce) package frozen whipped topping, thawed
2 (3.9 ounce) packages instant chocolate pudding mix
2 1/2 cups skim milk
2/3 cup peanuts
1/4 cup grated semisweet chocolate

Directions

Mix together graham cracker crumbs, chopped peanuts, and melted butter or margarine. Press into the bottom of a 9 x 13 inch pan. Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes. Cool.

Mix together cream cheese, peanut butter, and confectioners' sugar until creamy. Fold in half of the nondairy whipped topping.

In another bowl, combine pudding mixes with the skim milk.

Spread the peanut butter mixture over the cooled crust. Spoon pudding over peanut butter layer, and spread remainder of the cool whip over pudding. Sprinkle with cocktail peanuts, and grated chocolate. Refrigerate overnight.

Quick and Easy Lemon Pie

Ingredients

1 (4.3 ounce) package non-instant
lemon pudding mix
1 (8 ounce) package cream
cheese
1/2 (14 ounce) can sweetened
condensed milk
3 tablespoons lemon juice
1 (9 inch) prepared graham
cracker crust
1 (8 ounce) container frozen
whipped topping, thawed

Directions

Cook pudding as directed on package. After pudding thickens, turn down heat to low. Stir in cream cheese, condensed milk and lemon juice. Stir frequently as mixture may stick to saucepan.

Pour mixture into graham cracker crust. Cover and refrigerate. When pie is ready, serve with whipped topping.

Zucchini Pie

Ingredients

1 1/2 cups grated zucchini
3/4 cup buttermilk baking mix
1 tomato, chopped
1/2 cup fresh corn kernels
1/2 cup diced onion
3/4 cup shredded Cheddar
cheese
2 eggs, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly butter one 9 inch pie plate.

In a medium bowl mix zucchini, buttermilk baking mix, tomato, corn, onion, cheese and eggs together.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Do not cover the dish while it is cooking. Serve warm.

Cool 'n Easy® Pie

Ingredients

2/3 cup boiling water
1 pkg. (4 serving size) JELL-O
Brand Strawberry Flavor Gelatin
Ice cubes
1/2 cup cold water
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
1 (6 ounce) HONEY MAID Graham
Pie Crust

Directions

Stir boiling water into dry gelatin mix in large bowl at least 2 min. until completely dissolved. Add enough ice to cold water to measure 1 cup. Add to gelatin; stir until slightly thickened. Remove any unmelted ice. Add whipped topping; stir with wire whisk until well blended. Refrigerate 15 to 20 min. or until mixture is thick enough to mound.

Spoon into crust.

Refrigerate at least 4 hours or overnight until firm. Store leftover pie in refrigerator.

Chocolate Chip Pie II

Ingredients

18 graham crackers
4 tablespoons butter
30 marshmallows
1/2 cup milk
1 cup whipped cream
1/2 teaspoon vanilla extract
2 (1 ounce) squares unsweetened chocolate, grated

Directions

Roll graham crackers to fine crumbs; there should be about 1 cup. Melt the butter or margarine, and combine with the crumbs. Pat into 9 inch pie plate. Chill.

Heat 24 to 30 large marshmallows slowly in the milk. Cool. Fold in whipped cream, vanilla and grated bitter chocolate. Pour filling into crust, and refrigerate 1 hour.

Pumpkin Toffee Pie

Ingredients

1 (9 inch) unbaked pie crust
3/4 cup toffee baking bits
1 (15 ounce) can pumpkin puree
1/2 cup white sugar
1 cup light brown sugar
1 1/2 teaspoons ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1 teaspoon vanilla extract
1 pinch salt
1/2 cup milk
1/2 cup heavy cream
3 eggs

Directions

Preheat oven to 375 degrees F (190 degrees C). Sprinkle toffee bits into pie shell; set aside.

In a large bowl, combine pumpkin puree, white sugar, brown sugar, cinnamon, ginger, nutmeg, vanilla and salt. Beat in the milk, cream and eggs until filling is smooth and creamy. Pour filling over toffee bits in pie shell. Place on baking sheet in the middle of the oven.

Bake in the preheated oven for 60 to 90 minutes, or until filling is set and crust is golden brown.

Hot Water Pie Crust II

Ingredients

1 1/2 cups shortening
1 teaspoon distilled white vinegar
2 tablespoons milk
1/2 cup hot water
4 cups all-purpose flour
2 teaspoons salt
1 tablespoon cornstarch

Directions

In a large bowl, combine shortening, vinegar, and milk. Pour in hot water and whip until mixture is smooth.

In a separate bowl, mix together flour, salt, and cornstarch. Add flour mixture to shortening mixture and stir just until dough comes together. Roll out dough between sheets of wax paper. If dough is difficult to work with, refrigerate before rolling.

The Perfect Cream Cheese Pie Crust

Ingredients

1 (8 ounce) package cream cheese, softened
2 cups butter, softened
1 pinch salt
6 cups all-purpose flour

Directions

Cream together the cream cheese, butter, and salt in a large mixing bowl until evenly blended. Mix in the flour until a dough forms; divide into 6 balls. Use immediately or wrap tightly and freeze until needed.

Cranberry Nut Pie

Ingredients

1 1/4 cups fresh or frozen
cranberries
1/4 cup brown sugar
1/4 cup chopped walnuts
1 egg
1/2 cup white sugar
1/2 cup all-purpose flour
1/3 cup melted butter

Directions

Preheat oven to 325 degrees F (165 degrees C.)

Butter a 9 inch pie plate and layer cranberries on the bottom.
Sprinkle with brown sugar and chopped walnuts.

In a large bowl, beat egg until thick. Gradually add sugar, beating until thoroughly blended. Stir in flour and melted butter. Blend well and pour over cranberries.

Bake in the preheated oven for 45 minutes, or until golden brown.
Serve warm.

Raisin Pie III

Ingredients

1 recipe pastry for a 9 inch double crust pie
2 cups raisins
1/2 cup water
7 tablespoons white sugar
1 tablespoon all-purpose flour
1/2 cup milk
1 tablespoon butter
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Divide pastry dough in half and roll out. Fit one pastry circle into a 9 inch pie pan. Cut the other pastry circle into 1 inch strips for lattice top.

Combine raisins and water in a large saucepan. Simmer over low heat until raisins are plump and tender, about 10 minutes.

In a separate saucepan, mix together sugar and flour. Whisk in milk, butter or margarine, and salt. Cook over medium heat until thick, stirring constantly. Stir raisins into milk mixture. Pour filling into pastry-lined pie pan. Cover filling with pastry strips in a lattice design. Crimp edges.

Bake in preheated oven for 40 minutes, until crust is golden brown.

Quebec Sugar Pie

Ingredients

2 cups packed brown sugar
1 cup heavy whipping cream
1/2 cup chopped walnuts
1 recipe pastry for a 9 inch single crust pie

Directions

Line a 9 inch pie plate with pastry. Trim and flute, but do not prick bottom.

Combine the brown sugar and cream in a small saucepan. Bring to a boil over low heat. Cook stirring slowly for 10 minutes, or until thickened. Remove from heat, and stir in 1/2 chopped nuts. Cool. Pour filling into prepared pie shell.

Bake at 375 degrees F (190 degrees C) for 30 to 35 minutes. Remove pie from oven, and cool. Filling will set when cold.

Caramel Crunch Apple Pie

Ingredients

TOPPING:

1/4 cup all-purpose flour
1/3 cup packed brown sugar
2 tablespoons butter or margarine,
softened
1/2 teaspoon ground cinnamon

PIE:

6 cups peeled, sliced baking
apples
1 tablespoon lemon juice
1/2 cup sugar
3 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1 (9 inch) unbaked pastry shell
28 caramels
1 (5 ounce) can evaporated milk

Directions

Combine flour, brown sugar, butter and cinnamon; spread into an ungreased 8-in. square baking pan. Bake at 400 degrees F for 6-8 minutes or until golden brown. Cool; crumble and set aside. Sprinkle apple with lemon juice. Combine sugar, flour and cinnamon; toss with apples. Place apples in pie shell. Cut a circle of foil to cover apples but not the edge of pastry; place over pie. Bake at 425 degrees F for 10 minutes. Reduce heat to 375 degrees F; bake for 35 minutes or until apples are tender.

Meanwhile, in a saucepan over low heat, melt caramels with milk, stirring frequently. Remove foil from pie. Pour caramel mixture over apples. Sprinkle with topping; return to the oven for 5 minutes. Serve warm.

Shepherd's Pie Daddy's Way

Ingredients

5 medium potatoes, peeled and chopped
1 pound ground beef
6 slices American cheese
1 (10.75 ounce) can condensed golden mushroom soup
3 teaspoons butter (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Place the potatoes into a large saucepan with enough water to cover. Bring to a boil, and cook for 8 to 10 minutes, or until tender. Drain, and mash.

While the potatoes are cooking, crumble the ground beef into a large skillet over medium-high heat. Cook and stir until evenly browned. Drain off the grease, then stir in the golden mushroom soup. Transfer to an 8 inch square baking dish, and place the slices of cheese over the meat. Spread the mashed potatoes evenly over the top. Dot with butter.

Bake for 20 to 25 minutes in the preheated oven, or until the top is golden brown.

Caramel Pecan Pie

Ingredients

1 (9 inch) unbaked pie crust
36 individually wrapped caramels,
unwrapped
1/4 cup butter
1/4 cup milk
3/4 cup white sugar
3 eggs
1/2 teaspoon vanilla extract
1/4 teaspoon salt
1 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C.) In a saucepan over low heat, combine caramels, butter and milk. Cook, stirring frequently, until smooth. Remove from heat and set aside.

In a large bowl, combine sugar, eggs, vanilla and salt. Gradually mix in the melted caramel mixture. Stir in pecans. Pour filling into unbaked pie crust.

Bake in the preheated oven for 45 to 50 minutes, or until pastry is golden brown. Allow to cool until filling is firm.

Apple Citrus Pie

Ingredients

1 double crust ready-to-use pie crust (such as Pillsbury®)
3 cups water
1 cup honey
5 seedless oranges, thinly sliced
1/2 cup packed brown sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon ground ginger
4 Macintosh apples - peeled, cored, and thinly sliced
3 tablespoons melted butter, divided
2 tablespoons confectioners' sugar

Directions

Line a 9 inch pie pan with one of the pie crusts, and chill at least 20 minutes before baking to prevent shrinkage. Preheat oven to 400 degrees F (205 degrees C). Line pastry with a double layer of aluminum foil and a layer of pie weights or dried beans. Bake in the preheated oven until edge of crust is golden, about 10 minutes. Carefully remove the foil and weights and bake until the crust has set, about 5 minutes more. Let cool.

Bring the water and honey to a boil in a saucepan over high heat. Stir in the orange slices, then reduce heat to medium-low. Cover and simmer 30 minutes, then drain, reserving the orange slices. Combine the brown sugar, cinnamon, and ginger in a mixing bowl. Toss the apples with the sugar mixture; set aside.

Spread 1/3 of the orange slices into the bottom of the pie crust, then top with 1/3 of the sweetened apples. Form 4 more layers with the apples and oranges, then place the second pie crust on top of the pie. Crimp the edges, then cut 3 slits into the top of the pie. Brush the crust with half of the melted butter.

Bake in the preheated oven until the top crust is flaky and golden, about 1 hour. Remove the pie from the oven, and brush with the remaining butter; sprinkle with confectioners' sugar.

Coconut Cream Pie IX

Ingredients

2/3 cup white sugar
1/3 cup all-purpose flour
1 2/3 cups milk
1/3 cup heavy cream
4 egg yolks, beaten
1 1/2 cups flaked coconut
1 (9 inch) pie shell, baked

Directions

Combine sugar, flour, milk and cream in a heavy saucepan. Cook over medium-high heat, stirring constantly, until thick and bubbly. Continue to boil for one minute. Remove from heat.

In a medium bowl, beat the egg yolks. Gradually stir in 1/4 of the hot mixture into yolks. Pour yolks back into remaining hot mixture stirring constantly. Cook, stirring constantly, for 2 minutes. Remove from heat and stir in coconut. Pour into baked pie shell.

Easy Shepherd's Pie with Garlic Romano Potatoes

Ingredients

- 1 pound ground beef
- 1/2 cup chopped onion
- 1 teaspoon dried rosemary
- 1 teaspoon dried basil
- 1 (8 ounce) can tomato sauce
- 1 (14.5 ounce) can diced tomatoes, drained
- 2 (15 ounce) cans mixed vegetables, drained
- 2 pounds red potatoes
- 1/2 cup butter
- 1/2 cup grated Romano cheese
- 2 tablespoons minced garlic
- 1 teaspoon salt
- 1 teaspoon dried oregano
- 1/3 cup milk

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

Place the beef and onion in a skillet over medium heat. Season with rosemary and basil. Cook until beef is evenly brown; drain grease. Mix in tomato sauce, diced tomatoes, and mixed vegetables. Cook and stir until vegetables are heated through. Transfer to the baking dish.

Place potatoes in a pot with enough water to cover, and bring to a boil. Cook 10 minutes, or until tender. Remove from heat and drain. Mix butter, Romano cheese, garlic, salt, oregano, and milk into the pot. Mash together with a potato masher. Top beef and vegetables with the mashed potatoes.

Bake 30 minutes in the preheated oven. Turn oven to broil, and continue cooking 3 minutes, until potatoes are golden brown.

Priceless Pecan Pie

Ingredients

1 (9 inch) deep dish pie crust
1 (8 ounce) package cream cheese, softened
1/3 cup white sugar
1 teaspoon vanilla extract
1 cup chopped pecans
3 eggs, beaten
1/4 cup white sugar
1 cup light corn syrup
1/2 cup evaporated milk
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium mixing bowl, blend together cream cheese, 1/3 cup sugar, and 1 teaspoon vanilla. When mixture is smooth, spread into bottom of pastry shell. Sprinkle cream cheese layer with chopped pecans.

In another medium mixing bowl, combine eggs, 1/4 cup sugar, corn syrup, evaporated milk, and 1 teaspoon vanilla extract. Whisk until mixture is smooth. Pour mixture over pecan layer.

Bake in preheated oven for 35 to 40 minutes, until set in center.

Upside-Down Apple Pecan Pie

Ingredients

1 cup chopped pecans
1/2 cup firmly packed brown sugar
1/3 cup margarine, melted
1 pastry for a 9 inch double crust pie
6 cups Granny Smith apples - peeled, cored and sliced
1/4 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a 9 inch deep-dish pie pan, combine pecans, brown sugar and margarine; spread into a single layer. Roll out dough, and place bottom crust over pecan mixture.

In a large bowl, combine apples, sugar, flour, cinnamon and nutmeg. Pour into crust in pan. Top with second crust. Fold edges of crust over, and flute to seal edges. Make several small slits in the top to allow steam to escape.

Place pan on foil or cookie sheet during baking to guard against spillage. Bake in preheated oven for 40 to 50 minutes, or until crust is golden brown and apples are tender.

Cool pie in pan for 5 minutes. Place serving plate over pie, and flip to invert, being careful not to come in contact with molten sugar. If some of the nuts stick to the pan, remove them with a knife, and place on pie. Allow to cool for 1 hour.

Cranberry Chiffon Pie

Ingredients

1 cup all-purpose flour
2 tablespoons sugar
1/2 cup cold butter or margarine
1/2 cup finely chopped walnuts

FILLING:

1 (3 ounce) package cranberry or strawberry gelatin
1/2 cup boiling water
1 cup whole berry cranberry sauce
3/4 cup cranberry juice
1 tablespoon grated orange peel
1 cup whipping cream, whipped

Directions

In a bowl, combine the flour and sugar. Cut in butter until crumbly. Stir in walnuts. Press onto the bottom and up the sides of a greased 10-in. pie plate. Bake at 375 degrees F for 14-16 minutes or until set and edges are lightly browned. cool on a wire rack.

For filling, in a bowl, dissolve gelatin in water. Stir in cranberry sauce, cranberry juice and orange peel. Cover and refrigerate until slightly thickened, about 1 hour. Fold in whipped cream. pour into crust. Refrigerate for at least 3 hours.

Margarita Pie II

Ingredients

1/2 (12 ounce) can frozen limeade concentrate, thawed
1 (14 ounce) can sweetened condensed milk
2 tablespoons tequila
1 tablespoon triple sec
1/2 (8 ounce) container frozen whipped topping, thawed
1 (9 inch) prepared shortbread pie crust

Directions

Whisk together the limeade concentrate, milk, tequila, and triple sec in a bowl. Fold in the whipped topping, and pour into the prepared pie crust. Freeze until firm, at least 2 hours.

Custard Pie I

Ingredients

1/2 (9 inch) unbaked pie crust
6 eggs
1 cup white sugar
2 cups milk
1 pinch salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

Directions

Beat eggs with a whisk. Beat in sugar, milk, and salt. Pour filling into pie crust. Sprinkle nutmeg and cinnamon on top.

Bake at 425 degrees F (220 degrees C) for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and continue baking for an additional 45 minutes.

Turkey Shepherd's Pie

Ingredients

2 cups cubed cooked turkey
3/4 cup turkey gravy
1 cup shredded carrots
2 cups prepared stuffing
1 (15.25 ounce) can whole kernel corn, drained
2 cups warm mashed potatoes

Directions

In a greased 2-qt. baking dish, layer the turkey, gravy, carrots, stuffing and corn. Top with potatoes. Bake, uncovered, at 325 degrees for 45-50 minutes or until edges of potatoes are browned.

Mile-High Apple Pie

Ingredients

8 large Golden Delicious apples - peeled, cored and cut into 1/8 inch slices
1 tablespoon fresh lemon juice
3 tablespoons potato starch
3/4 cup white sugar
1 teaspoon ground cinnamon
1/4 teaspoon freshly grated nutmeg
1/4 cup cold unsalted butter, cut into 1/4-inch pieces
1 recipe pastry for a 10-inch double crust pie
2 teaspoons milk
1 tablespoon white sugar

Directions

Preheat oven to 425 degrees F (220 degrees C). Position an oven rack in the lower part of the oven and place a baking stone on it.

Place the apples into a large mixing bowl, and toss with the lemon juice.

Stir the potato starch, 3/4 cup sugar, cinnamon, and nutmeg together in a bowl.

Roll out half of the pie crust pastry on a lightly floured surface and fit it into a 10 inch pie plate. Pile half the apples into the crust, and dot with half of the butter. Sprinkle half of the potato starch-cinnamon sugar mixture over the apples. Pile the remaining apples into the pie plate. Sprinkle with the remaining sugar mixture. Roll out the remaining pie crust pastry, and place carefully over the apples. Pinch and crimp the edges to seal the crusts. Use a fork to poke holes in the top crust in a few places. Brush the top crust with milk, and sprinkle with 1 tablespoon sugar.

Place the pie in the preheated oven on the baking stone. Immediately lower the heat to 350 degrees F (175 degrees C). Bake until the crust is golden brown, about 60 minutes. Check half way through the baking time, and cover the edges with aluminum foil for the last 30 minutes if necessary to prevent over-browning. Cool 3 hours on a wire rack before serving.

Lemon-Cherry Pie

Ingredients

1 (16 ounce) can cherry pie filling
1 (9 inch) prepared graham cracker crust
1 (4.3 ounce) package non-instant lemon pudding mix
1 cup milk
1 egg yolk
1/2 cup white sugar
1 cup cream cheese
1 (8 ounce) container frozen whipped topping, thawed

Directions

Layer 2/3 of the pie filling in the bottom of graham cracker crust; reserve remaining 1/3 for topping.

In a medium saucepan, combine the pudding with milk, egg yolk, and sugar. Cook over medium heat until pudding has set up. Pudding will be very thick; this is okay. Remove pudding from stove and transfer to a 1 quart bowl. Stir in the cream cheese until completely combined.

Fold in 1/2 of the whipped topping into the pudding mixture. Pour mixture into pie shell and top with the remaining whipped topping. Garnish top of pie with cherries that are in reserved pie filling. Cover and refrigerate for 3 hours.

Summer Berry Cheese Pie

Ingredients

1 pint fresh strawberries, sliced, divided
1 tablespoon lemon juice
2/3 cup sugar, divided
1 (8 ounce) package cream cheese, softened
1 teaspoon grated lemon peel
1 (9 inch) graham cracker crust
2 tablespoons cornstarch
3 drops red food coloring (optional)
1 pint fresh blueberries

Directions

In a bowl, combine half of the strawberries and lemon juice; mash berries. Add 1/3 cup plus 2 tablespoons sugar; set aside. In a mixing bowl, combine cream cheese, lemon peel and remaining sugar. Spread into the crust. In a saucepan, combine cornstarch and reserved strawberry mixture until blended. Bring to a boil; boil and stir for 2 minutes. Stir in food coloring if desired. Cool slightly. Fold in blueberries and remaining strawberries. Spread over cream cheese mixture. Cover and refrigerate for at least 3 hours.

Deluxe Blackberry Pie

Ingredients

4 cups fresh blackberries
1 1/4 cups white sugar
4 tablespoons cornstarch
2 tablespoons blackberry brandy
1 teaspoon ground nutmeg
1 tablespoon ground cinnamon
1 recipe pastry for a 9 inch double
crust pie
1 tablespoon white sugar

Directions

Puree two cups of the blackberries in a blender until liquid. Strain out the seeds, and pour into a saucepan. Whisk in 1 1/4 cups sugar. Cook over a medium heat until boiling, stirring constantly and scraping bottom. Keep at a boil for 5 minutes, and then remove from heat.

Mix cornstarch and brandy in a cup. When well mixed, whisk into pan; stir until mixture returns to a boil. Remove from heat. Stir in the nutmeg and cinnamon. Check the consistency of the mixture; it should be like a thin pudding. If necessary, add cornstarch and water mixed at a 2:1 ratio to thicken.

Fill the pie shell with the remaining two cups of blackberries. Pour the blackberry puree over the fresh berries, covering evenly. Use either strips of dough criss crossed to cover, or cover with a solid sheet of dough with slits cut in it. Dust with sugar on top.

Bake in a preheated 400 degrees F (205 degrees C) oven for 35 minutes, or until crust is browned.

Cantaloupe Pie I

Ingredients

1 cantaloupe
1/2 cup white sugar
8 tablespoons all-purpose flour
1/4 teaspoon salt
3 egg yolks
2 tablespoons water
1 tablespoon butter
1/4 teaspoon butter flavored
extract
3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons white sugar
1 (9 inch) pie crust, baked

Directions

Select a cantaloupe of good quality. Cut in half, remove seeds, and scoop pulp into a saucepan. Place pulp over medium heat until it comes to a gentle boil. Mash the cantaloupe as it heats. This should make about 2 cups of pulp.

Combine 1/2 cup sugar, flour, and salt. Add to heated cantaloupe and cook, stirring, until thick. The amount of flour seems large, but it takes considerable thickening to obtain correct consistency.

In a large bowl, beat egg yolks; add water to yolks. Add a little of the cantaloupe mixture to egg yolks in order to heat yolks gradually. Stir egg yolks mixture into cantaloupe mixture. Continue cooking, stirring, until thick and creamy. Remove from heat.

Add butter or margarine and flavoring to the cantaloupe mixture.

Pour into baked pie shell.

Beat egg whites and cream of tartar together until frothy. Continue beating, adding the 6 tablespoons sugar gradually; beat until thick peaks form. Top the pie with this meringue.

Bake at 400 degrees F (205 degrees C) until delicately brown on top.

Ruth's Grandma's Pie Crust

Ingredients

4 cups all-purpose flour
1 3/4 cups shortening
3 tablespoons white sugar
2 teaspoons salt
1 egg
1/2 cup water

Directions

In a large mixing bowl, combine all-purpose flour, shortening, sugar, and salt. Blend together with a pastry cutter until crumbly.

In a small bowl, mix egg with water. Blend into flour mixture. Chill in refrigerator until ready to use.

Shoofly Pie III

Ingredients

1 prepared 8 inch pie crust
1 cup all-purpose flour
2/3 cup packed brown sugar
1/4 teaspoon salt
5 tablespoons butter
2/3 cup hot water
5 tablespoons molasses
1 tablespoon dark brown sugar
1/2 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together flour, 2/3 cup brown sugar, and salt. Cut in butter or margarine until mixture resembles rice. Reserve 3 tablespoons of mixture for sprinkling top of pie.

In a separate bowl, mix together hot water, molasses, dark brown sugar, and baking soda. Stir molasses mixture into remaining crumb mixture. Pour into pastry shell. Sprinkle with reserved crumb mixture.

Bake in preheated oven for 35 to 40 minutes, until top springs back when pressed. Cool on a wire rack.

Chicken Pot Pie Soup

Ingredients

2 cups cubed cooked chicken
breast meat
1 (16 ounce) package frozen
mixed vegetables, thawed
1 (10.75 ounce) can condensed
cream of potato soup
1 (10.75 ounce) can condensed
cream of chicken soup
2 cups skim milk

Directions

In a medium sauce pan combine chicken, mixed vegetables, cream of potato soup, cream of chicken soup and milk. Heat through and serve with crumbled crackers on top.

Rice Pie

Ingredients

2 cups fresh squeezed tomato juice
1 cup beef broth
1/4 cup butter
salt to taste
1 cup long-grain white rice
1 cup drained canned peas
1 (15 ounce) can carrots, drained
1 (17.5 ounce) package frozen puff pastry, thawed
1 egg yolk, beaten

Directions

Combine tomato juice, broth, butter or margarine, and salt in a large saucepan. Bring to full boil. Add rice, and cover. Reduce heat to simmer. Cook until liquid is absorbed, about 15 minutes. Stir in peas and carrots.

Line 9 inch pie plate with 1 pastry sheet. Trim and flute edges. Spread rice mixture into shell. Cut remaining dough into 1/2 inch strips, and place in a crisscross pattern over rice. Trim and flute edges. Brush pastry with egg yolk.

Bake at 350 degrees F (175 degrees C) for 20 minutes.

Zucchini Cream Pie

Ingredients

1 1/2 cups zucchini - peeled,
seeded and sliced
1 cup evaporated milk
2 cups white sugar
1 egg
3 tablespoons margarine
3 tablespoons all-purpose flour
1 teaspoon vanilla extract
1 pinch salt
1 recipe pastry for a 9 inch single
crust pie
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

Directions

Boil zucchini until tender. Drain and let stand in cold water for about 5 minutes, then drain.

Put the zucchini, evaporated milk, sugar, egg, margarine, flour, vanilla and salt into a blender and blend until smooth.

Pour into unbaked pie shell. Sprinkle with cinnamon and nutmeg. Bake at 425 degrees F (220 degrees C) for 5 minutes. Reduce heat to 325 degrees F (165 degrees C) and bake until set.

Campbell's Kitchen Easy Chicken Pot Pie

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Chicken Soup (regular, 98% Fat
Free, or 25% Less Sodium)*
1 (10 ounce) package frozen
mixed vegetables, thawed
1 cup cubed cooked chicken or
turkey
1/2 cup milk
1 egg
1 cup all-purpose baking mix

Directions

Preheat oven to 400 degrees F.

Mix soup, vegetables and chicken in 9-inch pie plate.

Mix milk, egg and baking mix. Pour over chicken mixture. Bake 30 minutes or until golden.

Buttermilk Lemon Pie

Ingredients

1 cup sugar
1/2 cup all-purpose flour
2 cups buttermilk
1/2 cup water
3 egg yolks, lightly beaten
6 tablespoons lemon juice
2 tablespoons butter or margarine
MERINGUE:
3 egg whites
6 tablespoons sugar
1 (9 inch) pastry shell, baked

Directions

In a large saucepan, combine sugar and flour. Gradually stir in buttermilk and water until smooth. Cook and stir over medium heat until thickened and bubbly, about 4 minutes. Reduce heat; cook and stir 2 minutes longer. Remove from the heat.

Stir in a small amount of hot filling into egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat; stir in lemon juice and butter until butter is melted. Keep warm.

In a small mixing bowl, beat the egg whites on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, on high just until stiff peaks form and sugar is dissolved.

Pour the hot filling into pastry shell. Spread meringue evenly over hot filling, sealing edges to crust. Bake at 350 degrees F for 15 minutes or until the meringue is golden brown. Cool on a wire rack for 1 hour; refrigerate for at least 5 hours before serving. Refrigerate leftovers.

Pizza-licious Home-Baked Pie

Ingredients

1 tablespoon olive oil, divided
1 (13.8 ounce) package refrigerated pizza crust
1 (8 ounce) can zucchini in Italian-style tomato sauce
3 tablespoons canned tomato paste
6 ounces shredded mozzarella cheese
1 (7 ounce) can sliced mushrooms, drained
1 (8.25 ounce) can mixed vegetables, no-salt added, drained
1 tablespoon grated Parmesan cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Oil a dark, metal-rimmed 10x15-inch cookie sheet with 1 teaspoon olive oil.

Unroll the crust onto the cookie sheet and press to cover the bottom of the cookie sheet, creating a slightly thicker rim around the edge. Brush another teaspoon of olive oil over the crust and set aside.

Puree the zucchini and the tomato paste in a blender or food processor. Spread over the pizza crust. Top with the shredded mozzarella, mushrooms, mixed vegetables, Parmesan cheese and remaining olive oil.

Bake until crust is browned and topping is bubbling, about 15 minutes. Let the pizza rest for 5 minutes before serving. Cut in 8 pieces.

Brandied Pumpkin Pie

Ingredients

2 prepared, unbaked pie crust,
thawed
2 eggs, slightly beaten
1 (15 ounce) can pumpkin
1 (12 fluid ounce) can evaporated
milk
2/3 cup brown sugar
1/4 cup brandy
1/4 teaspoon salt
2 tablespoons ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 375 degrees F (190 degrees C).

Whisk together the eggs, pumpkin, milk, brown sugar, brandy, salt, cinnamon, ginger, cloves, and nutmeg in a large bowl until smooth. Pour the mixture into the pie crusts. Cover the outside edge of each pie with aluminum foil.

Bake in preheated oven for 25 minutes; remove foil. Continue to bake until a knife inserted near the center of a pie comes out clean, about 25 minutes more.

Cool completely on a wire rack before serving. Store unused portion in refrigerator.

Apricot Raisin Pie with Stevia

Ingredients

1/2 cup powdered milk
2 tablespoons cornstarch
1/2 teaspoon stevia powder
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup dried apricots, chopped
1 cup raisins
2 cups water
1 tablespoon white vinegar
1 tablespoon butter
1 double crust ready-to-use pie crust

Directions

Preheat oven to 425 degrees F (220 degrees C). Whisk together the powdered milk, cornstarch, stevia powder, cinnamon, and salt in a small bowl; set aside.

Place apricots, raisins, and water in a small saucepan over medium heat, and bring to a boil. Boil for 5 minutes, stirring occasionally. Stir in the powdered milk mixture, and cook, stirring constantly until the mixture thickens, about 3 minutes. Remove from heat; stir in white vinegar and butter. Allow to cool for 15 minutes.

Turn the filling into a pastry lined pie pan. Cover with top crust. Seal edges, and cut slits in the top crust.

Bake in the preheated oven until crust is golden brown, 30 to 35 minutes. Remove from oven and allow to cool before slicing.

Frosty Strawberry Pie

Ingredients

1 (3 ounce) package strawberry flavored gelatin
2 cups sliced fresh strawberries
2 cups vanilla ice cream
1 1/4 cups boiling water
1 (9 inch) prepared graham cracker crust

Directions

Dissolve gelatin in boiling water and gradually add ice cream, stirring until melted. Note: if pie is to be chilled 3-4 hours before serving, increase to 1 1/2 cups water.

Chill til thick but NOT set (15-25 minutes) and then fold in strawberries and pour into pie crust.

Chill until firm; garnish with whipped cream and walnut halves.

Peanut Butter Pie X

Ingredients

2 cups chocolate cookie crumbs
1/2 cup white sugar
1/2 cup butter, melted

12 ounces cream cheese,
softened
1 1/2 cups peanut butter
1 1/2 cups white sugar
1 1/2 teaspoons vanilla extract
1 1/2 cups heavy whipping cream
3/4 cup semi-sweet chocolate
chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Make crust.

In a large bowl, combine chocolate crumbs, 1/2 cup sugar and 1/2 cup butter and press into a 10 inch round springform pan or fluted pie pan. Bake for 10 minutes. Remove from oven and cool.

In a large bowl, combine the cream cheese, peanut butter, sugar and vanilla. Beat on medium speed until smooth.

In a separate bowl, beat whipping cream until stiff peaks form. Fold into peanut butter mix. Pour into pie crust. In a microwave-safe bowl, microwave chocolate chips until melted. Stir occasionally until chocolate is smooth. Drizzle melted chocolate on top of pie.

Refrigerate 4 hours or until set.

Maple Walnut Pie

Ingredients

1 (9 inch) unbaked pie crust

1/2 cup brown sugar
2 tablespoons all-purpose flour
1 1/4 cups maple syrup
3 tablespoons butter
1/4 teaspoon salt
3 eggs
1 1/2 teaspoons maple flavored
extract
1 cup walnut halves

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a saucepan, Mix brown sugar and flour. Add maple syrup, butter and salt. Heat until butter melts, stirring constantly.

In a medium bowl, beat eggs with maple flavoring. Stir in sugar mixture. Pour into unbaked pie shell and sprinkle with walnuts.

Bake in the preheated oven for 40 to 45 minutes, or until filling is set.

Green Grape Pie

Ingredients

2 cups graham cracker crumbs
1/4 cup white sugar
6 tablespoons butter, melted

1 tablespoon cornstarch
2/3 cup white sugar
1/4 cup cold water
2 1/4 pounds seedless green grapes
1 tablespoon lemon juice

1 cup sour cream
4 teaspoons white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C.) In a medium bowl, mix graham cracker crumbs, 1/4 cup sugar and melted butter until well blended. Reserve 1/4 cup of crumb mixture and set aside. Press remaining mixture into a 9 inch deep dish pie pan. Bake in preheated oven for 8 to 10 minutes, or until lightly browned. Allow to cool.

In a saucepan, dissolve cornstarch and 2/3 cup sugar in 1/4 cup cold water. Stir in grapes and bring to boil, stirring constantly. Reduce heat and simmer for 5 minutes. Remove from heat and stir in the lemon juice. Allow to cool. Spoon filling into the baked and cooled crust.

In a small bowl, combine sour cream, 4 teaspoons sugar and 1 teaspoon vanilla. Mix well and spread over pie. Sprinkle with reserved crumb mixture.

Old Fashioned Apple Pie

Ingredients

2 (9 inch) unbaked pie crusts
7 cups peeled, cored and sliced apples
1 cup white sugar
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/4 teaspoon salt
2 tablespoons butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a bowl combine apples, sugar, flour, cinnamon, nutmeg and salt. Place mixture in a pastry-lined 9 inch pie plate. Dot with butter and adjust top crust that has been vented.

Place in oven and bake at 425 degrees F (220 degrees C) for 10 minutes. Turn oven temperature down to 275-300 degrees F (135-150 degrees C) and bake 40-50 minutes or until crust is golden brown and apples are tender. Let cool and serve.

Blue Ribbon Mincemeat Pie Filling

Ingredients

3 1/4 pounds lean ground beef
12 cups apples - peeled, cored
and diced
6 cups raisins
1 cup brandy
1 tablespoon ground cinnamon
1 tablespoon ground allspice
1 tablespoon ground nutmeg
3 1/2 cups white sugar

Directions

In a large skillet over medium heat, cook the ground beef thoroughly. Being sure not to over-brown it.

Place chopped apples and the cooked ground beef in a food processor and pulse until the mixture is made up of pea sized chunks.

In a non-reactive skillet combine the apple and ground beef mixture with the raisins, brandy, ground cinnamon, ground allspice, ground nutmeg and the white sugar. Simmer for 30 minutes.

Cool filling to lukewarm and pour into freezer bags (2 cups per bag). Freeze filling until needed. One baggie will fill one 8 inch double crust pie. Thaw filling before using.

Toasted Coconut Cream Pie

Ingredients

1 prepared 8 inch pastry shell,
baked and cooled
4 egg yolks
5 tablespoons white sugar
1/3 cup milk
1 (.25 ounce) package unflavored
gelatin
2 teaspoons vanilla extract
4 egg whites
1/8 teaspoon salt
1/8 teaspoon cream of tartar
3 tablespoons white sugar
2 cups heavy whipping cream
1/4 cup brandy
2 teaspoons apricot glaze, melted
1 3/4 cups shredded coconut

Directions

Combine egg yolks and 5 tablespoons sugar. Beat until lemon-colored. Pour mixture into top of double boiler and cook 5 minutes, stirring constantly. To avoid curdled yolks, water should not touch the upper section of double boiler.

Pour milk into a small bowl. Sprinkle gelatin over top and allow to soften 5 minutes. Add to egg yolk mixture and stir until gelatin is completely dissolved. Remove from heat. Pour into a large bowl and stir in vanilla extract. Allow to cool.

In a large glass or metal bowl, beat egg whites until foamy. Add salt and cream of tartar. Continue to beat until soft peaks form. Add 3 tablespoons of sugar, 1 tablespoon at a time, continuing to beat until peaks are stiff and shiny. Fold whites into yolk mixture.

Whip cream until soft peaks form. Add brandy and continue to whip until stiff. Fold into egg mixture. Brush bottom of baked pastry shell with melted apricot glaze. Spoon mixture into pastry shell.

Spread coconut on baking sheet and toast in oven at 350 degrees F (175 degrees C) for 5 minutes or until lightly browned. Sprinkle coconut on top of pie prior to serving.

Toffee Pie Bars

Ingredients

14 graham crackers
1 cup unsalted butter
1 cup packed brown sugar
1 teaspoon vanilla extract
1 1/2 cups chopped pecans
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a jellyroll pan.

Arrange graham crackers side by side on the entire bottom of the jelly roll pan. In a small saucepan, cook the butter and brown sugar, stirring constantly until the sugar is dissolved. Bring to a boil and simmer for one minute. Remove from heat, stir in the vanilla, and pour the entire mixture evenly over the graham crackers. Sprinkle the pecans all over. Bake in the preheated oven for 10 minutes.

After removing cookies from the oven, sprinkle with the chocolate chips. Let stand until completely cool before cutting into bars. For best results, try to cut along the perforations of the graham crackers.

Peanut Butter Pie XX

Ingredients

1 cup confectioners' sugar
1/2 cup peanut butter
1 (4.6 ounce) package non-instant
vanilla pudding mix
2 egg whites
1/2 cup chopped peanuts

Directions

In a medium bowl, combine confectioners' sugar and peanut butter. Mix well and press mixture into a 9 inch pie dish.

Prepare vanilla pudding according to package instructions and allow to cool. Preheat oven to 375 degrees F (190 degrees C.)

When pudding has cooled, pour it into peanut butter pie shell. In a medium glass bowl, beat egg whites until stiff peaks form. Spread meringue over pie, covering completely. Sprinkle with chopped peanuts.

Bake in the preheated oven for 15 minutes, or until golden brown.

Sugar Cream Pie IV

Ingredients

1 (9 inch) unbaked pie crust
1 cup white sugar
1/2 cup all-purpose flour
2/3 cup brown sugar
1/2 teaspoon salt
1 cup boiling water
1 cup light whipping cream
1/8 teaspoon ground nutmeg
1/2 teaspoon vanilla extract

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium-size mixing bowl, combine white sugar, flour, brown sugar, and salt. Gradually stir in boiling water until mixture is smooth. Mix in cream, nutmeg, and vanilla. Pour mixture into pastry shell.

Bake in preheated oven for 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake an additional 40 minutes.

Chocolate Peanut Butter Pie II

Ingredients

1 (9 inch) prepared graham cracker crust
2 (4 ounce) packages single serve ready-made, fat free, chocolate pudding
1/3 cup reduced fat smooth peanut butter
1 (8 ounce) container lite frozen whipped topping

Directions

In a mixing bowl, combine pudding and peanut butter; stir until smooth. Fold in whipped topping; stir until completely blended.

Pour filling into pie crust. Freeze pie until firm. Partially thaw in refrigerator, for about 2 hours or so, before serving. You can store leftovers in the refrigerator or freezer. Leftover pie sometimes gets a little soft in the refrigerator, and doesn't hold its shape. It still tastes good, though. If you want perfect looking slices after you make the first incision, store in freezer and thaw as needed.

Banana Cream Pie Made Easy

Ingredients

3 cups heavy cream
1/2 cup crushed ice
1 (3.5 ounce) package instant
banana pudding mix
1 (3.4 ounce) package instant
vanilla pudding mix
3 bananas, sliced
1 (9 inch) pie shell, baked

1 cup heavy cream

Directions

Using an electric mixer, whip 3 cups heavy cream on low speed until it starts to thicken. Add crushed ice and continue to whip another 4 minutes. Increase speed and add vanilla and banana pudding mixes, whipping until pudding mixes are blended fully with the cream and the mixture thickens. Increase speed to high and beat until mixture is stiff.

Line the bottom and half way up the sides of pie crust with banana slices. Cover bananas with half of the banana cream mixture and top completely with banana slices. Top with the remaining banana cream mixture.

In a small bowl, whip 1 cup cream until stiff peaks form. Using a pastry bag, pipe cream onto top of pie, covering completely. Refrigerate 1 hour before serving.

Graham Cracker Cream Pie

Ingredients

1 (9 inch) prepared graham cracker crust
4 cups milk
2 (3.5 ounce) packages instant vanilla pudding mix
2 cups frozen whipped topping, thawed

Directions

Pour milk into a medium bowl. Add pudding mix and whisk until thoroughly combined. Allow to sit 10 minutes.

Fold whipped topping into pudding. Pour mixture into graham cracker crust. Chill before serving.

Texas Pie

Ingredients

1 (21 ounce) can cherry pie filling
1 (15 ounce) can crushed
pineapple with juice
1 (18.25 ounce) package butter
cake mix
2 1/2 cups flaked coconut
1 cup pecan halves
1 cup margarine, melted

Directions

Preheat oven to 325 degrees F (165 degrees C).

Pour pie filling into 9x13 inch baking dish. Top with pineapple. Do not stir. Sprinkle cake mix over pineapple. Sprinkle coconut over cake mix. Sprinkle nuts over coconut and pour melted margarine over all.

Bake 40 minutes, until top is golden brown.

Chicken Breasts Pierre

Ingredients

6 skinless, boneless chicken breast halves
1/4 cup all-purpose flour
1/2 teaspoon salt
1 pinch ground black pepper
3 tablespoons butter
1 (14.5 ounce) can stewed tomatoes, with liquid
1/2 cup water
2 tablespoons brown sugar
2 tablespoons distilled white vinegar
2 tablespoons Worcestershire sauce
1 teaspoon salt
2 teaspoons chili powder
1 teaspoon mustard powder
1/2 teaspoon celery seed
1 clove garlic, minced
1/8 teaspoon hot pepper sauce

Directions

In a shallow dish or bowl, combine flour, 1/2 teaspoon salt and ground black pepper. Coat chicken breasts with flour mixture. Melt butter in a large skillet over medium heat, and brown chicken on all sides. Remove from skillet, and drain on paper towels.

In the same skillet, combine the tomatoes, water, brown sugar, vinegar and Worcestershire sauce. Season with salt, chili powder, mustard, celery seed, garlic and hot pepper sauce. Bring to a boil; reduce heat, and return chicken to skillet. Cover, and simmer for 35 to 40 minutes, or until chicken is tender, no longer pink and juices run clear.

Chocolate Chiffon Pie

Ingredients

1 (9 inch) pie crust, baked
1/4 cup cold water
1 envelope (1 tablespoon)
unflavored gelatin
2 (1 ounce) squares unsweetened
chocolate, grated
1/2 cup boiling water
4 egg yolks
1/2 cup white sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
4 egg whites
1/2 cup white sugar

Directions

Place cold water in a small bowl and sprinkle gelatin over top. Set aside 5 minutes to soften. Place grated chocolate in a large heat-proof bowl. Pour boiling water over chocolate and stir until smooth. Stir gelatin mixture into chocolate mixture; stir until gelatin is completely dissolved.

In a small bowl, whisk egg yolks with 1/2 cup sugar until smooth and light. Whisk egg yolks into chocolate mixture, then stir in salt and vanilla extract. Allow mixture to cool.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add remaining 1/2 cup sugar, continuing to beat until whites form stiff peaks. Fold egg whites into cooled chocolate mixture. Spread into baked pastry shell and chill at least 2 hours, or until firm.

Butterscotch Pie II

Ingredients

1 (9 inch) pie crust, baked
1/2 cup white sugar
1/4 cup butter
6 tablespoons heavy whipping cream
1/2 cup white sugar
3 tablespoons all-purpose flour
3 eggs, separated
2 cups milk
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Butterscotch Filling: In a heavy saucepan, combine 1/2 cup sugar, butter or margarine, and cream. Place over medium heat and stir constantly until mixture is browned. Remove from heat.

In a medium bowl, combine 1/2 cup sugar with flour. Mix well. In a separate bowl, whisk egg yolks together with milk, then pour into flour mixture. Stir until all ingredients are thoroughly combined.

Stir egg yolk mixture into browned cream mixture and return to heat. Cook until thick, stirring constantly. Pour mixture into baked pie shell.

To Make Meringue: In a large glass or metal mixing bowl, whip egg whites until foamy. Add sugar gradually, continuing to whip until whites form stiff peaks. Spread meringue on top of pie.

Bake in preheated oven for 12 minutes, until meringue is lightly browned.

Chocolate Chess Pie

Ingredients

1 (9 inch) pastry for a 9 inch single crust pie
1 1/2 cups white sugar
3 1/2 tablespoons cocoa
1/2 cup butter, melted
1 (5 ounce) can evaporated milk
2 eggs, beaten
1 teaspoon vanilla extract
3/4 cup chopped pecans

Directions

Preheat oven to 400 degrees F (200 degrees C)

Mix together sugar, cocoa, and melted butter. Stir in evaporated milk, beaten eggs, vanilla, and chopped pecans.

Pour nut mixture into unbaked pie shell. Bake for 10 minutes. Reduce heat to 325 degrees F (165 degrees C) and bake for 30 minutes.

Crown Jewel Gelatin Pie

Ingredients

- 1 (3 ounce) package raspberry gelatin
- 3 cups boiling water, divided
- 2 cups cold water
- 1 (3 ounce) package lime gelatin
- 1 (3 ounce) package black cherry gelatin
- 1 cup pineapple juice
- 1/4 cup sugar
- 1 (3 ounce) package strawberry gelatin
- 1 1/2 cups heavy whipping cream
- 2 (9 inch) graham cracker crust

Directions

In a small bowl, dissolve raspberry gelatin in 1 cup boiling water; stir in 1/2 cup cold water. Pour into a 9-in. x 5-in. x 3-in. loaf pan coated with nonstick cooking spray. Repeat with lime and black cherry gelatin, using two more loaf pans. Refrigerate until firm, about 2 hours. Cut each into 1/2-in. cubes.

In a saucepan, combine the pineapple juice and sugar. Bring to a boil. Add strawberry gelatin and stir until dissolved. Add remaining cold water. Transfer to large bowl. Refrigerate until thickened but not firm, about 1-1/4 hours.

In a chilled mixing bowl, beat cream until soft peaks form. Fold whipped cream into strawberry gelatin mixture. Gently stir in cubed gelatin. Spoon mixture into crust. Refrigerate until firm, about 2 hours.

Lite Classic Pecan Pie

Ingredients

1 cup Karo® Lite Syrup*
3 eggs
1 cup sugar
2 tablespoons butter, melted
1 teaspoon Spice Islands® Pure
Vanilla Extract
1 1/2 cups pecans
1 unbaked 9-inch deep dish pie
crust

Directions

Mix syrup, eggs, sugar, butter and vanilla using a spoon. Stir in pecans.

Pour into pie crust.

Bake at 350 degrees F on center rack of oven for 60-70 minutes.

Cool for 2 hours before serving.

Old Fashioned Raisin Pie I

Ingredients

2 cups raisins
2 cups water
1/2 cup packed brown sugar
2 tablespoons cornstarch
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 tablespoon distilled white vinegar
1 tablespoon butter
1 recipe pastry for a 9 inch double crust pie

Directions

Combine raisins and water in a small saucepan. Boil 5 minutes. Blend brown sugar, cornstarch, cinnamon, and salt together; add to hot raisins. Cook and stir until syrup is clear. Remove from heat, and stir in vinegar and butter or margarine. Cool slightly.

Turn filling into a pastry lined pan. Cover with top crust. Seal edges, and cut slits in the top crust.

Bake at 425 degrees F (220 degrees C) for 30 to 35 minutes.

Berry Custard Pie

Ingredients

1 cup baking mix
1 1/2 tablespoons white sugar
1/3 cup milk
1/2 teaspoon lemon zest
1 1/2 cups raspberries
1 cup fresh blackberries
1/2 cup fat free sour cream
2 egg whites
1/2 cup white sugar
3 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 teaspoon vanilla extract

Directions

Combine baking mix, 1 1/2 tablespoons sugar, milk, and lemon rind. Press with floured fingers into the bottom and up the sides of a pie dish that has been sprayed with a nonstick cooking spray. Sprinkle berries onto crust.

Combine sour cream, egg whites, 1/2 cup white sugar, flour, spices, and vanilla extract. Pour over fruit. Cover edges of crust with foil.

Bake at 450 degrees F (230 degrees C) for 10 minutes. Turn heat down to 350 degrees F (175 degrees C), and bake for 30 minutes, or until center is set.

Cherry Pie

Ingredients

PASTRY:

1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup shortening
1/4 cup ice water

FILLING:

2 (16 ounce) cans tart cherries
1 cup sugar
3 tablespoons quick-cooking
tapioca
1/4 teaspoon almond extract
1/4 teaspoon salt
red food coloring
1 tablespoon butter or margarine

Directions

In a bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water. Tossing with a fork until dough forms a ball. Divide dough in half. Roll out one half to fit a 9-in. pie plate for bottom crust. Drain cherries, reserving 1/4 cup juice. Mix cherries, juice, sugar, tapioca, extract, salt and food coloring if desired; pour into the crust. Dot with butter. Top with a lattice crust. Bake at 375 degrees F for 55-60 minutes.

Pumpkin Toffee Cream Pie

Ingredients

2 cups pumpkin puree
1 (1 ounce) package instant
sugar-free butterscotch pudding
mix
2/3 cup nonfat dry milk powder
1/3 cup water
1 cup frozen whipped topping,
thawed
1 teaspoon pumpkin pie spice
2 tablespoons chopped pecans
2 tablespoons toffee baking bits
1 (9 inch) graham cracker crust

Directions

In a large bowl, whisk together the pumpkin, dry pudding mix, dry milk powder and water. Blend in 1/4 cup whipped topping and pumpkin pie spice.

Pour filling into pie crust, top with remaining whipped topping, sprinkle with pecans and toffee chips. Refrigerate for 1 hour.

Lemonade Pie IV

Ingredients

1 (9 inch) prepared graham cracker crust
3/4 cup frozen lemonade concentrate, thawed
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (8 ounce) container frozen whipped topping, thawed

Directions

In a blender, combine lemonade concentrate, cream cheese, and condensed milk. Blend on medium speed until mixture is smooth. Transfer mixture to a bowl and fold in whipped topping. Pour mixture into graham cracker crust. Chill before serving.

Creamy Lemon Pie II

Ingredients

1/2 cup water
1 1/2 teaspoons unflavored gelatin
1 lemon, juiced
1 2/3 cups frozen whipped
topping, thawed
1 (9 inch) pie shell, baked

Directions

In a small microwave safe bowl, combine water and gelatin. Microwave for 1 minute. Stir in the lemon juice. Fold in 1/3 of the whipped topping to lighten, then fold in the remaining whipped topping until no streaks remain. Pour into baked pie shell. Chill in refrigerator until ready to serve.

Frost-On-The-Pumpkin Pie

Ingredients

1 1/2 cups graham cracker crumbs
3 tablespoons sugar
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/3 cup butter or margarine, melted

FILLING:

1 (16 ounce) can vanilla frosting
1 (15 ounce) can solid pack pumpkin
1 cup sour cream
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 cup whipped topping

Directions

In a small bowl, combine the first five ingredients. Set aside 1 tablespoon for topping. Press remaining crumb mixture onto the bottom and up the sides of an ungreased 9-in. pie plate. Bake at 350 degrees F for 7-9 minutes or until crust just begins to brown. Cool on a wire rack.

In a mixing bowl, combine frosting, pumpkin, sour cream, cinnamon, ginger and cloves. Fold in whipped topping. Spoon into crust. Sprinkle with the reserved crumb mixture. Refrigerate for at least 4 hours before serving.

Fresh Peach Pie II

Ingredients

1 1/2 cups white sugar
1/4 cup cornstarch
2 cups water
1 (3 ounce) package peach
flavored gelatin mix
4 cups fresh peaches - peeled,
pitted and sliced
2 (9 inch) pie shells, baked

Directions

In a saucepan over medium heat, combine sugar and cornstarch. Add water and bring to a boil. Continue to boil for 3 minutes, stirring constantly. Stir in the peach gelatin mix. Remove from heat and allow to cool.

In a large bowl, combine the sliced peaches with the gelatin mixture. Gently stir until peach slices are coated with gelatin. Pour into baked pie shells. Refrigerate until set.

Impossible Pumpkin Pie

Ingredients

2 eggs
1 (12 ounce) can evaporated milk
1 (15 ounce) can solid pack
pumpkin
3/4 cup sugar
1/2 cup biscuit/baking mix
2 tablespoons butter or margarine,
melted
2 1/2 teaspoons ground allspice
2 teaspoons vanilla extract
whipped topping

Directions

In a blender, combine the eggs, milk, pumpkin, sugar, biscuit mix, butter, allspice and vanilla. Cover and process until smooth. Pour into a greased 9-in. pie plate (dish will be full).

Bake at 350 degrees F for 50-55 minutes or until a knife inserted near the center comes out clean. Serve with whipped topping if desired.

Paradise Pineapple Pie

Ingredients

1 (14 ounce) can sweetened condensed milk
1 (12 ounce) container frozen whipped topping, thawed
1 (20 ounce) can crushed pineapple, drained
1/3 cup lemon juice
2 (8 inch) graham cracker crusts
1 cup flaked coconut, toasted

Directions

Place the milk in a bowl; fold in whipped topping. Add pineapple and lemon juice; stir for 2 minutes or until slightly thickened. Pour into crusts. Sprinkle with coconut. Cover and refrigerate for at least 2 hours.

Wild Blackberry Pie

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter
3 tablespoons boiling water
3/4 cup white sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/8 teaspoon salt
4 cups fresh blackberries, rinsed and drained
1 tablespoon lemon juice
2 tablespoons butter

Directions

To begin making pastry dough, sift 1 1/2 cups flour, baking powder, and 1/2 teaspoon salt. Cut in 1/2 cup butter or margarine. Add boiling water to the flour mixture. Stir until mixture clings in a ball. Divide dough in half, and roll out two crusts.

Combine sugar, 3 tablespoons flour, cinnamon, and 1/8 teaspoon salt. Mix with the berries. Place berry filling in an unbaked pie crust. Sprinkle with lemon juice and dot with butter or margarine.

Fit and seal upper crust.

Bake on lower shelf in a 425 degree F (220 degree C) oven for 30 to 40 minutes.

Walnut Apple Pie

Ingredients

4 large tart apples - peeled, cored and sliced
1 tablespoon lemon juice
1/2 cup sugar
1/4 cup packed brown sugar
1/2 cup chopped walnuts
2 tablespoons quick-cooking tapioca
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 Pastry for double-crust pie (9 inches)
2 tablespoons butter or margarine

Directions

In a bowl, toss apples with lemon juice. Combine the sugars, nuts, tapioca, cinnamon and nutmeg; add to apples and toss to coat. Let stand for 15 minutes.

Line a 9-in. pie plate with bottom pastry; trim even with edge. Add apple mixture; dot with butter. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in top. Cover edges loosely with foil. Bake at 400 degrees F for 40-45 minutes or until crust is brown and filling is bubbly. cool on a wire rack.

Grasshopper Pie

Ingredients

1/4 cup milk
6 cups miniature marshmallows
1/3 cup creme de menthe liqueur
2 tablespoons white creme de cacao
3 drops green food coloring
4 cups heavy whipping cream, whipped
1 (9 inch) prepared graham cracker crust
1 pint fresh strawberries

Directions

In a saucepan over low heat, combine the milk and marshmallows; cook and stir until marshmallows are melted. Remove from heat and allow to cool.

Stir in creme de menthe and creme de cacao. Fold in whipped cream and tint with food coloring.

Pour mixture into crust and freeze until firm. Remove from freezer 10 minutes before serving. Top with fresh strawberries.

Peach Surprise Pie

Ingredients

1 (9 inch) pie crust, baked
2 (8 ounce) packages cream
cheese, softened
1/4 cup white sugar
1/2 teaspoon vanilla extract
2 cups sliced peaches, drained
1/4 cup raspberry preserves
1 teaspoon lemon juice

Directions

Combine softened cream cheese, sugar, and vanilla extract in a medium mixing bowl. Mix until smooth. Spread onto bottom of baked pie shell. Chill several hours or overnight.

Before serving, top cream cheese layer with drained peach slices. Mix raspberry preserves with lemon juice until well combined. Spoon over peaches. Garnish with mint sprigs.

Turtle Pumpkin Pie

Ingredients

1/4 cup caramel ice cream
topping
1 (6 ounce) HONEY MAID Graham
Pie Crust
1/2 cup PLANTERS Pecan Pieces
1 cup cold milk
2 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding &
Pie Filling
1 cup canned pumpkin
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
2 tablespoons caramel ice cream
topping
2 tablespoons PLANTERS Pecan
Pieces

Directions

Pour 1/4 cup caramel topping into crust; sprinkle with 1/2 cup pecans.

Beat milk, dry pudding mixes, pumpkin and spices with whisk until blended. Stir in 1-1/2 cups whipped topping. Spread into crust.

Refrigerate 1 hour. Top with remaining whipped topping, caramel topping and pecans just before serving. Store leftovers in refrigerator.

Peach-a-Berry Pie

Ingredients

4 cups fresh peaches - peeled,
pitted and sliced
1 cup fresh raspberries
3/4 cup white sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
2 (9 inch) pie crusts
2 tablespoons butter, softened
and cut into pieces
1 tablespoon coarse granulated
sugar

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place peaches and berries in a colander for about 15 minutes to drain any excess fluid , then transfer to a large bowl. Gently toss with sugar, flour, and cinnamon. Transfer to a pie crust. Dot with butter, and top with remaining crust. Cut vents in top crust, and sprinkle with coarse sugar.

Bake 45 minutes in the preheated oven, until crust is golden brown.

Meat Loaf Pie

Ingredients

1 pound ground beef
1 small onion, chopped
1 egg
1 tablespoon ketchup
1 tablespoon Worcestershire sauce
1 (8.75 ounce) can whole kernel corn
1 (9 inch) unbaked pie crust
2 cups prepared mashed potatoes
1/2 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a skillet over medium heat, cook and stir the ground beef and onion until beef is evenly brown. Drain, and allow to cool slightly.

In a bowl, mix the cooked beef and onion, egg, ketchup, and Worcestershire sauce.

Spread the corn in the bottom of the pie crust. Layer with the beef mixture. Spoon the mashed potatoes over the beef, and top with cheese.

Bake 30 minutes in the preheated oven, until cheese is bubbly and lightly browned.

Robert E. Lee's Orange Pie

Ingredients

- 1 (9 inch) unbaked pie crust
- 3 egg yolks, beaten
- 1/2 cup white sugar
- 2 tablespoons all-purpose flour
- 1 tablespoon butter, melted
- 1 tablespoon grated orange zest
- 1 cup orange juice
- 3 egg whites
- 6 tablespoons white sugar
- 1 large orange, sliced in rounds

Directions

Preheat oven to 450 degrees F (225 degrees C).

In a medium bowl, beat together egg yolks and 1/2 cup sugar until mixture is thick and lemon-colored. Add flour, melted butter, grated orange rind, and orange juice. Mix thoroughly, then pour into pastry shell.

Bake in preheated oven for 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake an additional 25 minutes, until custard is set.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add 6 tablespoons sugar, continuing to beat until whites form stiff peaks. Spread meringue over pie, covering completely. Return to oven for 10 minutes, until meringue is golden brown. Cool before serving. Garnish with orange slices.

Quick Chicken Pie

Ingredients

1 2/3 cups frozen mixed
vegetables, thawed
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1 cup cubed cooked chicken
1 egg, beaten
1/2 cup milk
1 cup buttermilk biscuit dry mix

Directions

In a bowl, combine vegetables, soup and chicken. Transfer to an ungreased 9-in. pie plate. In another bowl, combine egg, milk and biscuit mix just until moistened. Pour over chicken mixture. Bake at 400 degrees F for 30-35 minutes or until golden brown.

Peanut Butter-Chocolate Banana Cream Pie

Ingredients

35 NILLA Wafers, finely crushed
1/4 cup butter, melted
2 medium bananas, halved
lengthwise, quartered
2 squares BAKER'S Semi-Sweet
Chocolate, divided
1/2 cup peanut butter
2 cups milk
2 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding
2 cups COOL WHIP Whipped
Topping, divided
2 tablespoons PLANTERS Salted
Peanuts, coarsely chopped

Directions

Preheat oven to 350 degrees F. Mix wafer crumbs and butter until well blended; press firmly onto bottom and up side of 9-inch pie plate. Bake 5 to 8 min. or until golden brown. Cool completely; top with bananas.

Make chocolate curls from 1/2 square of the chocolate; reserve for garnish. Microwave remaining chocolate and the peanut butter on HIGH 1 min.; stir until chocolate is completely melted and mixture is well blended. Drizzle over bananas; set aside. Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Gently stir in 1 cup of the whipped topping. Spread over bananas; top with remaining 1 cup whipped topping.

Refrigerate at least 3 hours or overnight. Top with chocolate curls and peanuts just before serving. Store leftover pie in refrigerator.

Chilly Peanut Butter Pie

Ingredients

1 (8 ounce) carton frozen whipped topping, thawed, divided
1 (9 inch) graham cracker crust
1/2 cup strawberry jelly or jam
1 cup cold milk
1 (3.4 ounce) package instant vanilla pudding mix
1/2 cup peanut butter

Directions

Spread 1 cup whipped topping over the bottom of the crust. Drop jelly by tablespoonfuls onto topping; spread carefully. In a bowl, whisk milk and pudding mix until thickened. Add peanut butter; mix well. Fold in the remaining whipped topping. Spread over jelly.

Cover and freeze for 4 hours or until firm. Remove from the freezer 10 minutes before serving.

Frosty Freezer Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (7 ounce) jar marshmallow creme
2 cups raspberry sherbet, softened
2 cups whipped topping
1 (9 inch) graham cracker crust

Directions

In a mixing bowl, beat cream cheese and marshmallow creme until smooth. Stir in sherbet. Fold in whipped topping. Pour into crust. Freeze until firm. remove from the freezer 10 minutes before serving. The pie may be frozen for up to 3 months.

Grandma's Coconut Pies

Ingredients

5 eggs
2 cups white sugar
3/4 cup buttermilk
1/2 cup melted butter
1 (10 ounce) package flaked coconut
1 teaspoon vanilla extract
2 (9 inch) unbaked pie crusts

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, beat eggs and sugar until smooth. Blend in buttermilk and melted butter. Stir in the coconut and vanilla. Pour filling into 2 - 9 inch pie shells.

Bake in the preheated oven for 45 to 50 minutes, or until golden brown.

Southwest Chicken Pie

Ingredients

2 unbaked pie crusts
1/4 (8 ounce) package shredded Cheddar cheese
1/2 pound skinless, boneless chicken breast halves, cut into bite size pieces
1/2 cup uncooked instant rice
1 (15 ounce) can black beans, drained
1 cup cooked corn
1 (2.25 ounce) can sliced black olives, drained
1 cup sour cream
3/4 cup prepared salsa
3/4 (8 ounce) package shredded Cheddar cheese
1 teaspoon garlic powder
1 teaspoon ground cumin
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place a pie crust into a pie dish, and bake in the preheated oven for 5 minutes. Sprinkle 1/4 of an 8-ounce package of Cheddar cheese onto the crust, and set aside.

In a bowl, combine the chicken, instant rice, black beans, corn, black olives, sour cream, salsa, 3/4 of 8-ounce package of Cheddar cheese, garlic powder, and cumin. Season to taste with salt and pepper, and pour the mixture into the partially-baked crust. Top the pie with the remaining crust, seal the edges of the pie, and cut slits into the top crust.

Bake for 25 minutes, and check to see if the crust is becoming too brown. If it is, wrap a strip of aluminum foil around the edge of the crust. Bake until the pie is golden brown and bubbling, 15 to 20 more minutes.

Allow the pie to sit for 10 minutes before serving.

Sophie's Shepherds Pie

Ingredients

4 large baking potatoes, peeled and cubed
1 tablespoon butter
1/4 cup milk
2 pounds ground lamb
1 tablespoon Worcestershire sauce
1 cube beef bouillon
12 button mushrooms, sliced
1 onion, finely chopped
1 (16 ounce) can baked beans
1 (12 ounce) can canned diced tomatoes
3 tablespoons brown gravy mix (optional)
1 (15 ounce) can carrots, drained (optional)

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Place the potatoes into a saucepan and fill with enough water to cover. Bring to a boil, then cook over medium heat until tender enough to pierce with a fork, about 10 minutes. Drain and mash with butter and milk to your desired texture.

Meanwhile, crumble the ground lamb into a large skillet. Cook and stir until no longer pink. Season with Worcestershire sauce and beef bouillon. Add the mushrooms and onion; continue to cook and stir until tender. Transfer the contents of the skillet to a large casserole dish.

Mix the baked beans, diced tomatoes, gravy mix and carrots in with the lamb. Dollop big blobs of mashed potatoes over the top and carefully spread evenly to cover the entire top. Rake over it with a fork to create a crispy texture on top when it browns.

Bake for 10 minutes in the preheated oven, until the top is browned and crisp.

Key Lime Pie

Ingredients

1/2 lime, cut into wedges
4 fluid ounces vodka
1 1/2 fluid ounces frozen limeade
concentrate, thawed
1 teaspoon vanilla extract
2 twists lime zest, garnish

Directions

Place the lime wedges in the bottom of a mixing glass and muddle them well. Cover with ice, and pour in vodka, lime juice, and vanilla. Shake well, then strain into two stemmed cocktail glasses. Garnish each with a twist of lime.

Peach Cream Pie II

Ingredients

3/4 cup white sugar
2 tablespoons all-purpose flour
1/3 teaspoon ground nutmeg
1/3 teaspoon ground cinnamon
6 fresh peaches - pitted, skinned,
and sliced
1 1/2 cups heavy whipping cream
1 recipe pastry for a 9 inch single
crust pie

Directions

Preheat oven to 400 degrees F (205 degrees C).

In a small bowl, mix sugar, flour, nutmeg and cinnamon. Sprinkle a handful in the bottom of uncooked pie shell. Fill pie shell with sliced peaches, and sprinkle with remaining sugar mixture. Cover peaches with heavy cream; you may not need all the cream.

Bake pie for 10 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake for 50 minutes longer.

Apple Praline Pie

Ingredients

7 cups thinly sliced peeled baking apples
1 cup sugar
6 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 Pastry for double-crust pie (9 inches)
3 tablespoons apple cider
2 tablespoons butter, melted
PRALINE TOPPING:
2 tablespoons butter
1/4 cup packed brown sugar
1 tablespoon light cream
2 tablespoons apple cider
1/2 cup chopped pecans

Directions

In a bowl, mix apples, sugar, flour, cinnamon and nutmeg. Line pie plate with bottom crust; brush well with apple cider. Add apple mixture; pour any remaining cider over all. Drizzle with butter. Top with second crust; flute edges to seal. Cut slits in top. Bake at 350 degrees F for 50 minutes.

Meanwhile, for topping, melt butter in a small saucepan. Add brown sugar, cream and cider; slowly bring to a full rolling boil, stirring occasionally. Remove from the heat and stir in pecans.

Remove pie from oven and place on a baking sheet; pour topping over pie. Return to the oven for 5-10 minutes or until topping bubbles. Cool at least 1 hour before serving.

Strawberry Butter Cracker Pie

Ingredients

3 egg whites
1 cup white sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon vanilla extract
14 buttery round crackers,
crushed
2/3 cup chopped pecans
1 (8 ounce) container frozen
whipped topping, thawed
2 cups fresh strawberries, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch pie pan.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add sugar, baking powder, salt and vanilla continuing to beat until whites form stiff peaks.

Gently fold crackers and pecans into meringue mixture. Pour into pie pan.

Bake in preheated oven for 30 minutes. Cover and refrigerate overnight.

When ready to serve, completely cover pie with whipped topping, then arrange strawberry slices on top.

Vanilla Walnut Pumpkin Pie

Ingredients

1 (1 pound) pumpkin, halved and seeded
1 cup skim milk
1/2 cup French vanilla flavored liquid coffee creamer
2 eggs
3/4 cup packed brown sugar
1/2 cup chopped walnuts
1/2 teaspoon ground cinnamon
1 (9 inch) prepared pie crust

Directions

Place the pumpkin halves in a large saucepan, and fill with water to barely cover. Bring the pan to a boil, then reduce heat to medium-low and simmer the pumpkin until tender, about 30 minutes. Drain the pumpkin and scoop out the pumpkin meat; discard the peel. Mash the pumpkin until smooth.

Preheat an oven to 400 degrees F (200 degrees C).

Place 2 cups of the mashed pumpkin in a large bowl, and stir in the milk, coffee creamer, eggs, brown sugar, walnuts, and cinnamon until the mixture is well combined. Spoon the filling into the pie crust, and bake in the preheated oven until the pie filling is firm and cooked through, about 1 hour.

Hamburger Pie I

Ingredients

2 pounds lean ground beef
1 medium slice yellow onion,
diced
1 (8 ounce) package cream
cheese, softened
2 (15 ounce) cans mixed
vegetables
1 (10.75 ounce) can condensed
cream of celery soup
1/2 cup ketchup
1 (10 ounce) package refrigerated
biscuit dough

Directions

Preheat oven to 350 degrees F (175 degrees C).

Crumble ground chuck into a large skillet and saute over medium heat for 2 minutes. Add onion, and saute until meat is no longer pink and onion is beginning to brown. Drain grease.

In a large bowl, mix together cream cheese, vegetables, cream of celery soup, and ketchup. Add hamburger and stir until ingredients are thoroughly combined. Spread mixture evenly into a large casserole dish. Place biscuit dough on top, allowing room for biscuits to spread without touching.

Bake in preheated oven for 30 minutes, until biscuits are browned and fluffy.

Pumpkin Whoopie Pies

Ingredients

2 cups packed brown sugar
1 cup vegetable oil
1 1/2 cups solid pack pumpkin puree
2 eggs
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon vanilla extract
1 1/2 tablespoons ground cinnamon
1/2 tablespoon ground ginger
1/2 tablespoon ground cloves
1 egg white
2 tablespoons milk
1 teaspoon vanilla extract
2 cups confectioners' sugar
3/4 cup shortening

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

Combine the oil and brown sugar. Mix in the pumpkin and eggs, beating well. Add the flour, salt, baking powder, baking soda, 1 teaspoon vanilla, cinnamon, ginger and cloves. Mix well.

Drop dough by heaping teaspoons onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Let cookies cool then make sandwiches from two cookies filled with Whoopie Pie Filling.

To Make Whoopie Pie Filling: Beat egg white and mix with the milk, 1 teaspoon vanilla and 1 cup of the confectioners' sugar. Mix well then beat in the shortening and the remaining cup of confectioners' sugar. Beat until light and fluffy.

Olive, Anchovy and Onion Pie

Ingredients

1 cup all-purpose flour
1/4 teaspoon salt
1/4 cup butter, softened
5 fresh basil leaves, chopped
3 tablespoons olive oil
2 tablespoons water

1 red onion, chopped
1 tomato, chopped
8 anchovy fillets, chopped
8 pitted green olives, chopped
6 fresh mushrooms, chopped
4 ounces goat cheese
salt and pepper to taste

Directions

In a medium bowl, stir together the flour, salt and basil leaves. Mix in the butter, olive oil and water until it becomes a smooth dough. Cover and refrigerate for 20 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Butter an 8 inch pie plate. Press the dough into the bottom and up the sides of the dish until it is about 1/4 inch or 1/2 centimeter thick. Bake for about 8 minutes in the preheated oven, until just starting to brown.

Make a layer of mushrooms and onion in the bottom of the pie crust. Top with a layer of tomatoes, olives and anchovies. Dot with goat cheese.

Return to the preheated oven, and bake for 10 minutes, or until golden brown.

Peanut Butter and Fudge Swirl Pie

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/2 cup sugar
1/4 cup creamy peanut butter
2 cups thawed COOL WHIP
Whipped Topping
1 (6 ounce) OREO Pie Crust
1/4 cup hot fudge ice cream
topping, warmed

Directions

Beat cream cheese, sugar and peanut butter in large bowl with mixer until blended. Gently stir in COOL WHIP.

Spoon into crust; drizzle with fudge topping. Swirl gently with knife.

Refrigerate 4 hours or until firm. Refrigerate leftovers.

Apple Pie Spice Mix

Ingredients

4 teaspoons ground cinnamon
2 teaspoons ground nutmeg
1 teaspoon ground cardamom

Directions

In a small bowl, combine cinnamon, nutmeg and cardamom. Store in a sealed jar.

Classic Pecan Pie

Ingredients

1 cup KaroB® Light Corn Syrup*
3 eggs
1 cup sugar
2 tablespoons butter, melted
1 teaspoon Spice IslandsB® Pure
Vanilla Extract
1 1/2 cups pecans
1 (9 inch) unbaked deep dish pie
crust

Directions

Mix corn syrup, eggs, sugar, butter and vanilla using a spoon. Stir in pecans.

Pour into pie crust.

Bake at 350 degrees F on center rack of oven for 60 to 70 minutes.

Cool for 2 hours before serving.

Ricotta Cheese Pie II

Ingredients

1 pint part-skim ricotta cheese
1 cup white sugar
3 tablespoons all-purpose flour
1 teaspoon fresh lemon juice
salt to taste
3 eggs, separated
1 (12 fluid ounce) can evaporated milk
1 1/2 cups milk
1 recipe pastry for a 9 inch double crust pie

Directions

Place ricotta cheese in strainer. Drain for about 1 hour, or until most of liquid has been discarded.

Combine ricotta, sugar, flour, lemon juice, salt, egg yolks, evaporated milk, and milk in a large bowl; mix well.

In a separate bowl, beat egg whites until firm. Fold into batter until smooth. Divide filling into pie crusts.

Bake pies for 15 minutes at 425 degrees F (220 degrees C). Reduce oven to 350 degrees F (175 degrees C), and bake for an additional 25 minutes or until a knife inserted in the center comes out clean. Cool on wire racks. Refrigerate.

Chocolate Chess Pie I

Ingredients

1/4 cup butter, softened
2 eggs
3 tablespoons unsweetened
cocoa powder
1 1/2 cups white sugar
2/3 cup evaporated milk
1 teaspoon vanilla extract
1 recipe pastry for a 9 inch single
crust pie

Directions

Blend together butter or margarine, eggs, cocoa, sugar, milk, and vanilla with a hand mixer until smooth. Pour filling into unbaked pie shell.

Bake at 375 degrees F (190 degrees C) for 45 minutes, or until set. Let cool before slicing.

Mom's Custard Pie

Ingredients

1 (9 inch) unbaked pastry shell
4 eggs
1/2 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
2 1/2 cups milk
1/4 teaspoon ground nutmeg

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 8 minutes. Remove foil; bake 5 minutes longer. Remove from the oven and set aside.

Separate one egg; set the white aside. In a mixing bowl, beat the yolk and remaining eggs just until combined. Blend in the sugar, salt and vanilla. Stir in milk. Beat reserved egg white until stiff peaks form; fold into egg mixture.

Carefully pour into crust. Cover edges of pie with foil. Bake at 350 degrees F for 25 minutes. Remove foil; bake 15-20 minutes longer or until a knife inserted near the center comes out clean. Cool on a wire rack. Sprinkle with nutmeg. Store in the refrigerator.

Awesome Pumpkin Pie

Ingredients

2/3 cup Stevia Extract In The Raw® Cup For Cup
1/4 cup Sugar In The Raw®
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
3/4 teaspoon ground ginger
1/4 teaspoon ground cloves
2 large eggs
1 teaspoon pure vanilla extract
1 (15 ounce) can pumpkin
1 teaspoon cornstarch
1 (12 fluid ounce) can low-fat 2% evaporated milk
1 (9 inch) unbaked 9-inch frozen prepared deep-dish pie shell

Directions

Preheat oven to 425 degrees F.

In small bowl mix Stevia Extract In The Raw Cup For Cup, Sugar In The Raw, salt, cinnamon, ginger and cloves.

In large bowl, beat eggs, add vanilla and stir in stevia spice mixture.

In small bowl dissolve cornstarch in 2-3 tablespoons of evaporated milk. Blend in pumpkin mixture and stir in remaining evaporated milk. Blend well. Pour into frozen deep-dish piecrust. Set on cookie sheet and bake at 425 degrees F for 15 minutes.

Reduce oven to 350 degrees F and bake another 45-50 minutes or until filling is set. Remove from oven and cool on rack for 2 hours. Garnish with light whipped cream before serving.

Serve immediately or refrigerate up to 2-3 days.

Pumpkin Chiffon Pie II

Ingredients

2 3/4 cups nonfat milk
2 (1.5 ounce) envelopes sugar-free
instant vanilla pudding mix
1 (15 ounce) can pumpkin puree
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 (9 inch) reduced fat graham
cracker pie crust

Directions

In a large mixing bowl, combine the milk and pudding mix. Beat with electric beaters for 1 minute. Add pumpkin, cinnamon, ginger and cloves and beat for an additional minute. Pour filling into the prepared crust. Cover and chill for 2 hours or until firm.

Hobo Pie

Ingredients

2 (1 ounce) slices white bread
1 tablespoon butter, softened
3 tablespoons apple pie filling

Directions

Spray a hobo pie toaster with nonstick cooking spray. Evenly spread one side of each slice of bread with softened butter. Lay a slice of bread, butter side down, into the toaster. Spoon on pie filling, and top with second slice of bread, butter side up.

Close up toaster, and cook over a hot campfire, turning occasionally, until the pie is hot and golden brown, about 4 minutes.

Buttermilk Pecan Pie

Ingredients

- 1/2 cup butter or margarine
- 2 cups sugar
- 5 eggs
- 2 tablespoons all-purpose flour
- 2 tablespoons lemon juice
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 1 cup chopped pecans
- 1 (10 inch) unbaked pastry shell

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Blend in flour, lemon juice and vanilla. Stir in buttermilk and pecans. Pour into the pie shell. Bake at 325 degrees F for 55 minutes or until set. Cool on a wire rack. Store in the refrigerator.

Shepherd's Pie Complete

Ingredients

1 (7.6 ounce) package potato flakes
2 pounds lean ground beef
1 onion, finely diced
1 (15 ounce) can whole kernel corn, drained
1 (15 ounce) can green beans, drained
4 (10.5 ounce) cans brown gravy
salt and pepper to taste
1/4 pound American cheese slices

Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare potatoes according to directions on box. Set aside.

In a large skillet, saute ground beef over medium heat for 1 minute. Add onion to skillet and continue to cook until beef is no longer pink and onion is beginning to brown. Drain off some of grease if desired.

Add corn, green beans, and gravy to skillet. Mix thoroughly. Add salt and pepper to taste. Pour mixture into a 9x13 inch baking dish. Spread potatoes over top. Lay cheese slices over potatoes.

Bake in preheated oven for 40 minutes, until cheese turns golden brown.

Rich Cheese Pie

Ingredients

1 1/2 cups shredded Cheddar cheese
4 eggs
1 cup heavy cream
1 cup milk
3 drops hot sauce
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon paprika
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 425 degrees F (220 degrees C). Spread shredded cheese in the bottom of pie crust.

In a large bowl, combine eggs, cream and milk. Season with hot sauce, salt, pepper and paprika. Pour filling over shredded cheese in the pie crust.

Bake in the preheated oven for 40 to 50 minutes, or until golden brown. Cool 10 minutes before serving.

Spanakopita (Greek Spinach Pie)

Ingredients

- 3 tablespoons olive oil
- 1 large onion, chopped
- 1 bunch green onions, chopped
- 2 cloves garlic, minced
- 2 pounds spinach, rinsed and chopped
- 1/2 cup chopped fresh parsley
- 2 eggs, lightly beaten
- 1/2 cup ricotta cheese
- 1 cup crumbled feta cheese
- 8 sheets phyllo dough
- 1/4 cup olive oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly oil a 9x9 inch square baking pan.

Heat 3 tablespoons olive oil in a large skillet over medium heat. Saute onion, green onions and garlic, until soft and lightly browned. Stir in spinach and parsley, and continue to saute until spinach is limp, about 2 minutes. Remove from heat and set aside to cool.

In a medium bowl, mix together eggs, ricotta, and feta. Stir in spinach mixture. Lay 1 sheet of phyllo dough in prepared baking pan, and brush lightly with olive oil. Lay another sheet of phyllo dough on top, brush with olive oil, and repeat process with two more sheets of phyllo. The sheets will overlap the pan. Spread spinach and cheese mixture into pan and fold overhanging dough over filling. Brush with oil, then layer remaining 4 sheets of phyllo dough, brushing each with oil. Tuck overhanging dough into pan to seal filling.

Bake in preheated oven for 30 to 40 minutes, until golden brown. Cut into squares and serve while hot.

Easy Beef Pie

Ingredients

1 tablespoon vegetable oil
1/2 pound cubed beef chuck roast
1 cup red wine
1 (10.5 ounce) can beef gravy
1 (15 ounce) can mixed vegetables
2 (9 inch) pie crusts
1 egg white

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a medium saucepan over medium heat; saute the stew meat for 10 minutes, or until well browned on all sides. Reduce heat to low and add the red wine. Cover and simmer for 15 minutes, allowing the alcohol to cook off.

Remove cover and add the gravy and vegetables. Stir well and simmer for 10 more minutes. Pour mixture into one pastry shell. Cover with second pastry shell, sealing edges and cutting steam vents in top. Brush edges with egg white. Place pie on a baking sheet.

Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes.

Pierogies and Cabbage

Ingredients

1/4 pound bacon, diced
1/2 small head cabbage, chopped
1 large onion, thinly sliced
2 tomatoes, chopped
1 tablespoon vegetable oil
2 teaspoons white wine vinegar
1/2 teaspoon white sugar
1/2 teaspoon salt
1 (16 ounce) package frozen
potato and cheese filled pierogies,
thawed

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving drippings, and set aside.

Heat bacon drippings over medium heat and stir in cabbage and onion; cover and cook for 10 minutes.

Stir in tomatoes, vegetable oil, vinegar, sugar, salt and bacon; cook uncovered for 5 minutes.

Meanwhile, prepare pierogies according to package directions; drain. Combine pierogies with cabbage mixture and serve.

Luscious Pumpkin Ice Cream Pie

Ingredients

50 vanilla wafer cookies
1/2 cup walnuts
1/4 cup butter, melted
2 tablespoons maple syrup
1 quart vanilla ice cream, softened
1 cup canned pumpkin puree
2 teaspoons pumpkin pie spice

3/4 cup heavy cream
2 tablespoons granulated sugar

4 tablespoons shortening
2/3 cup semisweet chocolate chips

Directions

In a blender or food processor, blend the vanilla wafer cookies and walnuts into fine crumbs. Transfer to a 9 inch pie pan. Mix in the butter and maple syrup. Using a fork, press firmly and evenly onto the bottom and sides of the pie pan to create a crust. Chill 10 minutes in the freezer.

In a large bowl, blend the vanilla ice cream, pumpkin and pumpkin pie spice. Spoon into the pie crust. Smooth top with a spatula. Chill 1 hour in the freezer, or until firm.

Before serving pie, place the heavy cream and granulated sugar in a small bowl. Mix with an electric mixer on high speed until peaks form. Spoon into a pastry bag with a star tip and pipe around the edge of the pie.

In a small saucepan over low heat, melt shortening and chocolate chips, stirring occasionally, until smooth. Transfer to a small plastic container and chill in the freezer 30 minutes, or until firm.

Remove chocolate from container. Using a vegetable peeler or cheese slicer, scrape the chocolate to form small curls. Use the curls to decorate the pie

Apple Pie

Ingredients

1 gallon apple juice
1 gallon apple cider
3 cups white sugar
8 cinnamon sticks
1 (750 milliliter) bottle 190 proof
grain alcohol

Directions

In a large pot, combine apple juice, apple cider, sugar and cinnamon sticks. Bring to a boil, then remove from heat and let cool completely.

When juice mixture is cool, Stir in the grain alcohol.

Lauriee's Coconut Custard Pie

Ingredients

4 eggs
1 (3.5 ounce) package flaked coconut
1 (12 fluid ounce) can evaporated milk
1 1/2 cups white sugar
2 teaspoons cornstarch
1/2 cup butter, melted
1 teaspoon vanilla extract
2 unbaked 9 inch pie crust

Directions

Blend the eggs, sugar, and cornstarch. Add the melted butter, milk, and vanilla; stir well. Pour filling into pie shells. Sprinkle with coconut.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until firm.

Cranberry-Almond Apple Pie

Ingredients

1 cup sugar
1/4 cup all-purpose flour
3 tablespoons butter or margarine,
melted
1/2 teaspoon ground nutmeg
1/8 teaspoon salt
6 medium baking apples, peeled
and thinly sliced
1 cup fresh or frozen cranberries
1 (9 inch) pastry shell
TOPPING:
1/2 cup packed brown sugar
1/3 cup all-purpose flour
1/2 teaspoon ground cinnamon
3 tablespoons butter or margarine
1/3 cup sliced almonds, toasted

Directions

In a bowl, combine sugar, flour, butter, nutmeg and salt; mix well. Add apples and cranberries; stir gently. Pour into pie shell. In a small bowl, mix the brown sugar, flour and cinnamon; cut in butter until crumbly. Stir in almonds; sprinkle over filling. Bake at 350 degrees F for 1 hour, or until apples are tender.

Piernik - Honey Bread

Ingredients

- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground allspice
- 4 eggs
- 1/2 cup milk
- 1/2 cup vegetable oil
- 1 teaspoon baking soda
- 1 cup honey
- 4 cups all-purpose flour
- 1/2 cup raisins (optional)
- 1/2 cup chopped walnuts (optional)

Directions

In a large bowl, mix the sugar, cinnamon, cloves, allspice, and eggs. Stir in the milk and oil, and mix in the baking soda. Place honey in a small pot, and bring to a boil. Stir honey into the bowl. Mix flour into the bowl. Fold in the raisins and walnuts. Stir by hand with a sturdy spoon for 10 minutes. Allow the dough to sit 1 hour.

Preheat oven to 325 degrees F (165 degrees C). Lightly grease four 8x4 inch loaf pans.

Fill each loaf pan with about 2 inches of the batter. Bake 1 hour 15 minutes in the preheated oven, until a toothpick inserted in the center of a loaf comes out clean. Bread will be brown in color and will crack on top.

Spectacular Ice Cream Pie

Ingredients

1 cup graham cracker crumbs
1/2 cup finely chopped walnuts
1/3 cup butter or margarine,
melted
1 pint coffee ice cream or flavor of
your choice, softened
1 pint vanilla ice cream, or flavor
of your choice, softened
Sauce:
3 tablespoons butter or margarine
1 cup packed brown sugar
1/2 cup half-and-half cream
1 cup finely chopped walnuts
1 teaspoon vanilla extract

Directions

In a bowl, combine the cracker crumbs, walnuts and butter; press onto the bottom and up the sides of a grease 9-in. pie plate. Bake at 375 degrees F for 8-10 minutes. Cool completely. Spread coffee ice cream over crust. Freeze for 2 hours or until firm. Repeat with vanilla ice cream. Remove pie from the freezer 15 minutes before serving. For sauce, combine butter and brown sugar in a saucepan; cook and stir over low heat for 5-6 minutes. Remove from the heat; slowly stir in cream. Cook and stir 1 minutes longer. Remove from the heat; stir in walnuts and vanilla. Serve warm over slices of pie.

Perfect Pie Crust II

Ingredients

4 cups unbleached flour
3/4 cup shortening
3/4 cup unsalted butter
1 egg, beaten
2 1/2 teaspoons white sugar
1 1/4 teaspoons salt
1 tablespoon lemon juice
1/2 cup ice water

Directions

Place flour in a large bowl. Cut in shortening and butter until mixture is crumbly.

In a separate bowl, mix together egg, sugar, salt, and lemon juice. Make a well in the center of flour mixture. Pour in all of egg mixture and half of ice water. Stir gently with a fork, adding more water as needed, just until mixture forms a ball.

Turn dough onto a floured surface and cut into 4 equal portions. Knead each piece briefly and shape into a disc. Chill 1 hour before rolling out.

Lemon Chiffon Pie

Ingredients

1 (.25 ounce) package unflavored gelatin
1/4 cup cold water
4 egg yolks
4 egg whites
1 cup white sugar
1/2 cup fresh lemon juice
1 teaspoon lemon zest
1/2 teaspoon salt
1 (9 inch) prepared graham cracker crust

Directions

Soften gelatin in water 5 minutes.

Beat yolks and add 1/2 cup of the sugar, lemon juice and salt. Cook in the top of a double boiler, stirring constantly, until of custard consistency. Add grated lemon zest and softened gelatin and stir thoroughly. Cool.

When mixture begins to get thick, In a clean bowl, whip egg whites until stiff, adding remaining 1/2 cup sugar while whipping. Fold egg whites into custard.

Pour filling into pie shell and chill in refrigerator. Serve when firm. Garnish with sweetened whipped cream if desired.

Osgood Pie

Ingredients

2 cups white sugar
1 cup butter
4 eggs, separated
1 cup chopped pecans
1 cup golden raisins
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 recipe pastry for a 9 inch single crust pie

Directions

Cream together butter and sugar. Mix in egg yolks, and then the spices. Fold in the fruit and nuts.

In another bowl, beat egg whites until firm. Fold into fruit and nut mixture. Divide into two pie shells.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

Cheeseburger Pie

Ingredients

1 (9 inch) pie shell
1 pound lean ground beef
1/4 cup chopped onion
1/4 cup chopped green bell pepper
1/2 cup tomato sauce
1/2 cup dried bread crumbs, seasoned
1/2 teaspoon seasoning salt
2 cups shredded Cheddar cheese
1 egg, beaten
1/4 cup milk
1 tablespoon Worcestershire sauce
1/4 teaspoon ground white pepper
1/2 cup tomato sauce
1/2 cup cocktail sauce

Directions

Preheat oven to 400 degrees F (200 degrees C).

Crumble ground beef into a large skillet. Saute over medium heat 1 minute, then add onion and green pepper. Continue to saute until onion begins to brown, about 5 minutes. Mix in 1/2 cup tomato sauce, bread crumbs, and seasoning salt. Spoon mixture into pastry shell.

In a medium bowl, mix together cheese, egg, milk, Worcestershire sauce, and white pepper. Spread mixture over meat filling. Cover edges of crust with strips of aluminum foil.

Bake in preheated oven for 15 minutes. Remove foil and bake an additional 15 minutes, until topping is puffy and lightly browned. Allow to set 10 to 15 minutes before serving. Make garnish sauce by mixing together 1/2 cup tomato sauce and cocktail sauce. Garnish each slice of pie with a spoonful of sauce.

Marshmallow Apple Pie

Ingredients

6 Granny Smith apples
1 tablespoon butter
1 pinch salt
1/2 cup white sugar
1/2 teaspoon ground nutmeg
14 large marshmallows
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 425 degrees F (220 degrees F). Line pie pan with plain pastry.

Peel, remove core and slice apples. Place in pie shell.

Combine sugar, salt and nutmeg. Sprinkle over apples. Dot with butter.

Bake at 425 degrees F (220 degrees C) for 30 minutes, or until crust is brown and the apples are tender. Remove from oven.

Cover the apples with halved marshmallows. Brown in slow oven 325 degrees F (165 degrees C). Serve warm.

Chilly Coconut Pie

Ingredients

1 (3 ounce) package cream cheese, softened
2 tablespoons sugar
1/2 cup milk
1/4 teaspoon almond extract
1 cup flaked coconut
1 (8 ounce) carton frozen whipped topping, thawed
1 (9 inch) graham cracker crust

Directions

In a mixing bowl, beat cream cheese and sugar until smooth. Gradually beat in milk and extract. Fold in coconut and whipped topping. Spoon into crust. Cover and freeze for at least 4 hours. Remove from the freezer 30 minutes before serving.

Mari's Dessert Pie

Ingredients

1/2 cup butter
1 cup all-purpose flour
1/4 cup white sugar

1 (8 ounce) package cream cheese
1/2 cup white sugar
1 (8 ounce) container frozen whipped topping, thawed
1 (3.9 ounce) package instant chocolate pudding mix

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, Cut the butter into the flour and 1/4 cup sugar until the mixture resembles coarse crumbs; pat mixture into the bottom of a 9x13 inch baking dish. Bake in preheated oven for 15 to 18 minutes or until lightly browned. Let cool to room temperature.

In a large bowl, beat the cream cheese and 1/2 cup sugar until smooth. Fold in half of the whipped topping. Spread mixture over cooled crust.

In the same bowl, Mix pudding according to package directions. Spread over cream cheese mixture.

Top with remaining whipped topping. Chill in refrigerator.

Apple Cranberry Pie

Ingredients

1 cup dried cranberries
2/3 cup white sugar
3 tablespoons all-purpose flour
1/2 teaspoon ground allspice
2 1/4 pounds Pippin apples -
peeled, cored and thinly sliced
1 1/2 tablespoons brandy
1 teaspoon vanilla extract
1 recipe pastry for a 9 inch double
crust pie

Directions

Preheat oven to 375 degrees F (190 degrees C.) Position oven rack in the bottom third of the oven.

In a medium bowl, toss together the dried cranberries, sugar, flour and allspice. Mix in the apples, brandy and vanilla. Place bottom crust into a 9 inch round pie pan so that it hangs 1 inch over the edges. Pour filling into the crust and cover with top crust. Seal and flute the edges. Cut slits in the top using a small knife.

Bake in the preheated oven for 60 to 65 minutes, or until apples are tender and crust is golden.

Cherry-Berry Pie

Ingredients

2 (9 inch) pie shell
3/4 cup white sugar
2 tablespoons quick-cooking
tapioca
2 tablespoons cornstarch
1/4 teaspoon salt
1 (16 ounce) can pitted sour
cherries, drained with liquid
reserved
1 (10 ounce) package frozen
strawberries, thawed
1 tablespoon lemon juice
2 teaspoons white sugar

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium saucepan combine 3/4 cup sugar, tapioca, cornstarch, and salt. Mix well, then stir in reserved cherry and strawberry liquids. Stirring constantly, cook mixture over medium heat 5 to 10 minutes or until it begins to thicken. Remove from heat.

Spoon fruit filling into pastry-lined pan. Top with second pastry. Seal and flute edges, then make steam vents in top crust. Sprinkle with 2 teaspoons sugar. Cover edges of pastry with aluminum foil to prevent excessive browning.

Bake in preheated oven for 30 to 35 minutes or until golden brown. Remove foil during last 15 minutes of baking to allow pastry edges to brown.

Cassie's Frozen Cranberry Pie

Ingredients

1 (14.5 ounce) can prepared whole-berry cranberry sauce
1 (8 ounce) tub whipped topping, thawed
1 (8 ounce) package cream cheese, softened
1 graham cracker pie crust

Directions

Mix together the cranberries, whipped topping, and cream cheese in a bowl. Spread the mixture into the bottom of the prepared pie crust. Cover the pie with plastic wrap. Freeze at least 1 hour.

Blueberry Banana Pie

Ingredients

1 (8 ounce) package cream cheese
1/3 cup white sugar
2 bananas, peeled and sliced
1 cup blueberry pie filling
1 cup heavy cream
1/2 cup white sugar
1 (9 inch) pie shell, baked

Directions

In a medium bowl, combine cream cheese and 1/3 cup sugar. Beat until fluffy. Spoon mixture into baked pie shell and spread evenly. Arrange banana slices on cream cheese layer. Spread pie filling on top of banana slices

In a medium bowl, combine 1 cup cream and 1/2 cup sugar. Beat until stiff. Spread whipped cream on top of pie. Chill in refrigerator until ready to serve.

Moon Pies

Ingredients

1/2 cup unsweetened cocoa powder
1/2 cup boiling water
1/2 cup shortening
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 2/3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup buttermilk

2 tablespoons all-purpose flour
1 pinch salt
1 cup milk
3/4 cup shortening
1 1/2 cups confectioners' sugar
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a small bowl, stir together the cocoa and boiling water. Let cool for 5 minutes.

In a medium bowl, cream together 1/2 cup shortening and white sugar. Beat in the eggs one at a time then stir in the vanilla extract and cocoa mixture. Combine 2 2/3 cups flour with baking powder, baking soda and salt; stir into the sugar mixture alternately with the buttermilk. Drop by rounded tablespoons 2 inches apart onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until firm. To make the filling: In a small saucepan, stir together remaining flour and pinch of salt. Gradually whisk in the milk. Cook over medium heat, stirring constantly until thick, about 5 to 7 minutes. Remove from heat, cover and refrigerate. In a medium bowl, cream together 3/4 cup of shortening and confectioners' sugar until light and fluffy. Gradually add the vanilla and the milk mixture and beat until fluffy. Sandwich filling between cookies.

Turkey Sausage Pie

Ingredients

2 (10 ounce) cans refrigerated pizza dough
1 tablespoon olive oil
1 pound turkey sausage links, without casings
1 onion, diced
1 green bell pepper, diced
1 (8 ounce) can tomato sauce

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly oil a 10 inch quiche dish or pie pan.

Place one sheet of pizza dough in oiled pan. If necessary, trim edges of dough to fit pan. Bake dough in preheated oven for 7 minutes. Remove and set aside.

While dough is in oven, heat oil in a large skillet over medium-high heat. Crumble sausage into skillet and saute for 2 minutes. Add onions and green peppers, and saute an additional 5 to 7 minutes, until sausage is cooked through and onion is lightly browned. Add tomato sauce and stir well.

Pour sausage mixture into baked crust, and cover with second sheet of pizza dough. Trim edges as necessary, gently seal the two crusts together, and cut steam vents in top.

Bake at 375 degrees F (190 degrees C) for 15 minutes, until golden brown.

Creamy Chocolate Pie

Ingredients

1 3/4 cups cold milk
2 pkg. (4 serving size) JELL-O
Chocolate Instant Pudding
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
1 OREO Pie Crust (6 oz.)

Directions

Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. (Mixture will be thick.) Gently stir in whipped topping.

Spoon into crust.

Refrigerate 4 hours or until set. Store leftover pie in refrigerator.

Chicken Pot Pie IV

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 carrot, chopped
1 head fresh broccoli, chopped
2 boneless chicken breast halves, cooked and chopped
1 (10.75 ounce) can condensed cream of chicken soup
2/3 cup milk
1 cup shredded Cheddar cheese
1/2 teaspoon salt

Directions

Preheat oven to 425 degrees F (220 degrees C).

Steam carrots and broccoli in a covered pot for 3 minutes, until slightly tender but still firm.

In a large bowl, mix together carrots, broccoli, chicken, soup, milk, cheese, and salt. Spoon mixture into pastry-lined 9 inch pie pan and cover with top crust. Seal edges and cut steam vents in top.

Bake in preheated oven for 30 minutes, until golden brown.

Sour Cream Raisin Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
2 eggs
1 cup sour cream
3/4 cup sugar
2 tablespoons cider vinegar
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/8 teaspoon salt
1 cup raisins

Directions

Line a 9-in. pie plate with bottom of pastry; trim even with edge of plate. In a mixing bowl, beat eggs on medium speed for 1 minute. Add sour cream, sugar, vinegar, cinnamon, cloves and salt; mix well. Stir in raisins. Pour into pastry shell. Roll out remaining pastry to fit top of pie. Place over filling; trim, seal and flute edges. Cut slits in pastry.

Cover edges loosely with foil. Bake at 400 degrees F for 10 minutes. Reduce heat to 350 degrees F and remove foil. Bake 40-45 minutes longer or until golden brown. Cool on a wire rack. Refrigerate leftovers.

Easy Lemon Chiffon Pie

Ingredients

1 (3 ounce) package lemon gelatin
1 cup boiling water
1 (8 ounce) container frozen
whipped topping
1 (9 inch) prepared graham
cracker crust

Directions

In a medium bowl, mix gelatin in boiling water; stir to dissolve. Allow gelatin to cool to room temperature.

In a separate bowl, beat gelatin mixture into whipped topping. Pour into graham cracker crust. Cover and refrigerate for 3 hours or until firm.

Green Tomato Pie III

Ingredients

5 green tomatoes, chopped
1 1/2 cups white sugar
2 tablespoons cider vinegar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/2 teaspoon salt
1/4 cup all-purpose flour
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place diced green tomatoes and vinegar in a large bowl.

In a medium bowl, mix together sugar, cinnamon, cloves, nutmeg, salt and flour. Sprinkle over tomatoes and toss to coat evenly.

Pour into pie crust and cover with criss-cross lattice crust.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, until bubbly and crust is brown.

Fantastic Pie

Ingredients

1 1/4 cups all-purpose flour
2/3 cup butter, softened
3/4 cup chopped pecans
1 (8 ounce) package cream cheese, softened
1 1/2 cups confectioners' sugar
1 1/2 cups nondairy whipped topping
1 (5 ounce) package instant lemon pudding mix
3 cups cold milk
1 1/2 cups frozen whipped topping

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together flour, softened butter, and 3/4 cup chopped nuts until a soft dough forms. Press dough into bottom and sides of a 9 inch deep-dish pie pan. Bake in preheated oven for 30 minutes. Allow to cool completely.

In a medium mixing bowl, beat together softened cream cheese and confectioners' sugar until fluffy. Fold in 1 1/2 cups nondairy whipped topping. Spread mixture into cooled crust.

In a medium bowl, whisk together pudding mix and cold milk until smooth. Allow to set up 5 minutes, then spread over cream cheese layer. Top with remaining whipped topping and sprinkle with remaining nuts. Refrigerate at least 2 hours before serving.

Cranberry Apple-Nut Pie

Ingredients

2 cups fresh or frozen cranberries, chopped
1 3/4 cups sliced peeled tart apples
1/2 cup slivered almonds, toasted
1 tablespoon grated orange peel
1 3/4 cups sugar
1/4 cup all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/8 teaspoon salt
1 Pastry for double-crust pie (9 inches)
2 tablespoons butter or margarine, melted

Directions

In a large bowl, combine cranberries, apple, almonds and orange peel. In another bowl, combine sugar, flour, cinnamon, nutmeg and salt; add to fruit mixture and toss gently. Line a 9-in. pie plate with the bottom crust; add filling. Drizzle with butter. Roll out remaining pastry to fit top of pie. Place over filling; cut slits in top crust. Seal and flute edges. Bake at 400 degrees F for 45 minutes or until golden brown. Cool before serving.

Sarah Contona's Sweet Potato Pie

Ingredients

1 1/2 cups crushed graham crackers
1/2 teaspoon ground cinnamon
2 tablespoons brown sugar
1/2 cup butter, melted
1 (8 ounce) package cream cheese, softened
1 (29 ounce) can sweet potatoes, drained and mashed
1/4 cup packed brown sugar
1/4 cup light cream
2 eggs, lightly beaten
2 tablespoons vanilla
1 (10.5 ounce) package miniature marshmallows

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch springform pan.

In a medium bowl, mix graham crackers, cinnamon, 2 tablespoons brown sugar, and butter. Press mixture into the prepared springform pan to form a crust. Bake 10 minutes in the preheated oven, until lightly browned.

In a large bowl, blend cream cheese, sweet potatoes, 1/4 cup brown sugar, light cream, eggs, and vanilla. Pour into the baked crust.

Bake pie 1 hour in the preheated oven, placing marshmallows on top to melt during the last 10 minutes.

Shortbread Pie Crust

Ingredients

3 cups butter, softened
5/8 cup light brown sugar
5/8 cup confectioners' sugar
4 1/2 cups all-purpose flour

Directions

Preheat oven to 325 degrees F (165 degrees C).

Using your hands, mix butter, brown sugar, white sugar and flour together in a large bowl. Squeeze and work dough until it holds together. Press into three 9 inch pie pans and chill for 2 hours.

Bake for 15 minutes, or until lightly brown around the edges.

No Bake Lemon-Lime Chiffon Pie

Ingredients

1 (3 ounce) package lime flavored gelatin mix
1/2 cup boiling water
1 (12 fluid ounce) can evaporated milk, chilled
1/4 cup fresh lemon juice
1 cup white sugar
2 (9 inch) prepared graham cracker crusts

Directions

Pour the boiling water into a small bowl, and stir in the gelatin until dissolved. Set aside.

Beat the evaporated milk in a mixer bowl until stiff. Add the lemon juice and sugar; continue beating. Stir in the gelatin mixture and blend thoroughly. Chill for 1 hour.

Pour filling into the crusts. Chill until firm, about 1 hour, or overnight.

Impossible Buttermilk Pie

Ingredients

1 1/2 cups white sugar
1 cup buttermilk
1/2 cup baking mix
1/3 cup butter, melted
1 teaspoon vanilla extract
3 eggs

Directions

Heat oven to 350 degrees F (175 degrees C). Grease a 9 inch pie plate.

Beat together white sugar, buttermilk, baking mix, melted butter or margarine, vanilla, and eggs until smooth. Pour filling into pie plate.

Bake until knife inserted in center comes out clean, about 30 minutes. Cool 5 minutes.

Clarke Cheesecake Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (14 ounce) can sweetened condensed milk
1 (8 ounce) package cream cheese, softened
1 tablespoon vanilla extract
1/4 cup lemon juice

Directions

Blend together cream cheese and milk. Stir in vanilla. Add lemon juice 1 teaspoon at a time, blending well after each addition.

Pour filling into a 9 inch graham cracker crust. Refrigerate for 4 hours, or overnight to set.

Mock Pecan Pie I

Ingredients

1 prepared 8 inch pie crust
3 eggs, beaten
2/3 cup packed brown sugar
1/2 cup white sugar
1 teaspoon vanilla extract
2 tablespoons butter, melted
2/3 cup rolled oats
2/3 cup shredded coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine eggs, brown sugar, and white sugar. Beat well. Stir in vanilla extract and melted butter or margarine. Mix thoroughly. Fold in oats and coconut. Pour into pie shell.

Bake in preheated oven for 30 minutes. Cool before serving. Top with whipped cream if desired.

Krissy's Easy Chocolate Triple Layer Pie

Ingredients

2 cups cold milk
2 (3.9 ounce) packages instant
chocolate pudding mix
1 (9 inch) prepared graham
cracker crust, chocolate
1 (8 ounce) container frozen
whipped topping, thawed
1/2 cup chocolate shavings

Directions

In a large bowl, mix milk and pudding. Beat with wire whisk for 1 minute. Spoon 1 1/2 cups of pudding into graham cracker crust.

Gently fold in 1/2 of the whipped topping into remaining pudding. Spread this mixture over the pudding layer in crust. Top with remaining whipped topping. Garnish with chocolate shavings and cover and refrigerate for 4 hours.

Baked Fresh Cherry Pie

Ingredients

1 recipe pastry for a 9 inch double
crust pie
4 tablespoons quick-cooking
tapioca
1/8 teaspoon salt
1 cup white sugar
4 cups pitted cherries
1/4 teaspoon almond extract
1/2 teaspoon vanilla extract
1 1/2 tablespoons butter

Directions

Preheat oven to 400 degrees F (205 degrees C). Place bottom crust in piepan. Set top crust aside, covered.

In a large mixing bowl combine tapioca, salt, sugar, cherries and extracts. Let stand 15 minutes. Turn out into bottom crust and dot with butter. Cover with top crust, flute edges and cut vents in top. Place pie on a foil lined cookie sheet --- in case of drips!

Bake for 50 minutes in the preheated oven, until golden brown.

Caramel Apple Pie I

Ingredients

1 recipe pastry for a 9 inch double
crust deep dish pie
3/4 cup white sugar
3 tablespoons cornstarch
1/2 teaspoon ground cinnamon
6 cups thinly sliced apples
1/2 cup caramel ice cream
topping
1/4 cup chopped pecans
1 (16 ounce) package frozen
whipped topping, thawed

Directions

Preheat oven and cookie sheet to 400 degrees F (205 degrees C).

Stir together the sugar, cornstarch and cinnamon. Toss with the apples in a mixing bowl.

Pour the mixture into the first unbaked pie shell then drizzle the caramel topping over the top. Sprinkle with pecans. Place the second pie shell over this and flute the edges. Cut slits in the top crust to allow steam to escape then place on preheated cookie sheet.

Bake 45-50 minutes, until golden brown. Cool for 1 hour before slicing. Top with whipped topping, if desired.

Vinegar Pie II

Ingredients

3 egg yolks
4 tablespoons all-purpose flour
1 cup packed brown sugar
1/8 teaspoon salt
1 teaspoon ground allspice
1/4 teaspoon ground mace
1/4 cup cider vinegar
2 cups warm water
1/4 cup butter
1 (9 inch) pie crust, baked
3 egg whites
1/4 teaspoon salt
1 teaspoon cider vinegar
6 tablespoons white sugar
1 1/2 teaspoons cornstarch

Directions

In the top of a double boiler, beat the egg yolks well. Combine the flour, sugar, 1/8 teaspoon salt, allspice, and mace and blend into the egg yolks. Add the 1/4 cup cider vinegar and mix, then add the warm water. Simmer over boiling water for 25 minutes, or until the mixture is thickened; the water should just reach the bottom of the top pan.

Stir in the butter and cool slightly, about 15-20 minutes, without stirring. Pour the warm filling into the baked shell; set aside to cool.

Preheat the oven to 325 degrees F (165 degrees C). In a large mixer bowl, beat together the egg whites, 1/4 teaspoon salt and 1 teaspoon cider vinegar until soft peaks form. Gradually add the 6 tablespoons of sugar, 1 tablespoon at a time. Continue beating until stiff peaks form; sprinkle in the cornstarch just before the beating is completed. The peaks should not topple over when the beater is raised.

Spread the meringue over the filling all the way to the edge of the pastry. Bake for 15-18 minutes, or until the meringue is golden brown. Cool the pie completely and then refrigerate.

Three-Onion Pie with Feta or Goat Cheese

Ingredients

2 tablespoons vegetable oil
1 yellow onion, chopped
1 red onion, chopped
2 tablespoons dry white wine
2 leeks, bulb only, sliced into rings
2 eggs, beaten
3 tablespoons chopped fresh parsley
1 tablespoon chopped fresh dill weed
1 tablespoon chopped fresh tarragon
1/2 cup crumbled feta cheese
1 plum tomatoes, thinly sliced
1 cup fine bread crumbs
ground black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the oil in a large skillet. Add the yellow and red onions, and saute over moderate heat for 5 minutes. Stir in the wine, then add the leeks. Saute for another 15 minutes, stirring frequently, or until the onions are golden and the leeks are limp. Remove from heat.

In a mixing bowl, combine the beaten eggs with dill, tarragon, feta cheese, pepper, and 2 tablespoons parsley. Stir in the onion mixture.

Oil a 10 inch tart pan, and line the bottom generously with bread crumbs. Pour in the onion mixture. Ring the outside edge of the pie with tomato slices, and sprinkle the remaining 1 tablespoon parsley in the center. Sprinkle a light layer of bread crumbs over the entire top.

Bake for 40 to 45 minutes, or until the mixture is set and the top is golden. Let stand for 10 minutes, then cut into wedges and serve.

Apple Pie Muffins

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 cup buttermilk
1/2 cup butter, melted
1 teaspoon vanilla extract
1 1/2 cups packed brown sugar
2 cups diced apples

1/2 cup packed brown sugar
1/3 cup all-purpose flour
1 teaspoon ground cinnamon
2 tablespoons butter, melted

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 12 cup muffin tin or line with paper muffin cups.

In a large bowl, stir together 2 1/4 cups flour, baking soda and salt. In a separate smaller bowl, mix together the egg, buttermilk, 1/2 cup melted butter, vanilla and 1 1/2 cups of brown sugar until sugar has dissolved. Pour into the flour mixture and sprinkle the diced apple into the bowl as well. Stir just until everything is blended. Spoon into the prepared muffin tin, filling the cups to the top.

In a small bowl, stir together 1/2 cup of brown sugar, 1/3 cup flour and cinnamon. Drizzle in 2 tablespoons of melted butter while tossing with a fork until well blended. Sprinkle this over the tops of the muffins.

Bake for 25 minutes in the preheated oven, or until the tops of the muffins spring back when lightly pressed.

Rhubarb Cheesecake Pie

Ingredients

1/4 cup cornstarch
1 cup white sugar
1 pinch salt
1/2 cup water
3 cups chopped rhubarb
1 (9 inch) prebaked deep dish pie shell
1 (8 ounce) package cream cheese
2 eggs
1/2 cup white sugar

Directions

Preheat oven to 425 degrees F (220 degrees C.)

In a saucepan, combine cornstarch, 1 cup sugar, salt, water and rhubarb. Cook, stirring occasionally, until thickened. Pour into pie shell.

Bake in the preheated oven for 10 minutes. Remove from oven and reduce temperature to 325 degrees F (165 degrees C.)

In a medium bowl, beat cream cheese, eggs and 1/2 cup sugar until smooth. Pour over rhubarb in the pan.

Bake in the preheated oven for 35 minutes, or until filling is set.

Lemon Raspberry Swirl Pie

Ingredients

3/4 cup boiling water
1 (3 ounce) package lemon
flavored gelatin mix
1 (8 ounce) container low-fat
lemon yogurt
1/2 cup creamy salad dressing (e.
g. Miracle Whip)
1 cup frozen whipped topping,
thawed
1 (9 inch) prepared graham
cracker crust
2 tablespoons raspberry
preserves, heated

Directions

In a medium bowl, pour boiling water into gelatin and stir 1 to 2 minutes, or until gelatin is completely dissolved. Refrigerate until slightly thickened; stir frequently.

In a large bowl, mix yogurt and salad dressing with wire whisk until smooth. Add thickened gelatin and continue stirring until smooth. Gently fold in whipped topping. Pour mixture into crust. Cover and refrigerate for several hours or until firm. Drizzle preserves over pie immediately before serving.

Peaches and Cream Pie I

Ingredients

18 cinnamon graham crackers
1/8 cup white sugar
6 tablespoons butter
1/2 (8 ounce) package cream cheese, softened
1/2 cup confectioners' sugar
1/2 cup frozen whipped topping, thawed
1 (3 ounce) package peach flavored gelatin mix
1 (3 ounce) package non-instant vanilla pudding mix
1 1/4 cups water
1 (16 ounce) can sliced cling peaches, drained

Directions

Place graham crackers in a plastic bag, and seal. Using a rolling pin or a hammer, crush into fine crumbs. Combine crumbs and sugar. Stir in melted butter or margarine. Press mixture over bottom and up sides of a 9 inch pie pan.

Bake at 375 degrees F (190 degrees C) for 6 to 9 minutes, or until edges are brown.

Beat together cream cheese and sugar in a medium-size bowl until well mixed. Stir in whipped topping. Spread mixture evenly into crust. Arrange fruit in an attractive pattern over the top of pie.

Stir together gelatin, pudding mix, and water in a medium-size saucepan until smooth. Place over medium-low heat; stir constantly until mixture comes to boil. Let cool 5 minutes. Spoon gelatin mixture over fruit. Refrigerate 4 hours, or until set.

Pumpkin Custard Pie II

Ingredients

1 (9 inch) pie crust, baked
3 eggs
1 cup heavy whipping cream
1/8 teaspoon salt
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/8 teaspoon ground allspice
1 cup pumpkin puree
2 tablespoons chopped
crystallized ginger
1/4 cup bourbon

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl, beat eggs lightly. Add cream, salt, sugar, cinnamon, allspice, and pumpkin. Mix well, then stir in candied ginger and cognac, rum, or bourbon. Carefully pour mixture into baked pastry shell.

Bake in preheated oven for 30 minutes or until a toothpick inserted in center comes out clean. Custard will still jiggle. Serve pie warm or at room temperature. Garnish with whipped cream if desired.

Strawberry/Rhubarb Crumb Pie

Ingredients

1 egg
1 cup sugar
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
3/4 pound fresh rhubarb, cut into
1/2 inch pieces
1 pint fresh strawberries, halved
1 (9 inch) unbaked pie shell

TOPPING:

3/4 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup quick-cooking or rolled
oats
1/2 cup cold butter

Directions

In a large mixing bowl, beat egg. Add the sugar, flour and vanilla; mix well. Gently fold in rhubarb and strawberries. Pour into pastry shell.

For topping, combine flour, brown sugar and oats in a small bowl; cut in butter until crumbly. Sprinkle over fruit. Bake at 400 degrees F for 10 minutes. Reduce heat to 350 degrees F bake for 35 minutes or until golden brown and bubbly. Cool on a wire rack.

Lemon Pie Bars

Ingredients

2 1/4 cups all-purpose flour
1/2 cup confectioners' sugar
1 cup butter, softened
4 eggs
1 1/2 cups white sugar
1/2 cup lemon juice
1 tablespoon lemon zest

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix 2 cups of flour and confectioner's sugar together. Cut in the butter or margarine. Mix well until the dough resembles pie dough consistency. Press the dough into a 9x13 inch baking pan.

Bake 15 to 20 minutes or until golden brown.

Beat together eggs, sugar, 4 tablespoons flour, lemon juice and lemon rind for at least 1 minute. Pour the mixture over the baked crust.

Bake the bars another 20 minutes, or until the lemon topping has set. Sprinkle with confectioner's sugar when cooled.

Dreamy Apple Butter Pumpkin Pie

Ingredients

1 (9 inch) pie crust pastry
2/3 cup whole milk
1/2 cup MUSSELMAN'S® Apple Butter
1/2 cup pumpkin puree
1 (3.4 ounce) package instant vanilla pudding
1/4 cup sweetened condensed milk
3/4 cup frozen whipped topping

Directions

On lightly floured surface, roll pastry to 12-inch circle. Place in 9-inch pie plate. Turn under edge; flute. Mix milk, MUSSELMAN'S Apple Butter and pumpkin puree by hand until smooth. Add the pudding mix and stir until well combined. Add sweetened condensed milk and stir until smooth. Fold in whipped topping. Pour mixture into pre-baked pie crust (bake according to package) or pre-made graham cracker crust. Refrigerate until ready to serve.

Quick Cream Cheese Pie

Ingredients

1 (18.75 ounce) can ready-to-use strawberry glaze
1 (9 inch) prepared graham cracker crust
4 cups sliced fresh strawberries
1 (8 ounce) package cream cheese, softened
1 cup cold milk
1 (3.5 ounce) package instant vanilla pudding mix
1 (8 ounce) container frozen whipped topping

Directions

Spread a thin layer of the fruit glaze onto the bottom and sides of the pie crust. Top with a single layer of fresh fruit.

In a large bowl, beat cream cheese until smooth. Mix in milk until all cream cheese lumps are gone. Add pudding mix and beat until completely blended. Fold in 1/2 of the whipped topping until blended.

Spoon 1/2 the mixture into the pie crust. Add another layer of fruit glaze and fruit, then the rest of the cream cheese mixture. Put on final layer of fruit glaze and fruit; top with remaining whipped topping. Decorate the top of the pie with remaining fresh fruit. Cover and refrigerate overnight.

Praline Pie

Ingredients

2 cups chopped pecans
1 cup packed brown sugar
1 cup white sugar
1 cup heavy whipping cream
1 cup unsalted butter
1 (9 inch) deep dish pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C) Line a deep dish pie pan with pastry dough. Line dough with foil, fill with uncooked beans or something similar (this will keep the sides from falling as it bakes). Bake for 10 minutes. Remove from the oven.

Reduce oven temperature to 200 degrees F (95 degrees C).

In a large sauce pan, combine pecans, brown sugar, white sugar, cream and butter. Cook until it reaches 230 degrees F (110 degrees C) on a candy thermometer.

Remove foil and beans from pie shell. Pour praline mixture into pie shell.

Bake at 200 degrees F (95 degrees C) for 20 minutes. I cover the edges of the pie with aluminum foil so crust won't burn. Serve warm with whipped topping, if desired.

Buko (Young Coconut) Pie

Ingredients

1 fresh young coconut, drained
with meat removed and chopped
2 (12 fluid ounce) cans evaporated
milk
1 (14 ounce) can sweetened
condensed milk
4 eggs, beaten
1/4 cup white sugar
1 pinch salt

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Stir the coconut, evaporated milk, sweetened condensed milk, eggs, sugar, and salt together in a bowl; pour into a round 3-quart baking dish. Set the baking dish into a large roasting pan. Pour enough water into the bottom of the roasting pan to fill about halfway up the side of the baking dish. Carefully move to the preheated oven.

Bake in preheated oven until a toothpick inserted into the center comes out clean, about 60 minutes. Allow to cool completely before serving.

Sugarless Pumpkin Pie

Ingredients

1 (15 ounce) can pumpkin puree
2 eggs
1/3 cup granulated artificial sweetener
1/4 teaspoon salt
2 1/2 teaspoons pumpkin pie spice
1 1/2 cups water
1/2 cup dry milk powder
1/4 teaspoon freshly grated nutmeg
1 (9 inch) unbaked pie crust

Directions

Combine pumpkin puree, eggs, sugar substitute, salt, pumpkin pie spice, water, and instant milk; mix until smooth and creamy. Pour filling into a unbaked pie shell. Grate nutmeg over filling.

Bake at 425 degrees F (220 degrees) for 13 to 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and continue to cook another 40 to 45 minutes.

Chicken in Every Pot Pie

Ingredients

4 cups cubed, cooked chicken meat
1 1/2 cups chicken broth
1 1/2 cups frozen green peas
4 carrots, sliced
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 teaspoon salt
1/4 teaspoon ground black pepper
2 cups baking mix
1 1/4 cups milk
1 teaspoon garlic powder
1/2 teaspoon celery seed
1/4 teaspoon paprika

Directions

In a saucepan combine chicken, broth, peas, carrots, soup, salt and pepper. Bring to a boil, stirring occasionally.

Meanwhile, combine biscuit mix, milk, garlic powder and celery seed (mixture will be thin).

Pour hot chicken mixture into 9x13 greased oven proof dish. Immediately spoon biscuit mixture evenly over the top of chicken mixture. Sprinkle with paprika.

Bake, uncovered at 350 degrees F (175 degrees C) for 30-35 minutes or until topping is golden brown.

Pumpkin Maple Pie Supreme

Ingredients

1 small sugar pumpkin
3/4 cup packed brown sugar
1 1/4 teaspoons ground cinnamon
1 teaspoon ground ginger
1 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/8 teaspoon ground allspice
1/2 teaspoon salt
2/3 cup real maple syrup
1 1/4 cups half-and-half cream
1 teaspoon all-purpose flour
3 eggs
1 (9 inch) unbaked pie shell

Directions

Preheat oven to 375 degrees F (190 degrees C)

Cut up pumpkin, and remove seeds. Place in large baking pan, and cover with foil or lid. Bake for 1 hour, or until very tender. Remove from oven, and set aside to cool. Reduce oven temperature to 350 degrees F (175 degrees C).

Scrape pumpkin into a food processor; puree until smooth. Measure 1 1/2 cups pumpkin puree. In a large bowl, mix together 1 1/2 cups pumpkin, brown sugar, cinnamon, ginger, nutmeg, cloves, allspice, and salt. Stir in maple syrup, half-and-half, and flour. Mix in eggs one at a time. Pour filling into unbaked pie shell.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until center is set.

Baked Omelet Pie

Ingredients

1 large baking potato
6 eggs
1 teaspoon salt
1/2 teaspoon ground black pepper
1/4 cup chopped fresh parsley
2 tablespoons olive oil
1 onion, chopped
1/4 cup chopped red bell pepper
1/4 cup chopped fresh mushrooms
1/2 cup chopped ham
1 tomato, sliced
1/4 cup shredded Cheddar cheese

Directions

Bring a medium pot of salted water to a boil. Add potato and cook until tender but still firm, about 15 minutes. Drain, cool, peel and slice.

Preheat oven to 350 degrees F (175 degrees C). Beat together eggs, salt, pepper and parsley.

In a cast iron skillet, heat olive oil over medium-high heat. Saute onion and red pepper until soft, then stir in mushrooms. When mushrooms start to shrink, add the chopped ham, potato and tomato slices. Pour in the egg mixture; gently stir to combine.

Sprinkle cheese on top of eggs and place skillet in preheated oven. Bake until eggs are firm, about 10 to 15 minutes. Allow to cool briefly before serving.

Chocolate Pecan Pie VI

Ingredients

1 cup semi-sweet chocolate chips
1/4 cup butter
2/3 (14 ounce) can sweetened condensed milk
2 large eggs
1 teaspoon vanilla extract
1/4 teaspoon salt
1 1/2 cups pecans
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan, combine chocolate, butter and condensed milk over medium heat. Stir continuously until chocolate chips melt and sauce is smooth. Remove from heat. Stir in eggs, vanilla, salt and pecans; mix well.

Pour mixture into pie shell and bake on bottom shelf of oven for 40 to 45 minutes. Serve hot or cold; cold is preferable.

Dried Apricot Pie

Ingredients

18 ounces dried apricots
1 3/4 cups water
1 tablespoon cornstarch
1 tablespoon orange liqueur
1 3/4 cups white sugar
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 400 degrees F (205 degrees C).

Slice the dried apricots in half. Rinse them with water. Place them in a sauce pan with the water, bring to a boil and cook for 5 minutes.

Combine the cornstarch with the orange liqueur and about 1 tablespoon of the apricots' cooking liquid. Mix until smooth then stir into the cooked apricots. Add the white sugar and combine. Pour mixture into the unbaked pie shell and seal with the top crust. Brush milk over top crust for color, if desired.

Bake at 400 degrees F (205 degrees C) for 1 hour.

Bakery Graham Cracker Pie

Ingredients

1 1/2 cups graham cracker crumbs
2 tablespoons white sugar
1 tablespoon butter, melted

1/2 cup white sugar
1/4 cup cornstarch
1/3 teaspoon salt
2 1/2 cups scalded milk
4 egg yolks, beaten
2 tablespoons butter
1 teaspoon vanilla extract

4 egg whites
1/4 cup white sugar
1/2 teaspoon vanilla extract

Directions

Preheat an oven to 300 degrees F (150 degrees C).

Mix graham cracker crumbs, 2 tablespoons of white sugar, and melted butter together in a bowl. Reserve a couple tablespoons of the cracker mixture to use as garnish. Press the remaining cracker mixture into a 9-inch pie plate to form a crust.

Place 1/2 cup of sugar, cornstarch, and salt in the top of a double boiler over just-barely simmering water. Slowly stir in the scalded milk, stirring until mixture thickens. Slowly whisk 1/3 of the milk mixture into the beaten egg yolks, then pour the egg mixture back into the double boiler. Cook for 2 minutes, stirring constantly so as not to scramble the eggs. Remove from heat, and cool slightly, then stir in the remaining 2 tablespoons of butter and 1 teaspoon of vanilla extract, until butter is melted. Pour the egg mixture into the prepared pie shell. Set aside.

Beat egg whites until foamy in a large glass or metal mixing bowl. Gradually add 1/4 cup of sugar and 1/2 teaspoon of vanilla extract, continuing to beat until stiff peaks form. Lift your beater or whisk straight up: the egg whites should form a sharp peak that holds its shape. Spread the meringue over the pie.

Bake in the preheated oven until the meringue is lightly browned, about 10 minutes. Cool, and sprinkle with the reserved graham cracker mixture before serving.

Holiday Cherry Pie

Ingredients

3/4 cup all-purpose flour
1/4 cup white sugar
1 teaspoon packed brown sugar
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
6 tablespoons butter, softened
1 (9 inch) unbaked deep dish pie crust
1 (21 ounce) can cherry pie filling
1/4 teaspoon ground cinnamon
1/3 cup sliced almonds

Directions

Preheat an oven to 425 degrees F (220 degrees C). Whisk together the flour, white sugar, brown sugar, nutmeg, and salt in a bowl. Cut the softened butter into the flour mixture using a pastry blender until crumbly; set aside.

Bake the pie crust in the preheated oven for 10 minutes. Remove from oven; reduce oven temperature to 350 degrees F (175 degrees C).

Stir together the cherry pie filling and cinnamon. Pour into the prepared pie crust. Sprinkle crumb topping over the pie, then sprinkle with the sliced almonds.

Bake in the preheated oven until crumb topping is lightly browned, about 45 minutes. Serve warm.

Elk Shepherd's Pie

Ingredients

4 large potatoes, peeled and cubed
salt and pepper to taste
2 tablespoons butter
1/2 cup half-and-half cream
1/2 pound ground elk meat
1/4 teaspoon Italian seasoning
1 small onion, chopped
1 parsnip, peeled and diced
2 cups frozen mixed vegetables
1 tablespoon butter, melted
1/4 teaspoon garlic powder

Directions

Place potatoes into a large pot and cover with salted water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two, then mash with salt, pepper, 2 tablespoons butter, and half-and-half; set aside.

Preheat oven to 400 degrees F (200 degrees C).

Meanwhile, stir together the elk meat, Italian seasoning, salt, and pepper in a skillet over medium-high heat until crumbly and no longer pink, about 5 minutes. Spread the cooked elk meat into a 9 inch pie plate and return the skillet to the stove over medium heat. Place the onion, parsnip, and garlic powder in the skillet, season to taste with salt and pepper, and cook until the turnip has softened, about 10 minutes. Stir in the mixed vegetables and cook an additional 5 minutes, then spread in the pie plate over the elk. Finally, spread the mashed potatoes evenly over the top, and brush the melted butter on the potatoes.

Bake in preheated oven until the potatoes begin to turn golden brown, about 30 minutes. Serve hot.

Sour Cream Raisin Pie V

Ingredients

1 (9 inch) pie crust, baked
4 1/2 teaspoons cornstarch
1 1/8 cups white sugar
1/4 teaspoon salt
3/4 teaspoon ground nutmeg
1 1/2 cups sour cream
3 egg yolks, beaten
1 1/2 cups raisins
1 tablespoon lemon juice
3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons brown sugar
1/2 teaspoon vanilla extract

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium saucepan, mix together cornstarch, white sugar, salt, and nutmeg. Mix in sour cream. Add egg yolks, raisins, and lemon juice. Stir until thoroughly combined. Cook mixture over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Pour mixture into pastry shell.

In a large glass or metal bowl, beat together egg whites and cream of tartar until foamy. Add brown sugar 1 tablespoon at a time, continuing to beat until whites are stiff and glossy. Beat in vanilla extract. Spread evenly over raisin filling, sealing meringue to crust edges.

Bake in preheated oven for 10 minutes, until delicately browned.

Sour Cream Raspberry Pie

Ingredients

1 (9 inch) pie shell
3 cups raspberries
3/4 cup white sugar
1/3 cup all-purpose flour
2 cups sour cream
1/2 teaspoon vanilla extract
2 tablespoons fresh bread crumbs
2 teaspoons white sugar
2 teaspoons butter, melted

Directions

In a bowl, combine 3/4 cup sugar and flour. Whisk in sour cream and vanilla. Arrange raspberries evenly in the pie shell. Spread sour cream mixture over berries.

Combine bread crumbs, 2 teaspoons sugar, and melted butter or margarine. Sprinkle over pie.

Bake at 400 degrees F (205 degrees C) for 30 to 40 minutes, or until pastry and filling are golden. Cool on rack. Serve same day at room temperature.

Light Coconut Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (8 ounce) package lowfat cream cheese
2 tablespoons white sugar
1 (8 ounce) container lowfat coconut flavored yogurt
1 1/2 cups flaked coconut
1 (8 ounce) container frozen whipped topping, thawed

Directions

Beat together cream cheese and sugar. Mix in yogurt and coconut. Gently fold in topping. Spoon into crust, cover, and chill in refrigerator for at least 3 hours.

Blueberry Pie with Flax and Almonds

Ingredients

FOR THE CRUST

1 cup graham cracker crumbs
3/4 cup flax seed meal
3/4 cup finely ground almonds
(almond meal)
1/4 cup melted butter

FOR THE FILLING

1/2 cup sour cream
1/2 cup plain non-fat yogurt
1/4 cup rolled oats, ground into
flour
1/4 cup white sugar
1/4 cup honey
1 teaspoon vanilla extract
1/4 teaspoon salt
1 egg
4 cups fresh blueberries
2 tablespoons honey

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Combine the graham cracker crumbs, flax seed meal, and ground almonds in a bowl; stir in the melted butter. Add a few drops of water, if necessary, for the crumb mixture to stick together. Press half of the crumb mixture into the bottom and sides of a 9-inch pie pan; the crust should only be about 1/8-inch thick. Set the other half of the crumb mixture aside.

Combine the sour cream, yogurt, ground oats, sugar, honey, vanilla, and salt in a blender. Blend until combined. Transfer the blueberries to the pie pan and pour in the filling.

To make the topping, stir 2 tablespoons of honey, or to taste, into the reserved crumb mixture. It should form a very thick paste. Drop teaspoonfuls of the topping on the surface of the pie.

Bake the pie in the preheated oven on the middle rack for 30 to 45 minutes, or until the center is set and a knife inserted near the center of the pie comes out clean. Turn off the oven and let the pie rest in the warm oven for 10 minutes.

Remove the pie from the oven and let cool on a wire rack. Chill in the refrigerator until the pie is cool and set.

Glazed Pineapple Pie

Ingredients

1 (20 ounce) can crushed pineapple
1 cup sugar
1/4 cup all-purpose flour
1 tablespoon lemon juice
1 tablespoon butter or margarine, melted
1/4 teaspoon salt
1 Pastry for double-crust pie (9 inches)
3/4 cup flaked coconut
1/2 cup confectioners' sugar
1/4 teaspoon vanilla extract

Directions

Drain pineapple, reserving 1 tablespoon juice for glaze. In a medium bowl, combine pineapple, sugar, flour, lemon juice, butter and salt; mix well and set aside. Line a 9-in. pie pan with the bottom pastry. Sprinkle with coconut. Spread pineapple mixture over coconut. Top with remaining pastry; flute edges and cut slits in top. Bake at 400 degrees F for 35-40 minutes or until golden brown. Cool 20 minutes on a wire rack.

Meanwhile, for glaze, combine confectioners' sugar, vanilla and reserved pineapple juice until smooth. Spread over the top of warm pie. Serve warm or at room temperature.

Elva's Custard Pie

Ingredients

6 eggs
1 cup white sugar
1 teaspoon vanilla extract
1 pinch salt
1/2 teaspoon nutmeg
2 cups milk
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 475 degrees F (245 degrees C.)

In a large bowl, beat eggs and sugar. Beat in vanilla, salt and nutmeg. Stir in milk. Pour into crust.

Bake in the preheated oven for 10 minutes. Reduce temperature to 350 degrees F (175 degrees C) and bake for 25 to 35 minutes, or until crust is golden brown and filling is set.

Lemonade Pie II

Ingredients

1 (9 inch) deep dish pie crust,
baked and cooled
1 (6 ounce) can frozen lemonade
concentrate, thawed
1 (8 ounce) can crushed pineapple
with juice
1 (14 ounce) can sweetened
condensed milk
1 (8 ounce) container frozen
whipped topping, thawed

Directions

In a large bowl, mix lemonade, crushed pineapple, and sweetened condensed milk. Fold in whipped topping. Pour filling into pie crust, and freeze. Serve frozen.

Honey Chocolate Pie

Ingredients

1 cup semisweet chocolate chips
2 egg yolks
1/2 cup sour cream
2 egg whites, beaten
1 pinch salt
1/3 cup honey
1 (9 inch) pie crust, baked

Directions

Melt chocolate over a double boiler, stirring occasionally until smooth; remove from heat and quickly beat in the egg yolks. Stir in sour cream and set aside.

In a medium bowl whip egg whites until they start to stand up; add salt and slowly pour in honey until soft peaks form in the mixture.

Fold egg white mixture into chocolate mixture then spoon into pre-baked pastry shell. Cover and refrigerate for 3 hours; serve with whipped topping if desired.

Truly Key Lime Pie Ice Cream

Ingredients

1 (12 fluid ounce) can evaporated milk
1 (14 ounce) can sweetened condensed milk
2 cups milk
2/3 cup heavy cream
2 egg yolks, beaten
1 cup white sugar
1 cup lime juice
2 teaspoons lemon extract (optional)
1 (3 ounce) package lime flavored gelatin mix
6 whole graham crackers

Directions

In a saucepan over low heat, combine the evaporated milk, sweetened condensed milk, milk, and heavy cream. Cook until warm, whisking frequently. Once the mixture is hot to the touch, whisk in the gelatin mix and sugar, stirring constantly until sugar and gelatin are completely dissolved. Whisk in the egg yolks, and remove from the heat. Stir in the lime juice and lemon extract.

Pour the mixture into an ice cream maker, and freeze according to the manufacturer's instructions. This recipe takes a bit longer to set up than the usual ice cream.

Once the ice cream is thick, open the canister, and place large pieces of graham cracker evenly on each side. They will break into smaller pieces as the machine churns. Mix for about 5 more minutes. Transfer to a freezer container, seal, and freeze until solid. I like to use 1 gallon resealable freezer bags.

Grasshopper Pie II

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
1/2 cup evaporated milk
32 large marshmallows
6 tablespoons creme de menthe
liqueur
1/4 cup white creme de cacao
1 1/2 cups heavy whipping cream
2 drops green food coloring
(optional)
1/8 cup grated semisweet
chocolate (optional)
1/4 cup crushed peppermint hard
candies (optional)

Directions

In a large saucepan combine evaporated milk and marshmallows. Stir over low heat until marshmallows are completely melted. Chill until mixture holds its shape when dropped from a spoon.

Slowly pour creme de menthe and creme de cacao into marshmallow mixture while stirring constantly. Continue to stir until all ingredients are thoroughly combined.

Pour whipping cream into a large chilled mixing bowl. Add a few drops of green food coloring if desired. Whip cream until stiff. Gently fold whipped cream into marshmallow mixture.

Spread mixture into pie crust. Chill overnight before serving. Garnish each slice with shaved chocolate and crushed peppermint if desired. Be sure to refrigerate any leftovers.

Blueberry Pie in a Jar

Ingredients

7 quarts fresh blueberries
4 1/2 cups white sugar
3 tablespoons lemon juice
1 tablespoon salt
10 cups water, divided
1 cup cornstarch

Directions

Place the blueberries, sugar, lemon juice, salt, and 8 cups of water into a large, non-reactive pot, and bring to a boil over high heat. Dissolve the cornstarch in the remaining 2 cups of water, and stir into the boiling blueberries until thickened. Cook and stir for 2 minutes more.

Ladle into 7 sterilized quart jars with lids and rings. Process in a pressure canner for 5 minutes at 5 pounds of pressure. Remove jars from the canner and place on cloth-covered or wood surface, several inches apart, until cool. Once cool, press top of each lid with finger, ensuring that seal is tight (lid doesn't move up or down at all). Sealed jars can be stored for up to a year.

Blackberry Pie I

Ingredients

4 cups fresh blackberries
1/2 cup white sugar
1/2 cup all-purpose flour
1 recipe pastry for a 9 inch double
crust pie
2 tablespoons milk
1/4 cup white sugar

Directions

Combine 3 1/2 cups berries with the sugar and flour. Spoon the mixture into an unbaked pie shell. Spread the remaining 1/2 cup berries on top of the sweetened berries, and cover with the top crust. Seal and crimp the edges. Brush the top crust with milk, and sprinkle with 1/4 cup sugar.

Bake at 425 degree F (220 degrees C) for 15 minutes. Reduce the temperature of the oven to 375 degrees F (190 degrees C), and bake for an additional 20 to 25 minutes.

Bramblewood Blackberry Pie

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon salt
1/2 cup vegetable oil
3 tablespoons cold water
2/3 cup white sugar
1/2 teaspoon ground cinnamon
3 cups fresh blackberries

Directions

Preheat oven to 425 degrees F (220 degrees C).

Mix together 2 cups flour and salt in a medium mixing bowl. Make a well in the center, pour in the oil and water and stir together.

Separate the dough into two balls, using 3/4 of the dough for the first ball and 1/4 of the dough for the second. Place a sheet of wax paper over the bigger ball of dough, and roll it out; the dough can be crumbly, and the wax paper will help keep the dough in one large piece. Line an 8 inch pie pan with dough. Roll out the small ball of dough similarly, and set aside.

In a small bowl, mix together sugar, 1/4 cup flour, and cinnamon. Place berries in a large bowl, and sprinkle sugar mixture over the berries. Gently stir to coat. Spread filling into the dough lined pie pan. Cover with top crust, and pinch the crusts together. Poke holes in the top to allow steam to escape during baking. Line the edges of the crust with tin foil to prevent burning.

Bake for 30 to 45 minutes, or until crust is lightly browned and filling is hot and bubbly.

Sopapilla Cheesecake Pie

Ingredients

2 (8 ounce) packages cream cheese, softened
1 cup white sugar
1 teaspoon Mexican vanilla extract
2 (8 ounce) cans refrigerated crescent rolls
3/4 cup white sugar
1 teaspoon ground cinnamon
1/2 cup butter, room temperature
1/4 cup honey

Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare a 9x13 inch baking dish with cooking spray.

Beat the cream cheese with 1 cup of sugar and the vanilla extract in a bowl until smooth.

Unroll the cans of crescent roll dough, and use a rolling pin to shape each piece into 9x13 inch rectangles. Press one piece into the bottom of a 9x13 inch baking dish. Evenly spread the cream cheese mixture into the baking dish, then cover with the remaining piece of crescent dough. Stir together 3/4 cup of sugar, cinnamon, and butter. Dot the mixture over the top of the cheesecake.

Bake in the preheated oven until the crescent dough has puffed and turned golden brown, about 30 minutes. Remove from the oven and drizzle with honey. Cool completely in the pan before cutting into 12 squares.

Tamale Pie Casserole

Ingredients

1 cup cornmeal
6 cups boiling water
1 teaspoon salt
2 tablespoons shortening
1 onion, chopped
2 cups diced raw beef
2 cups chopped tomatoes
2 tablespoons chopped pimiento
peppers
1/2 teaspoon cayenne pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large saucepan combine cornmeal, boiling water, and salt. Cook over low heat for 30 minutes, stirring frequently.

Meanwhile, melt shortening in a large skillet over medium heat. Add chopped onion and saute until brown. Add beef and cook just until no longer pink. Stir in tomatoes, pimientos, and cayenne pepper, then remove from heat.

Oil bottom and sides of a 3 quart casserole dish and line with two thirds of cornmeal mixture. Pour in meat mixture, then top with remaining cornmeal. Bake in preheated oven for 2 to 2 1/2 hours.

Refreshing Mango Pie

Ingredients

1 1/4 cups HONEY MAID Graham
Cracker Crumbs
1/4 cup butter, melted
2 tablespoons sugar
2 mangoes, divided
4 ounces PHILADELPHIA Cream
Cheese, softened
1 1/2 cups thawed COOL WHIP
Whipped Topping
2/3 cup boiling water
1 (3 ounce) package JELL-O
Orange Flavor Gelatin
ice cubes
1/4 cup cold water

Directions

Heat oven to 350F.

Mix graham crumbs, butter and sugar; press onto bottom and up side of 9-inch pie plate. Bake 8 to 10 min. or until lightly browned. Cool completely. Meanwhile, peel and pit 1 mango; place in blender. Add cream cheese; blend until smooth. Transfer to medium bowl. Gently stir in COOL WHIP.

Add boiling water to gelatin mix in large bowl 2 min. until completely dissolved. Add ice to cold water to make 1/2 cup. Add to gelatin; stir until slightly thickened. Remove any unmelted ice. Add mango mixture; stir with whisk until well blended. Refrigerate 15 to 20 min. or until mixture is thick enough to mound. Pour into crust.

Refrigerate 3 hours. When ready to serve, peel, pit and slice remaining mango; arrange on top of pie.

Glazed Apple Cream Pie

Ingredients

1/2 cup white sugar
1/2 cup milk
1/2 cup heavy cream
1/4 cup butter
2 tablespoons cornstarch
2 tablespoons milk
1 teaspoon vanilla extract
2 tart apples - peeled, cored and sliced
1 tablespoon all-purpose flour
1/4 teaspoon ground cinnamon
1 (15 ounce) package pastry for double-crust pie
1/2 cup confectioners' sugar
1 tablespoon milk
1/4 teaspoon vanilla extract
1 tablespoon butter, softened

Directions

In a medium saucepan over medium heat, combine 1/2 cup sugar, 1/2 cup milk, 1/2 cup cream, and 1/4 cup butter. Heat until butter is melted, stirring occasionally. In a small bowl, whisk together the cornstarch, 2 tablespoons milk, and vanilla; stir into saucepan. Cook until thickened, stirring constantly. Remove from heat, and set aside to cool slightly.

Preheat oven to 400 degrees F (200 degrees C). In a medium bowl, combine the apples, flour, and cinnamon. Mix well.

Line a 9 inch pie pan with pie dough. Pour thickened filling mixture into pastry-lined pie pan. Arrange apple mixture evenly over filling. Top with second crust, seal and flute the edges. Cut slits in top crust.

Bake for 30 to 40 minutes, or until crust is golden brown and apples are tender. Cool for at least 30 minutes.

In small bowl, combine confectioners' sugar, 1 tablespoon milk, 1/4 teaspoon vanilla, and 1 tablespoon softened butter. Blend until smooth; pour evenly over warm pie. Refrigerate for AT LEAST 1 1/2 hours before serving (longer is better).

German Zwiebelkuchen (Onion Pie)

Ingredients

6 pounds onions, sliced
4 slices bacon
1 (16 ounce) container sour cream
4 egg
2 tablespoons all-purpose flour
1/2 teaspoon salt
1/2 teaspoon caraway seed
2 recipes pastry for a 9 inch single crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C). Line a jelly-roll pan or large pizza pan with prepared dough, making sure dough extends up sides of pan.

Saute onion in a skillet until translucent and pour cooked onion into a large mixing bowl. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, chop and add to onion; mix well.

Stir in sour cream. Beat eggs enough to break up yolks, then mix in to pie mixture. Add flour to thicken mixture (onions will create a lot of water), then add salt. Mix well and pour mixture into prepared pan. Sprinkle top with caraway seed.

Bake in preheated oven for about 1 hour, or until onions start to turn golden brown on top.

Spinach Pie

Ingredients

2 tablespoons butter
2 tablespoons chopped onion
1 (16 ounce) package frozen
chopped spinach, thawed and
drained
3 eggs
1 1/2 cups heavy cream
1/2 teaspoon salt
1/2 teaspoon ground black
pepper
1/2 teaspoon ground nutmeg
1/2 cup shredded Swiss cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray a 9 inch pie pan with non-stick cooking spray.

Melt 2 tablespoons butter in a large saucepan over medium-high heat. Add onions and cook, stirring occasionally, until onions are soft. Squeeze extra water out of the spinach and add the spinach to the skillet. Continue cooking until the spinach is heated through and the extra water evaporates. Spoon mixture into pie pan.

In a large bowl, beat together eggs and cream. Stir in salt, pepper and nutmeg. Pour into pie pan, top with shredded Swiss cheese. dot with remaining 1 tablespoon of butter.

Bake 25 to 30 minutes until set and golden brown. Cool 5 minutes before serving.

Awesome Lasagna Pie

Ingredients

1 pound lean ground beef
1 (6 ounce) can tomato paste
1/2 teaspoon salt
1/2 teaspoon Italian seasoning
1 cup shredded mozzarella cheese
1/3 cup grated Parmesan cheese
1/2 cup cottage cheese
1 cup milk
2 eggs
1/2 cup biscuit baking mix

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Crumble the ground beef into a large skillet over medium-high heat. Cook and stir until no longer pink. Drain and stir in the tomato paste, salt, and Italian seasoning. Set aside a little bit of the mozzarella and Parmesan cheeses for the top; stir the rest into the ground beef. Set aside.

Spread cottage cheese into the bottom of a 9 inch pie plate. Spoon the ground beef mixture over the cheese. In a small bowl, stir together the milk and eggs. Blend in the biscuit mix until smooth. Pour over the top of the pie, covering completely.

Bake in the preheated oven until top is browned, about 30 minutes. Remove from the oven and sprinkle the reserved cheese over the top.

Butter Rum Cream Pie

Ingredients

1 (9 inch) pie crust, baked
3/4 cup packed brown sugar
6 tablespoons cornstarch
1/4 teaspoon salt
3 cups milk
3 egg yolks
3 tablespoons butter
2 teaspoons vanilla extract
1 teaspoon butterscotch flavored extract
1 1/4 teaspoons rum flavored extract
1 tablespoon spiced rum

Directions

In a medium saucepan combine brown sugar, cornstarch, and salt. Whisk in milk and egg yolks until well blended. Cook mixture over medium heat, stirring constantly. Once mixture begins to boil, continue to boil for 2 minutes, then remove from heat.

To milk mixture stir in butter or margarine, vanilla extract, butterscotch extract, rum extract, and spiced rum. Pour this mixture into baked pie shell and chill for 2 to 3 hours before serving. Garnish with whipped cream and butterscotch topping.

Raspberry French Silk Pie

Ingredients

Crust:

1 cup all-purpose flour
1/2 teaspoon salt
1/3 cup shortening
2 tablespoons beaten egg
1 tablespoon water
1 teaspoon lemon juice

Filling:

3 ounces semisweet chocolate
3/4 cup butter, softened
1 cup white sugar
1/2 teaspoon vanilla extract
3 eggs
1/3 cup seedless raspberry jam

Garnish:

fresh raspberries
fresh mint leaves
whipped topping

Directions

To make the crust, combine the flour and salt in a mixing bowl. Cut in the shortening with a knife or pastry blender until the mixture resembles coarse crumbs. Combine the egg, water, and lemon juice. Sprinkle wet ingredients over the flour mixture and toss lightly with a fork until the flour mixture is moistened. Wrap the dough in plastic and refrigerate for at least 1 hour or up to three days.

Roll the dough out to fit a 9 inch pie plate. Place the dough in the pie plate, trimming the edge to form a 1 inch overhang. Fold the extra dough under itself and decoratively crimp the edge of the crust. Chill the pastry-filled pie pan at least 20 minutes before baking to prevent shrinkage.

Preheat oven to 400 degrees F (205 degrees C). Line pastry with a double layer of aluminum foil and a layer of pie weights or dried beans. Bake in the preheated oven until edge of crust is golden, about 10 minutes. Carefully remove the foil and weights and bake until the crust has set, about 5 minutes more. Cool completely before adding filling.

To make the filling, melt the chocolate in a double boiler. Let it cool until room temperature but still fluid. Meanwhile, beat the butter with an electric mixer until smooth. Gradually add the sugar, beating until the mixture is light and fluffy. It should be noticeably lighter in color. Blend in the cooled melted chocolate and the vanilla extract. Add the eggs one at a time, beating at high speed for 2 minutes and scraping down the sides of the bowl well after each addition.

Spread a thin layer (about 1/4 inch) of raspberry jam on the bottom of the cooled pie crust. Spoon the chocolate filling on top of the jam and smooth the surface. Refrigerate overnight.

Before serving, garnish each slice with a dollop of whipped topping, 3 fresh raspberries, and a mint leaf.

Killer Pumpkin Pie

Ingredients

Crust:

1 1/2 cups all-purpose flour plus
2 tablespoons all-purpose flour
2 teaspoons white sugar
1 teaspoon salt
1/2 cup canola oil
2 tablespoons rice milk

Filling:

1/2 cup white sugar
1/4 cup dark brown sugar
2 teaspoons ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 (15 ounce) can pumpkin puree
2 tablespoons canola oil
2 large eggs
1 teaspoon vanilla
1 1/4 cups rice milk

Directions

Preheat an oven to 425 degrees F (220 degrees C).

Stir together the flour, sugar, and salt in a 9 inch pie pan, and make a well in the center. Pour the oil and rice milk into the well, then mix with a fork until a dough forms. Use your hands to press the mixture evenly into the bottom and sides of the pan. Crimp the edge of the crust.

Stir together the white sugar, brown sugar, cinnamon, salt, ginger, nutmeg, and cloves in a large bowl; set aside. Whisk together the pumpkin puree, oil, eggs, vanilla, and rice milk in a separate bowl until evenly blended. Add the pumpkin mixture to the dry ingredients and stir until fully blended. Pour into the prepared crust and place on a cookie sheet in the preheated oven.

Bake for 10 minutes. Reduce temperature to 350 degrees F (175 degrees C) and bake for 40 to 50 minutes or until a knife inserted near the center comes out clean. The center may still wiggle a little but will firm up out of the oven. Cool on a metal rack.

Sweet Potato Pie VIII

Ingredients

2 cups mashed sweet potatoes
3 tablespoons butter, melted
2 eggs, beaten
3/4 cup white sugar
3/4 cup milk
1/2 teaspoon ground nutmeg
1 teaspoon vanilla extract
2 tablespoons lemon juice
1/2 cup light whipping cream
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the potatoes and melted butter in a mixing bowl. Stir the eggs, sugar, milk, nutmeg, vanilla, lemon juice, and light whipping cream into the potato mixture. Beat until well blended and smooth; pour into the pie shell.

Bake in preheated oven for 50 to 60 minutes, until toothpick inserted in center comes out clean. Serve warm or cold.

Sweet Potato Pie IX

Ingredients

3 sweet potatoes
1/2 cup butter, softened
1 tablespoon vanilla extract
2 1/2 cups white sugar
1/2 teaspoon ground nutmeg
4 eggs, beaten
3/4 cup evaporated milk
2 (9 inch) unbaked 9 inch pie
crusts

Directions

Bring a large pot of water to a boil. Add sweet potatoes and cook until tender but still firm, about 30 minutes. Drain, cool, peel and mash. Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine sweet potatoes, butter, sugar, vanilla and nutmeg. In a small bowl, whisk together the eggs and milk and blend into the sweet potato mixture.

Pour into pie shells and bake in preheated oven for 60 minutes, or until done.

Key Lime Pie VI

Ingredients

1 cup white sugar
1/4 cup all-purpose flour
3 tablespoons cornstarch
1/4 teaspoon salt
2 cups water
3 eggs
1 tablespoon butter
1/4 cup key lime juice
1 tablespoon grated lime zest
1 (9 inch) pie crust, baked
1/4 teaspoon cream of tartar
6 tablespoons white sugar

Directions

Preheat oven to 425 degrees F (220 degrees C).

Separate the eggs. Beat the egg yolks and set the whites aside.

Combine the 1 cup white sugar, flour, cornstarch and salt in a saucepan. Gradually stir in the water. Cook over medium heat until thickened.

Gradually stir the cooked sugar mixture into the beaten egg yolks, beating constantly. Return the mixture to low heat and cook, stirring constantly, for 2 minutes. Stir in the butter, lime juice and lime zest. Let mixture cool slightly.

Beat egg whites until light and frothy. Add the cream of tartar and continue beating until stiff peaks form. Gradually beat in the remaining 6 tablespoons white sugar and beat until the meringue is stiff and glossy.

Pour the lime filling into the prepared pie shell. Then pile the meringue on top, spreading it until it touches the edges of the pastry to prevent the meringue from shrinking. Bake pie at 425 degrees F (220 degrees C) for 5 to 6 minutes or until meringue top is golden brown.

Poor Man's Shepherd's Pie

Ingredients

1/2 cup uncooked brown rice
1 3/8 cups water
1 pound ground beef
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup chopped green onion
1 tablespoon Worcestershire sauce
1 teaspoon soy sauce
1/4 teaspoon ground black pepper

Directions

In a medium saucepan, bring water and brown rice to a boil. Reduce heat, cover and simmer for 45 to 50 minutes.

Meanwhile, in a medium skillet over high heat, brown the ground beef and drain fat.

Stir the mushroom soup, green onion, Worcestershire sauce, soy sauce and pepper into the skillet with the beef. Simmer on medium low heat for 10 minutes. Serve over the rice.

Coconut Custard Pie II

Ingredients

4 eggs
1/2 cup white sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
2 1/2 cups milk
1 cup flaked coconut
1 (9 inch) pie shell
1/4 cup packed brown sugar
2 tablespoons butter, softened

Directions

Preheat oven to 400 degrees F (200 degrees C).

Beat eggs slightly, stir in white sugar, salt and vanilla. Gradually stir in milk. Add 1/2 cup coconut to filling, and reserve remaining 1/2 cup for the top. Pour filling into pie shell.

Bake at 400 degrees F (200 degrees C) for 25 to 30 minutes, or until knife inserted into center of pie comes out clean. Cool pie completely.

Before serving, mix 1/2 cup coconut with butter and brown sugar. Sprinkle on top of pie. Broil, about 3 or 4 inches away from heat, for 2 to 4 minutes.

Creamy Pear Pie

Ingredients

4 cups sliced peeled pears
1/3 cup sugar
2 tablespoons all-purpose flour
1 cup sour cream
1/2 teaspoon vanilla extract
1/2 teaspoon lemon extract
1/2 teaspoon almond extract
1 (9 inch) unbaked pie crust
TOPPING:
1/4 cup all-purpose flour
2 tablespoons butter or margarine,
melted
2 tablespoons brown sugar

Directions

In a large bowl, toss pears with sugar and flour. Combine sour cream and extracts; add to pear mixture and mix well. Pour into pie shell. In a small bowl, mix toppings ingredients until crumbly. Sprinkle over pears. Bake at 400 degrees F for 10 minutes. Reduce heat to 350 degrees F; bake 45 minutes more or until the pears are tender.

Rhubarb Berry Cheesecake Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
6 tablespoons lemon juice
1 teaspoon grated lemon peel
1 teaspoon vanilla extract
Dash salt
1 (9 inch) graham cracker crust
TOPPING:
2 cups sliced fresh or frozen rhubarb
6 tablespoons water, divided
1 1/2 teaspoons unflavored gelatin
1/2 cup sugar
2 teaspoons lemon juice
1 pint fresh strawberries, hulled and halved

Directions

In a large mixing bowl, beat cream cheese and milk until smooth. Beat in the lemon juice, lemon peel, vanilla and salt. Pour into crust. Cover and refrigerate for 2 hours.

Meanwhile, in a saucepan, bring rhubarb and 1/4 cup water to a boil. Reduce heat; simmer, uncovered, for 10 minutes or until rhubarb is tender. Drain. In a small bowl, sprinkle gelatin over remaining water; let stand for 1 minute. Stir gelatin and sugar into rhubarb. Bring to a boil.

Remove from the heat; stir in lemon juice. Cover and refrigerate until slightly thickened. Stir in strawberries. Spoon over pie. Refrigerate for 2-3 hours or until set.

Harden Your Arteries Pie Crust

Ingredients

1 1/3 cups all-purpose flour
1/3 cup lard
1/4 teaspoon salt
1 egg
1 teaspoon vinegar

Directions

In a medium bowl, stir together the flour and salt. Use a pastry blender to cut in the lard, until it resembles small peas. Using a fork, lightly stir in the egg and vinegar. If the dough does not stick together enough to pull away from the sides of the bowl, stir in a little cold water, about 1 teaspoon at a time. Form dough into a ball, wrap in plastic wrap, and refrigerate for at least 30 minutes before using.

Bacon Pie

Ingredients

12 slices bacon
1 cup shredded Swiss cheese
1/3 cup chopped onion
2 cups milk
4 eggs
1 cup baking mix
1/8 teaspoon ground black pepper

Directions

Heat oven to 400 degrees F (205 degrees C). Grease glass pie plate, 10x1-1/2 inches. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Sprinkle bacon, cheese, and onion in pie plate.

In a medium bowl, stir milk, eggs, baking mix, and pepper with fork until blended. Pour into pie plate.

Bake 35 to 40 minutes or until knife inserted in center comes out clean.

Never-Fail Pecan Pie

Ingredients

2 eggs, well beaten
1/2 cup sugar
1 cup dark corn syrup
1 tablespoon all-purpose flour
1/4 teaspoon salt
1 teaspoon vanilla extract
1 cup pecan halves
1 (9 inch) unbaked pie shell

Directions

Combine egg, sugar, corn syrup, flour, salt and vanilla. Stir in pecans. Pour into pie shell. Cover pastry edges with foil to prevent excess browning. Bake at 350 degrees F for 30 minutes. Remove foil and bake another 15 minutes or until golden brown.

Pumpkin Pie IV

Ingredients

2 (9 inch) pie shell
4 eggs
1 (29 ounce) can pumpkin puree
2 cups packed brown sugar
2 teaspoons ground cinnamon
1 tablespoon ground nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon salt
3/4 cup evaporated milk

Directions

Preheat oven to 425 degrees F (220 degrees C).

Beat eggs lightly in a medium bowl. Add pumpkin, sugar, cinnamon, nutmeg, ginger, and salt. Blend thoroughly, then beat in milk. Pour into pastry-lined pie plates.

Bake in preheated oven for 30 minutes, or until set. Chill before serving.

Vegetable Shepherd's Pie with Baked Beans

Ingredients

5 potatoes, peeled and cubed
1 teaspoon cumin seeds
1/2 teaspoon ground coriander
1/2 teaspoon ground turmeric
6 fresh curry leaves
1 green chile pepper, halved lengthwise
2 tablespoons vegetable oil (optional)
1 teaspoon mustard seeds
1 green bell pepper, finely diced (optional)
1 clove garlic, minced (optional)
1 small onion, finely diced
1/4 cup frozen chopped spinach, thawed and drained (optional)
1/2 cup frozen corn
1/2 cup frozen peas
1 (16 ounce) can baked beans
1/2 cup chopped fresh cilantro
1/2 teaspoon chili powder
1/2 teaspoon salt
ground black pepper to taste
2 tablespoons butter
3 tablespoons milk
1 pinch salt

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Meanwhile, combine cumin seeds, ground coriander, ground turmeric, curry leaves, and sliced green chile in a bowl. Set aside. Place vegetable oil and mustard seeds in a large skillet. Cover and cook over medium heat until the mustard seeds begin popping, then reduce heat to low. When the popping stops, quickly add the cumin mixture and replace the lid; cook until the herbs make a hissing sound. Mix in the green bell pepper, garlic, and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the spinach, corn, and peas until heated through. Stir in the baked beans. Toss in the cilantro, and season with chili powder, 1/2 teaspoon of salt, and pepper. Divide vegetable and bean mixture evenly into two 9-inch round pie pans.

Combine potatoes, butter, milk, and 1 pinch of salt in a bowl. Mash until smooth. Spread mashed potatoes over the bean mixture using a fork to create small peaks that will become crisp during baking.

Bake in the preheated oven until potatoes are golden brown, 20 to 25 minutes. Cool for 5 minutes before serving.

Evie's Rhubarb Pie with Oatmeal Crumble

Ingredients

4 cups sliced fresh rhubarb (about 1/2 inch thick)
1 1/2 cups white sugar
2 tablespoons quick-cooking tapioca
1 1/2 tablespoons butter, melted
1 (9 inch) refrigerated pie crust
1/2 cup regular rolled oats
1/4 cup white sugar
2 tablespoons all-purpose flour
1 tablespoon butter, melted
1 pinch ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C).

Toss the rhubarb with 1 1/2 cups of sugar and the tapioca in a large bowl. Drizzle with the melted butter and toss again to coat. Pour the rhubarb into the pie crust, and set aside.

Mix together the oats, 1/4 cup sugar, flour, softened butter, and cinnamon in a small bowl until evenly blended. Sprinkle the oat topping over the rhubarb.

Bake in the preheated oven for 15 minutes, then reduce the heat to 325 degrees F (165 degrees C), and continue baking until rhubarb is tender enough to pierce with a fork, about 30 minutes more. Allow to cool to room temperature before serving.

Irish Pie

Ingredients

3 cups cubed cooked chicken
2 cups shredded Monterey Jack cheese
1 teaspoon garlic salt
2 cups seasoned stuffing croutons
1 pound bulk pork sausage, cooked and drained
2 cups peeled cooked diced potatoes
2 cups shredded Cheddar cheese
3 eggs
1 1/2 cups milk

Directions

In a greased 3-qt. baking dish, layer the first seven ingredients in the order given. Beat the eggs and milk; pour over the cheese.

Cover and bake at 325 degrees F for 55 minutes. Uncover; bake 10 minutes longer. Let stand for 10 minutes before serving.

No Fail Pie Crust II

Ingredients

4 cups all-purpose flour
1 teaspoon baking powder
2 teaspoons salt
1 2/3 cups lard
1/2 cup water
1 egg, beaten
1 tablespoon distilled white vinegar

Directions

In a large bowl, mix together flour, baking powder, and salt. Cut in lard until mixture resembles coarse meal.

In a small bowl, mix together water, egg, and vinegar. Pour into lard mixture and stir until dough is thoroughly moistened and forms a ball. Divide into 4 portions and wrap tightly. Use dough within three days or freeze.

Apple Pie Shot

Ingredients

1 fluid ounce vodka
1 fluid ounce apple cider
1 tablespoon whipped cream
1 pinch ground cinnamon

Directions

In a 2 ounce shot glass, combine vodka and apple cider. top with a dollop of whipped cream and a pinch of cinnamon.

Raspberry Pie II

Ingredients

1 recipe pastry for a 9 inch single crust pie
2 1/2 cups raspberries
1/2 cup packed brown sugar
1 teaspoon cornstarch
1 tablespoon butter
1 egg white

Directions

Preheat oven to 450 degrees F (230 degrees C).

Line a 9 inch pie plate with pastry, and brush with egg white. Arrange berries in crust. Combine sugar and cornstarch; sprinkle mixture over the berries. Dot with butter. Cover with upper crust, and seal the edges.

Bake for 10 minutes. Reduce oven temperature to 400 degrees F (205 degrees C), and continue baking for 30 minutes.

Vegetable Chicken Pie

Ingredients

1 cup cubed cooked chicken
1 (10.75 ounce) can condensed
cream of celery soup, undiluted
1/2 cup frozen peas and carrots
1/4 cup chopped onion
1/4 cup chopped green pepper
3 tablespoons chicken broth
2 tablespoons butter, melted

TOPPING:

1/3 cup self-rising flour
1/3 cup buttermilk
1/4 cup butter or margarine,
softened
1/8 teaspoon pepper
Refrigerated butter-flavored spray
Paprika

Directions

In a bowl, combine the first seven ingredients. Transfer into two greased 12-oz. baking dishes. For topping, in a bowl, combine the flour, buttermilk, butter and pepper (batter will be thin). Spoon evenly over each dish; spread to cover top. Spritz each casserole with butter-flavored spray; sprinkle with paprika. Bake, uncovered, at 350 degrees F for 30-35 minutes or until bubbly and top is firm.

Peanut Butter Pie XIX

Ingredients

1 (8 ounce) package cream
cheese, softened
3/4 cup white sugar
1 1/2 cups peanut butter
2 (8 ounce) containers frozen
whipped topping, thawed
1 (9 inch) pie shell, baked

Directions

In a large bowl, beat cream cheese and sugar until smooth. Beat in the peanut butter. Fold in 1 container of whipped topping. Spread filling in baked pie shell. Chill for 1 hour.

Spread top with remaining container of whipped topping.
Refrigerate 1 hour before serving.

Apple Pie Bars

Ingredients

2 1/2 cups all-purpose flour
2 tablespoons sugar
1/4 teaspoon salt
1 cup shortening
2 egg yolks, lightly beaten
1/3 cup milk
FILLING:
1 cup crisp rice cereal
8 cups tart apples - peeled, cored
and sliced
1 cup sugar
1 teaspoon all-purpose flour
1/2 teaspoon ground cinnamon
2 egg whites, lightly beaten
1 cup confectioners' sugar
1 tablespoon milk

Directions

In a large mixing bowl, combine the flour, sugar and salt; cut in the shortening until crumbly.

Combine egg yolks and milk; gradually add to crumb mixture, tossing with a fork until dough forms a ball. Divide in half.

On a lightly floured surface, roll each portion into a 15-in. x 10-in. rectangle. Line a 15-in. x 10-in. x 1-in. baking pan with one rectangle; sprinkle with cereal.

Arrange apples over cereal. Combine the sugar, flour and cinnamon; sprinkle over apples. Top with remaining pastry; cut slits in top. Brush with egg whites.

Bake at 350 degrees F for 50-55 minutes or until golden brown. Cool completely on a wire rack. In a bowl, combine confectioners' sugar and enough milk to achieve drizzling consistency. Drizzle over bars. Store in the refrigerator.

Creamed Cottage Cheese Pie

Ingredients

1 (9 inch) pie shell
1 1/2 cups cottage cheese,
creamed
4 tablespoons melted butter
1/2 cup white sugar
1/4 teaspoon salt
1 tablespoon all-purpose flour
1 tablespoon lemon zest
2 eggs
1/2 cup raisins
1/2 cup chopped walnuts
(optional)
1/4 cup milk

Directions

Preheat oven to 400 degrees F (205 degrees C).

Separate the eggs.

Press the cheese through a sieve 2 times. Add the butter, sugar, salt, flour, lemon zest, unbeaten egg yolks, raisins, chopped walnuts and milk. Stir well.

Beat the egg whites until stiff peaks form. Fold the egg whites into the cream cheese mixture.

Bake at 400 degrees F (205 degrees C) for 30 minutes or until browned and firm.

Pecan Pie Cake II

Ingredients

2 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 1/2 cups white sugar
1/2 cup butter
2 eggs
1 teaspoon vanilla extract

1/4 cup light corn syrup
1 1/4 cups white sugar
1/4 cup butter
3 eggs, beaten
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine flour, salt, soda and baking powder. Add 1 1/2 cup sugar, 1/2 cup margarine, 2 eggs and vanilla; mix well. reserve 2/3 cup of batter for filling. Spread remaining batter in 9x13 inch pan. Bake the cake base for 15 minutes.

In a saucepan, heat corn syrup, 1 1/4 cups sugar and 1/4 cup margarine until melted and hot. Remove from heat and beat in reserved 2/3 cup of cake batter. Stir in 3 eggs and add pecans. Pour on top of cake. Return to oven and bake an additional 40 minutes.

Fresh Strawberry Almond Pie

Ingredients

1 1/2 cups crushed pecan shortbread cookies
1/4 cup blanched slivered almonds
1/3 cup butter, melted
6 cups fresh strawberries, hulled
1 cup white sugar
3 tablespoons cornstarch
1/3 cup water
1/4 teaspoon salt
1/2 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In small bowl, stir together all crust ingredients. Press on bottom and up sides of a 9-inch pie plate. Bake for 8 minutes. Cool completely.

Mash enough strawberries to equal 1 cup. In 2-quart saucepan, combine sugar and cornstarch. Stir in mashed berries and water. Cook over medium heat, stirring constantly, until mixture thickens and comes to a full boil (8 to 15 minutes). Boil 1 minute; remove from heat.

Stir in salt and almond extract; cool 10 minutes. Fill baked crust with remaining fresh strawberries; pour cooked mixture over fresh berries. Refrigerate at least 3 hours. Garnish with whipped cream and walnuts if desired.

Denver Omelet Pie

Ingredients

6 eggs
1/2 teaspoon onion powder
1/2 teaspoon dried thyme
1/2 teaspoon salt
1/8 teaspoon pepper
3 cups frozen shredded hash
brown potatoes
1 cup shredded Swiss cheese
1/2 cup diced fully cooked ham
1/2 cup chopped green pepper
1 medium tomato, thinly sliced

Directions

In a large bowl, beat the eggs, onion powder, thyme, salt and pepper. stir in the potatoes, cheese, ham and green pepper. Pour into a greased 9-in. pie plate. Bake at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Garnish with tomato slices.

Steak 'N' Onion Pie

Ingredients

2 tablespoons all-purpose flour
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon paprika
1/2 pound boneless beef top
round steak, cut into 1/2 inch
cubes
1 small onion, sliced and
separated into rings
2 tablespoons vegetable oil
1 1/2 cups beef broth
1 cup cubed cooked potatoes
CRUST:
1 cup all-purpose flour
1/4 teaspoon salt
3 tablespoons cold butter or
margarine
3 tablespoons shortening
2 tablespoons cold water
1 teaspoon milk

Directions

In a large resealable plastic bag, combine the flour, salt, pepper and paprika; mix well. Add beef, a few pieces at a time, and shake to coat.

In a skillet, cook beef and onion in oil until beef is browned and onion is tender. Add broth to the skillet. Bring to a boil. Reduce heat; cover and simmer for 45 minutes. Uncover; stir in the potatoes. Cook until heated through. Spoon meat mixture into a greased 7-in. pie plate or 2-cup baking dish.

For the crust, in a bowl, combine the flour and salt; cut in the butter and shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Roll out pastry to fit baking dish. Use a small cookie cutter to cut a shape in the center of the pastry; place pastry over meat mixture. Trim pastry to 1/2 in. beyond edge of dish; flute edges. Brush with milk. Bake at 375 degrees F for 35-40 minutes or until pastry is lightly browned on edges.

Strawberry Rhubarb Pie III

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 teaspoon orange zest
4 cups diced rhubarb
3 cups sliced fresh strawberries
1 1/2 cups white sugar
6 tablespoons quick-cooking tapioca
1 tablespoon milk
1 tablespoon white sugar for decoration
1 cup all-purpose flour (optional)
1 cup white sugar (optional)
1 teaspoon salt (optional)
1/2 cup butter (optional)

Directions

Preheat oven to 400 degrees F (205 degrees C). Line a pie pan with bottom crust.

Mix together rhubarb, strawberries, orange zest, 1 1/2 cups sugar, and tapioca. Spoon into crust. Roll out second crust, and place over the filling. Seal the edges. Brush with milk, and sprinkle extra sugar on top.

Bake at 400 degrees F (205 degrees C) for 10 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake for an additional 35 minutes.

For a crumb topping, omit top pie crust. Combine flour, 1 cup sugar, and salt. Cut in butter or margarine until mixture is crumbly. Spoon over filling, and bake as directed above.

Mint Pie

Ingredients

12 cream-filled chocolate sandwich cookies (such as Oreo®), crushed
3 tablespoons butter, softened
2 cups marshmallows
3/4 cup milk
1/3 cup mint liqueur
1 cup whipping cream

Directions

Combine the crushed sandwich cookies and the softened butter in a large bowl; mix well. Press cookie mixture into the bottom of a 9 inch pie pan.

Place the marshmallows and milk in a large, microwave safe bowl. Microwave on High for 3 minutes. Stir to combine. Allow marshmallow mixture to cool for 10 minutes. Stir in mint liqueur; cool completely, about 20 minutes.

Use an electric mixer to beat cream until lightly whipped. Stir into cooled marshmallow mixture. Pour into prepared pie pan and refrigerate until firm, 3 to 4 hours.

Italian Holiday Pie

Ingredients

8 eggs
3/4 cup white sugar
1 tablespoon lemon zest
1 teaspoon vanilla extract
1 cup milk
1 cup cream
2 (16 ounce) containers ricotta cheese
1 cup finely chopped red and green candied cherries
2 (9 inch) unbaked pie crusts
2 whole candied cherries
confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat the eggs, sugar, lemon zest, and vanilla together in a mixing bowl until light colored and fluffy, about 10 minutes. Pour in the milk and cream; continue beating to make a smooth mixture. Stir in the ricotta cheese and cherries until evenly blended. Pour into the pie shells.

Bake in preheated oven for 10 minutes. Reduce heat to 325 degrees F (165 degrees C), and bake until set, about 50 minutes more. Cool on racks. When pies are completely cool, dust with confectioners' sugar, and decorate by placing 1 whole cherry in the center of each pie.

Double Layer Chocolate Pie

Ingredients

1 1/2 cups skim milk
2 (1.4 ounce) packages fat-free instant chocolate pudding mix
1 (9 inch) prepared graham cracker crust
1/2 cup Neufchatel cheese
1 tablespoon white sugar
1 tablespoon skim milk
1 1/2 cups lite frozen whipped topping
1/8 cup grated semisweet chocolate (optional)

Directions

Combine 1 1/2 cups milk and pudding mix in a bowl. Beat with an electric mixer until thick. Spread pudding into pie crust.

Beat Neufchatel cream cheese, sugar, and 1 tablespoon milk with an electric mixer until smooth. Fold in whipped topping. Spread over chocolate pudding. Sprinkle with grated chocolate. Cover, and chill for at least 3 hours.

Perfect Pie Crust I

Ingredients

5 cups all-purpose flour
4 tablespoons white sugar
1/2 teaspoon salt
1/2 teaspoon baking powder
1 1/2 cups shortening
2 egg yolks

Directions

Combine flour, sugar, salt, and baking powder. Cut in Crisco until pea sizes form.

In one-cup measuring cup, beat egg yolks and add COLD water to fill entire one cup. Add to the mixture. Do not overmix. Divide into thirds.

Sour Cream Fruit Pie

Ingredients

2 cups sour cream
1 cup white sugar
1/4 teaspoon salt
3 tablespoons all-purpose flour
3 eggs, beaten
1 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling
1 (9 inch) prepared graham cracker crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together sour cream, sugar, salt, and flour. Add eggs and vanilla; stir until thoroughly combined. Pour mixture into graham cracker crust.

Bake in preheated oven for 40 to 45 minutes, until firm. Spoon pie filling over top immediately. Allow to cool slightly, then refrigerate at least 4 hours before serving.

Black Bottom Pie IV

Ingredients

30 gingersnaps, crushed
1/2 cup butter, softened
3/4 cup white sugar
1 3/4 teaspoons cornstarch
1/8 teaspoon salt
4 egg yolks, beaten
2 cups milk
1 1/2 (1 ounce) squares
unsweetened chocolate
1 teaspoon vanilla extract
1 tablespoon unflavored gelatin
1/4 cup cold water
2 tablespoons dark rum
4 egg whites
1/4 teaspoon cream of tartar
1 cup heavy cream
1/4 cup grated semisweet
chocolate

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease a 10 inch pie pan.

In a medium bowl, mix together cookie crumbs and softened butter. Press firmly into pie pan. Bake in preheated oven for 10 minutes. Allow to cool completely.

In a medium bowl, whisk together sugar, cornstarch, salt, and egg yolks. Bring milk to a simmer in top of a double boiler. Slowly whisk 1/2 cup of milk into egg yolk mixture, then gradually whisk egg yolk mixture into remaining 1 1/2 cups milk. Continue to cook over low heat, stirring constantly, until mixture is thick enough to coat back of spoon. Remove from heat.

Transfer 1 1/4 cups of hot egg yolk mixture to a small bowl and add unsweetened chocolate. Stir until chocolate is melted. Allow to cool slightly, then mix in vanilla extract. Pour chocolate mixture into cooled pie crust. Place in refrigerator.

Combine gelatin with cold water and set aside to soften 5 minutes. Add to remaining egg yolk mixture, stirring well. Allow to cool, then stir in rum.

In a large glass or metal bowl, combine egg whites and cream of tartar. Beat until stiff peaks form. Fold into cooled gelatin mixture. Spoon over chocolate layer.

In a medium bowl, whip cream until soft peaks form. Spread over top of pie. Sprinkle with grated chocolate. Chill at least 1 hour before serving.

Vinegar Pie III

Ingredients

1 1/2 cups white sugar
4 tablespoons all-purpose flour
4 tablespoons distilled white vinegar
3 egg yolks, beaten
3 egg whites
2 1/2 cups hot water
1/2 teaspoon lemon extract
1 teaspoon butter
1 (9 inch) pie crust, baked

Directions

Mix sugar and flour, add vinegar and beaten egg yolks. Mix well.

Add 1 cup hot water. Heat remaining 1 1/2 cups water to boiling and stir in egg yolk mixture. Boil mixture until thick. Remove from heat.

Add lemon extract and butter. Cool. Pour into a baked pie shell.

Preheat oven to 350 degrees F (175 degrees C). Beat egg whites until stiff; add 6 Tablespoons sugar and 1/4 teaspoon cream of tartar and continue beating until it holds a peak. Pile meringue onto filling. Bake until meringue is lightly browned, 10 - 15 minutes.

Prune Whip Pie

Ingredients

1 (.25 ounce) package unflavored gelatin
1/4 cup cold water
3/4 cup pureed stewed prunes
3/4 cup prune juice
1/2 cup white sugar
2 tablespoons lemon juice
1 teaspoon lemon zest
1/4 teaspoon salt
2 egg whites
1 (9 inch) pie crust, baked

Directions

Sprinkle gelatin on top of water.

Mix the prune pulp, prune juice, sugar, lemon juice, lemon rind, and salt in a saucepan; cook for two minutes. Add gelatin and water to hot prune mixture, stirring thoroughly, and allow to cool.

Beat egg whites until stiff, but not dry. When prune mixture begins to thicken, fold in stiffly beaten egg whites.

Pour filling into baked pie shell, and chill. Before serving, spread thin layer of whipped cream or whipped topping over the pie if desired.

Libby's® Famous Pumpkin Pie

Ingredients

1 (9 inch) unbaked deep dish pie crust
3/4 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
2 eggs
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin
1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Milk

Directions

Preheat oven to 425 degrees F.

Combine sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell.

Bake for 15 minutes. Reduce temperature to 350 degrees F.; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. (Do not freeze as this will cause the crust to separate from the filling.)

Grammie's No-Crust Apple Pie

Ingredients

6 cups apples - peeled, cored and sliced

1 1/4 teaspoons ground cinnamon

1/4 teaspoon ground nutmeg

1 cup white sugar

1/2 cup buttermilk baking mix

3/4 cup milk

2 eggs

2 tablespoons butter, softened

1 cup buttermilk baking mix

1/2 cup chopped walnuts

1/3 cup dark brown sugar

3 tablespoons margarine, chilled

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine apples, cinnamon, nutmeg, white sugar and 1/2 cup baking mix. Stir together the milk and eggs and mix into apple mixture, Pour filling into pie plate and dot with butter.

To make the Topping: In a large bowl, combine 1 cup baking mix, walnuts, brown sugar and margarine. Mix until crumbly and sprinkle over top of apples.

Bake in the preheated oven for 60 minutes, or until apples are cooked and topping is golden brown.

Chocolate Crunch Pie

Ingredients

2 (9 inch) unbaked pastry shells
4 eggs
2 cups sugar
1 cup butter or margarine, cut into
8 pieces
1 cup semisweet chocolate chips
1 cup chopped pecans
1 cup flaked coconut
1 teaspoon vanilla extract

Directions

Line unpricked pastry shells with a double thickness of heavy-duty foil. Bake at 450 degrees F for 8 minutes. Remove from oven and set aside; remove foil. Reduce heat to 350 degrees F.

In a saucepan, beat eggs and sugar until thickened, about 2 minutes. Add butter and chocolate chips. Cook over low heat until melted and smooth; stirring constantly. stir in pecans, coconut and vanilla. Pour into pie shells. Cover edges of pastry with foil. Bake at 350 degrees F for 20-25 minutes or until puffed.

Italian-Canadian Meat Pie

Ingredients

1 1/2 pounds ground pork
1 tablespoon fennel seed, or to taste
1 tablespoon crushed red pepper flakes, or to taste (optional)
1 teaspoon salt
5 eggs
1 1/2 cups grated Asiago cheese
1/2 cup bread crumbs
1 pastry for a 9-inch double crust pie

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Place a skillet over medium heat; cook the ground pork in the skillet with the fennel seed, red pepper flakes, and salt until completely browned, breaking the pork into small pieces as it cooks. Remove from heat and allow to cool completely.

Combine the ground pork, eggs, Asiago cheese, and bread crumbs in a large bowl; use your hands to mix thoroughly.

Line a 9-inch pie plate with one of the prepared pastries. Fill the pie with the pork mixture. Place the remaining pastry over the pie and press the edges together to seal. Be sure to cut steam vents into the top pastry.

Bake in the preheated oven for 15 minutes; reduce the heat to 350 degrees F (175 degrees C) and continue cooking until the pastry is browned and the filling is bubbling a bit, another 20 to 30 minutes. Remove from oven and allow the pie to cool 5 to 10 minutes before cutting to serve.

Pineapple-Rhubarb Pie

Ingredients

1 (15 ounce) package refrigerated pie crusts
1 1/3 cups white sugar
1/3 cup all-purpose flour
1/2 teaspoon grated orange zest
1/8 teaspoon salt
3 cups chopped rhubarb
1 cup drained crushed pineapple
2 tablespoons butter

Directions

Preheat the oven to 425 degrees F (220 degrees C). Press one of the pie crusts into the bottom and up the sides of a 9 inch pie plate. Refrigerate the other crust until needed.

In a medium bowl, stir together the sugar, flour, orange zest and salt. Combine the rhubarb and pineapple; stir into the dry ingredients until evenly blended. Pour into the prepared pie crust. Place the remaining crust on top and crimp the edges to seal in the filling. Cut a few holes in the top pastry to vent steam.

Bake in the preheated oven until the crust is golden brown and rhubarb is tender when pierced with a fork, 45 to 50 minutes.

Peanut Butter 'n' Jelly Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup confectioners' sugar
1/3 cup peanut butter
1 chocolate crumb crust (9 inches)
1/2 cup strawberry preserves
2 cups whipped topping
Additional strawberry preserves (optional)

Directions

In a mixing bowl, beat cream cheese, sugar and peanut butter until smooth. Spread into crust. Top with preserves and whipped topping. Cover and refrigerate for 4 hours or overnight. If desired, dollop additional preserves on top before serving.

Harvest Sweet Potato Pie

Ingredients

4 eggs
1 (12 ounce) can evaporated milk
1 1/4 cups sugar
3/4 cup butter or margarine,
melted
2 teaspoons ground cinnamon
2 teaspoons pumpkin pie spice
1 teaspoon vanilla extract
1 teaspoon lemon extract
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
4 cups mashed cooked sweet
potatoes
2 (9 inch) unbaked pastry shells
Whipped cream

Directions

In a mixing bowl, combine first 10 ingredients; mix well. Beat in sweet potatoes. Pour into pie shells. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 30-35 minutes longer or until a knife inserted near the center comes out clean. Cool completely. Serve with whipped cream if desired. Store in the refrigerator.

Fruit and Cream Phyllo Pie

Ingredients

10 sheets phyllo dough
1/2 cup butter, melted
1 (8 ounce) package cream cheese, softened
1/4 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 (21 ounce) can apple pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl combine cream cheese, sugar, egg, and vanilla extract. Beat until light and fluffy. Set aside.

Remove thawed phyllo from package and unroll. Keep stack covered with a damp towel at all times to prevent drying out and tearing. Separate one sheet of phyllo from stack, brush lightly with melted butter or margarine, and place sheet in a 9-inch pie pan. Let edges of dough hang over sides of pan. Continue this process with 4 more sheets of phyllo dough. Spread cream cheese mixture evenly into pan.

Spread fruit filling over cream cheese layer. Fold overhanging phyllo dough over fruit layer. Brush another sheet of phyllo with melted butter or margarine and lay over top of pie. Continue this process with remaining 4 sheets of phyllo.

Tuck edges of top phyllo sheets inside pie between pan and filling, sealing well. Cut small slits in top layers of dough to allow steam to escape.

Bake in preheated oven for 45 to 55 minutes, ensuring that phyllo doesn't get too brown, just golden. Cool completely before serving. Refrigerate leftovers, if any ...

Watermelon Pie

Ingredients

1 (3 ounce) package watermelon
flavored gelatin
1/4 cup water
1 (12 ounce) container frozen
whipped topping, thawed
2 cups watermelon
1 (9 inch) prepared graham
cracker crust

Directions

Mix together the watermelon gelatin and water. Fold gelatin mixture into the dessert topping. Add cut watermelon.

Pour mixture into graham cracker crust. Cool in refrigerator for about 3 hours.

Two Minute Chili Pie

Ingredients

1 (9 inch) deep dish pie crust
2 (15 ounce) cans chili with beans
1 (15 ounce) can green beans,
drained
1 cup shredded Cheddar cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix chili, green beans, and cheese. Pour into unbaked crust.

Bake at 375 F (190 degrees C) for 40 minutes or until bubbly and crust is brown.

Concord Grape Pie I

Ingredients

1 recipe pastry for a 9 inch double
crust pie
5 cups Concord grapes
1 1/4 cups white sugar
1/4 cup all-purpose flour
1 pinch salt
3/4 teaspoon lemon juice
1 1/2 tablespoons butter

Directions

Wash grapes, and remove the skins. Save the skins. Place grape pulp in a large saucepan; mash a few at the bottom to release their juice. Cook over medium low heat until grapes come to a full boil. Remove pulp from heat, and press through a food mill to remove seeds. Combine pulp and skins in a large bowl. Stir in lemon juice.

In a separate bowl, mix sugar, flour, and salt. Stir into grape mixture. Pour filling into pastry crust, and dot with butter or margarine. Cover with second pastry shell. Flute edges, and cut little slits in the top crust for steam to escape.

Bake at 400 degrees F (205 degrees C) for 45 to 50 minutes, or until crust is brown and juice begins to bubble through slits in top crust. Cool.

Cherry Pie III

Ingredients

2 cups all-purpose flour
1 cup shortening
1/2 cup cold water
1 pinch salt
2 cups pitted sour cherries
1 1/4 cups white sugar
10 teaspoons cornstarch
1 tablespoon butter
1/4 teaspoon almond extract

Directions

Cut the shortening into the flour and salt with the whisking blades of a stand mixer until the crumbs are pea sized. Mix in cold water. Refrigerate until chilled through. Roll out dough for a two crust pie. Line a 9 inch pie pan with pastry.

Place the cherries, sugar, and cornstarch in a medium size non-aluminum saucepan. Allow the mixture to stand for 10 minutes, or until the cherries are moistened with the sugar. Bring to a boil over medium heat, stirring constantly. Lower the heat; simmer for 1 minute, or until the juices thicken and become translucent. Remove pan from heat, and stir in butter and almond extract. Pour the filling into the pie shell. Cover with top crust.

Bake in a preheated 375 degree F (190 degree C) oven for 45 to 55 minutes, or until the crust is golden brown.

Butterscotch Pie III

Ingredients

1 (3.4 ounce) package instant
butterscotch pudding mix
1 (1.3 ounce) envelope whipped
topping mix
2 tablespoons white sugar
1/4 teaspoon pumpkin pie spice
1 3/4 cups milk
1 1/4 cups gingersnap cookie
crumbs
1/4 cup white sugar
1/4 cup butter, melted

Directions

To Make Crust: In a medium bowl, combine crumbs and sugar. Mix in butter. Press firmly onto the bottom and sides of a 9 inch pie pan. Chill for 1 hour.

To Make Filling: In a mixing bowl, combine pudding mix, whipped topping mix, sugar, spice and milk. Beat slowly at low speed until blended, then beat at high speed for about 4 minutes until mixture thickens. Spoon into prepared crust. Cover and refrigerate pie for 3 hours.

Mango Custard Pie

Ingredients

1 (9 inch) pie crust, baked
2 cups pureed mango
1 tablespoon fresh lime juice
1/4 cup evaporated milk
1/4 cup sifted all-purpose flour
3/4 cup white sugar
1/2 teaspoon ground cinnamon
2 eggs, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl mix together mango puree, lime juice, and evaporated milk. In a separate bowl thoroughly mix flour, sugar, and cinnamon.

Gently stir flour mixture into mango mixture. Whisk until smooth, then mix in beaten eggs. Pour mixture into pastry shell.

Bake in preheated oven for 30 minutes. Chill before serving.

Cranberry Cream Pie I

Ingredients

2 cups boiling water to cover
1 cup dried cranberries
1 cup white sugar
1/2 cup all-purpose flour
1/8 teaspoon salt
2 1/4 cups milk
2 eggs, lightly beaten
1/2 cup sour cream
1/4 cup butter, diced
1 (9 inch) pie crust, baked
1 cup heavy whipping cream
3 tablespoons confectioners' sugar
1 teaspoon vanilla extract

Directions

Pour boiling water over the cranberries to cover. Let stand for 5 minutes and drain.

In a medium heavy-bottomed saucepan, combine the sugar, flour and salt. Gradually stir in the milk and eggs. Cook over medium heat, stirring constantly, until the mixture thickens and boils. Boil and stir for 2 minutes. Remove from heat.

Stir in the sour cream, butter, and cranberries; pour mixture into the baked pastry shell. Cover with plastic wrap. Refrigerate for several hours or overnight.

Whip the cream until soft peaks form, fold in the confectioners' sugar and vanilla. Swirl over the top of the cooled and set pie.

Skinny Piecrust

Ingredients

1/2 cup sifted all-purpose flour
1/2 cup reduced fat margarine
1/4 teaspoon salt
1/4 teaspoon baking powder

Directions

Important: have diet margarine at room temperature. Sift flour, salt, and baking powder together in a deep bowl. Add margarine all at once. Cut in with fork or pastry blender and continue mixing until no pastry sticks to the sides of the bowl. Shape into a ball and wrap in wax paper. Refrigerate until thoroughly chilled (one hour or more).

Teenie's Accidental Rhubarb-Raspberry Pie

Ingredients

1 (15 ounce) package frozen prepared pie crusts, thawed
3 tablespoons all-purpose flour
1 cup white sugar
1 egg, beaten
1 cup raspberries
4 cups chopped fresh rhubarb

Directions

Preheat the oven to 425 degrees F (220 degrees C). Press one pie crust into a 9-inch deep dish pie pan.

In a medium bowl, stir together the flour and sugar. Mix in the egg, and raspberries. Stir in the rhubarb so it is evenly coated. Transfer to the prepared pie crust. Top with the other crust, and crimp around the edges to seal. Make a few slits in the top crust with a small knife to vent steam.

Bake for 10 minutes in the preheated oven, then reduce heat to 350 degrees F (175 degrees C), and bake for another 35 minutes, or until rhubarb is tender, and juices are thick.

Broccoli Cheese Pie

Ingredients

1 head fresh broccoli, chopped

1 cup shredded Cheddar cheese
3/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon dry mustard
1/4 cup butter, melted

1 tablespoon butter
1 onion, chopped
1/4 pound fresh mushrooms,
sliced
2 tablespoons all-purpose flour
1 cup half-and-half cream
1 teaspoon salt
1/4 teaspoon ground nutmeg
3 eggs, beaten

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring about 1 inch water to a boil in a pot. Place the chopped broccoli in a steamer basket over boiling water, and steam 5 minutes, or until tender but firm.

In a bowl, mix the Cheddar cheese, 3/4 cup flour, 1/2 teaspoon salt, and mustard. Mix in 1/4 cup butter until evenly moist. Press into the bottom and sides of an 8 inch pie dish.

Melt the 1 tablespoon butter in a skillet over medium heat, and saute the onion and mushrooms until tender. Stir in 2 tablespoons flour, half and half, 1 teaspoon salt, and nutmeg. Bring to a boil, and cook 1 minute. Remove from heat. Mix in steamed broccoli. Gradually stir in eggs. Transfer to the pie crust.

Bake 15 minutes in the preheated oven. Reduce heat to 375 degrees F (190 degrees C), and continue baking 20 minutes, until a knife inserted in the center comes out clean.

Special Raisin Cream Pie

Ingredients

2 cups raisins
1 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1 cup sour cream
2 eggs
1 tablespoon butter
1 (8 ounce) package cream cheese, softened
1/2 cup confectioners' sugar
4 cups frozen whipped topping, thawed
1 (9 inch) pie shell, baked

Directions

Combine raisins, white sugar, spices, sour cream, eggs, and butter or margarine in saucepan. Bring mixture to a boil, and reduce heat. Cook until thick, stirring constantly. Set aside to cool.

Blend cream cheese and confectioners' sugar together. Fold in 2 cups whipped topping.

Spread half of cream cheese mixture on bottom of baked and cooled pie shell. Cover with cooled raisin mixture, and top with remaining cream cheese mixture. Spread additional whipped topping on top of pie. Refrigerate.

Cantaloupe Cream Pie II

Ingredients

Crust

1 cup all-purpose flour
3 tablespoons confectioners' sugar
8 tablespoons margarine

Pie Filling

4 cups cantaloupe - peeled, seeded and pureed
1 cup sugar
1/3 cup all-purpose flour
1/3 cup cornstarch
1/4 teaspoon salt

3 egg yolks
3 tablespoons water
1 tablespoon margarine

Topping

1 (8 ounce) package Neufchatel (light cream) cheese, at room temperature
1/2 cup sugar
1 tablespoon milk
1/2 teaspoon vanilla extract
1 (8 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place flour and powdered sugar in large bowl. Cut in margarine until mixture resembles coarse crumbs. Press dough into the bottom and up the sides of a 9 inch deep dish pie plate.

Bake crust in the preheated oven for 20 minutes. Set aside to cool.

Place the cantaloupe in a medium saucepan over medium heat. In a 2 or 4 cup measuring cup, whisk together sugar, flour, cornstarch, and salt, and then stir into the cantaloupe. Cook and stir until mixture comes to a low boil and begins to thicken. Beat egg yolks and water together in a small bowl. Gradually stir in small amounts of cantaloupe mixture to prevent yolks from curdling. Pour yolk mixture back into pan and continue cooking for 2 minutes more. Remove from heat and set aside to cool. Once cooled slightly, pour into pre-baked, cooled pie shell.

In a bowl, cream together the Neufchatel cheese and sugar. Beat in milk and vanilla until smooth, then fold in thawed frozen whipped topping until well blended. Spread evenly over cantaloupe layer. Cover and refrigerate at least 2 hours before serving.

Peach Pie

Ingredients

1 pastry for double-crust pie
5 cups sliced peeled peaches
1 tablespoon lemon juice
1/2 teaspoon almond extract
1 cup sugar
1/4 cup quick-cooking tapioca
1/4 teaspoon salt
2 tablespoons butter or margarine

Directions

Line a 9-in. pie plate with bottom crust. Trim pastry to 1 in. beyond edge of pie plate; set aside. In a bowl, combine peaches, lemon juice and extract. Add sugar, tapioca and salt; toss gently. Pour into crust; dot with butter. Roll out remaining pastry; make a lattice crust. Seal and flute edges. Cover edges loosely with foil. Bake at 425 degrees F for 20 minutes. Remove foil; bake 20-30 minutes longer or until crust is golden brown and filling is bubbly. Cool on wire rack.

German Tomato Pie

Ingredients

2 tomatoes, sliced
4 ounces mozzarella cheese,
sliced
1/2 teaspoon dried Italian
seasoning

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Arrange the tomato slices in a single layer in the bottom and up the sides of a deep dish pie pan. Arrange slices of mozzarella cheese in the center. Sprinkle with the Italian seasoning.

Bake for 5 minutes in the preheated oven, or until the cheese is melted. Serve hot or cold.

Run For The Roses Pie I

Ingredients

1 cup chopped walnuts
3 tablespoons bourbon
1 cup white sugar
1 cup light corn syrup
4 eggs
1/2 cup butter
1 cup semisweet chocolate chips
1 teaspoon vanilla extract
2 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C). In a small bowl, pour bourbon over walnuts; set aside.

In a large bowl, beat sugar, corn syrup and eggs. Stir in butter, chocolate chips and vanilla. Add bourbon and nuts. Pour filling into pie shell.

Bake in the preheated oven for 45 minutes, or until golden brown.

Mocha Cheese Pie

Ingredients

8 ounces semisweet chocolate chips
1 tablespoon instant coffee powder
1 tablespoon boiling water
2 (8 ounce) packages cream cheese, softened
1/3 cup white sugar
3 eggs
1/4 cup frozen whipped topping, thawed
1 (9 inch) pie shell

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a double boiler, over hot (not boiling) water, melt chocolate morsels; stir until smooth, and set aside.

In a cup, dissolve coffee in 1 tablespoon boiling water.

In a large bowl, beat cream cheese and sugar together until smooth. Add eggs one at a time, beating well after each addition. Add melted chocolate and coffee; mix well, then blend in frozen whipped topping.

Pour mixture into pie shell and bake in preheated oven for 35 to 40 minutes. Turn oven off and allow pie to stand in oven with door ajar for 15 minutes. Remove from oven and let cool. Refrigerate 20 to 30 minutes before serving. Garnish with whipped topping and chocolate curls just prior to serving, if desired.

Spinach Artichoke Pie

Ingredients

3 tablespoons vegetable oil,
divided
1/4 cup dry bread crumbs
1/2 pound fresh mushrooms,
sliced
1 pound fresh spinach, chopped
and cooked
1 (6.5 ounce) jar marinated
artichoke hearts, drained and
quartered
1 cup day-old bread cubes
1 1/4 cups shredded Cheddar
cheese, divided
1 (4 ounce) jar diced pimientos,
drained
2 eggs, beaten
1/4 teaspoon garlic powder

Directions

Brush the bottom and sides of a 9-in. pie plate with 2 tablespoons oil; sprinkle with bread crumbs. Set aside.

In a skillet, saute mushrooms in remaining oil; drain. Remove from the heat. Squeeze spinach dry; add to mushrooms. Stir in artichokes, bread cubes, 1 cup of cheese, pimientos, eggs and garlic powder; stir well.

Spoon into the prepared pie plate. Bake, uncovered, at 350 degrees F for 30 minutes. Sprinkle with remaining cheese. Bake 5-10 minutes longer or until the cheese is melted. Let stand for 10 minutes before cutting.

Impossible Coconut Pie II

Ingredients

2 cups milk
1 cup flaked coconut
4 eggs
1 teaspoon vanilla extract
1/2 cup all-purpose flour
6 tablespoons margarine
3/4 cup white sugar
1/4 teaspoon ground nutmeg

Directions

Place milk, coconut, eggs, vanilla, flour, margarine, and sugar in blender. Mix well. Pour into a greased and floured 10 inch pie plate. Sprinkle nutmeg on top.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

Raspberry Pie I

Ingredients

1 quart fresh raspberries
1 1/4 cups white sugar
8 teaspoons cornstarch
2 tablespoons quick-cooking
tapioca
6 tablespoons water
4 tablespoons butter
1 recipe pastry for a 9 inch double
crust pie

Directions

Mix together raspberries, sugar, cornstarch, minute tapioca and water. Mix and let sit while you make your pie crust. (See double crust recipes on this site if you do not have a recipe).

Put berries in bottom crust, and put 4 - 1 tablespoon pats of butter on top. Put on top crust and crimp edges. Make slits in the crust to allow the steam to escape.

Bake at 425 degrees F (220 degrees C) for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake for 45 minutes.

Mel's Blender Pie

Ingredients

4 eggs
1/2 cup all-purpose flour
2 cups milk
3/4 cup white sugar
1 cup sweetened flaked coconut
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon,
for dusting

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch pie pan.

Place the eggs, flour, milk, sugar, coconut, and vanilla extract into a blender. Blend on high speed until the coconut has been finely chopped. Pour this mixture into the prepared pie pan; sprinkle with cinnamon.

Bake in the preheated oven until a knife inserted into the center comes out clean, about 45 minutes. Cool on a wire rack to room temperature; refrigerate until cold before serving.

Double Crust Bean Pie

Ingredients

1 tablespoon vegetable oil
1 onion, finely chopped
1 small green bell pepper,
chopped
1 (15 ounce) can black beans,
drained
1/3 cup salsa
1/4 cup chopped red bell pepper
3/4 teaspoon chili powder
1/4 teaspoon cayenne pepper
1/4 teaspoon ground black
pepper
2 (9 inch) unbaked 9 inch pie
crusts
1 1/2 cups shredded Cheddar
cheese

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat oil in a medium saucepan over medium heat. Saute onion and green pepper until tender. Stir in beans, salsa, red bell pepper, chili powder, cayenne and black pepper. Reduce heat to low and simmer for 15 minutes.

Spoon half of the mixture into one of the pie crusts and cover with half of the cheese. Repeat with remaining beans and cheese. Top with remaining crust.

Bake in preheated oven for 1 hour.

Creamy Peach Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
4 cups fresh peaches - peeled, pitted and sliced
3/4 cup white sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon freshly grated nutmeg
1 cup heavy whipping cream

Directions

Peel and slice peaches.

Combine sugar, flour, salt and nutmeg. Add to the peaches and toss lightly. Turn out into pie shell. Pour whipping cream evenly over top.

Bake in a preheated 400 degree F (205 degrees C) oven for 35-45 minutes or until firm and golden brown on top. Chill for several hours before serving.

Peanut Butter Ice Cream Pie I

Ingredients

9 graham crackers, crushed
3/4 cup salted peanuts, finely
chopped
1/4 cup white sugar
1/4 cup butter, melted
1 quart vanilla ice cream, softened
1/2 cup crunchy peanut butter
1/4 cup chopped salted peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small bowl, mix together crushed graham crackers, 3/4 cup finely chopped peanuts, and sugar. Stir in melted butter or margarine. Press mixture into a 9 inch pie plate.

Bake crust in preheated oven for 8 minutes. Chill.

In a medium mixing bowl, mix ice cream and peanut butter together on medium-low speed until combined. Pour mixture into chilled crust. Sprinkle with 1/4 cup chopped peanuts. Freeze for at least 6 hours. Remove from freezer 10 minutes before serving.

White Chocolate Cream Pie

Ingredients

5 (1 ounce) squares white chocolate, chopped
3 tablespoons heavy cream
1 (3 ounce) package cream cheese, softened
2/3 cup confectioners' sugar
1 cup whipped cream
1 (9 inch) pie shell, baked

1 (1 ounce) square white chocolate, melted

Directions

Microwave 5 squares white chocolate and 3 tablespoons of cream in large microwave-safe bowl on HIGH 1 1/2 to 2 minutes or until chocolate is almost melted, stirring halfway through heating time. Stir until white chocolate is melted and mixture is smooth.

Beat in softened cream cheese and confectioners' sugar. Gently fold in the whipped cream until no streaks remain. Spoon into crust.

Melt remaining square of white chocolate in the microwave. Drizzle melted white chocolate on top of pie. Chill in refrigerator overnight.

Country Pie

Ingredients

1 pound lean ground beef
1 (1 ounce) package dry onion soup mix
1 (8 ounce) can tomato sauce
1/2 onion, chopped
1 cup dried bread crumbs, seasoned
1/2 teaspoon dried oregano
1/2 cup shredded Cheddar cheese
1 1/3 cups instant rice
1 cup water
1 1/2 cups tomato sauce
1/2 teaspoon dried oregano
1/4 teaspoon dried basil
1/4 teaspoon dried rosemary
1/2 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine ground beef, onion soup mix, 8 ounces tomato sauce, chopped onion, bread crumbs, 1/2 teaspoon oregano, and 1/2 cup shredded cheese. Mix thoroughly and press into a 9 inch pie plate.

In a medium bowl, combine instant rice, water, 1 1/2 cups tomato sauce, 1/2 teaspoon oregano, basil, and rosemary. Mix well and pour over meat layer. Cover with aluminum foil.

Bake in preheated oven for 30 minutes. Remove foil and sprinkle top with remaining 1/2 cup Cheddar cheese. Return pie to oven for an additional 10 minutes. Let stand 5 minutes before cutting.

Pear Pie III

Ingredients

1 (9 inch) unbaked pie crust
2 pears - peeled, cored and cut in half
1 cup white sugar
1/4 cup butter
1/4 cup all-purpose flour
1 tablespoon vanilla extract
2 eggs, beaten

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Press the pie pastry into the bottom and up the sides of a 9 inch pie plate. Flute the edges. Place the pear halves cut side down in the pie crust with the small ends toward the center.

In a medium bowl, mix the butter and sugar together until smooth, then beat in the eggs one at a time until light and fluffy. Stir in flour and vanilla. Pour over the top of the pears.

Bake for 1 hour in the preheated oven, until pears are soft and custard is set in the center. Cool completely before slicing and serving.

Sour Cream Peach Pie

Ingredients

3/4 cup sour cream
1/2 cup white sugar
1/3 cup all-purpose flour
1/4 teaspoon almond extract
1 tablespoon all-purpose flour
1 (9 inch) unbaked pie crust
4 cups sliced fresh or frozen
peaches
1/4 cup brown sugar

Directions

Preheat the oven to 425 degrees F (220 degrees C).

In a medium bowl, stir together the sour cream, white sugar, 1/3 cup flour and almond extract until smooth. Sprinkle 1 tablespoon of flour over the pie crust to prevent it from getting soggy. Alternate layers of peaches and the sour cream mixture, beginning with a layer of peaches and ending with a layer of sour cream.

Bake for 20 minutes in the preheated oven. Reduce the heat to 350 degrees F (175 degrees C). Continue baking for an additional 35 minutes. Remove the pie from the oven and sprinkle brown sugar over the top. Set the oven to Broil, and broil for 2 to 3 minutes, until caramelized.

Concord Grape Pie III

Ingredients

4 cups Concord grapes
1 cup white sugar
1/4 cup all-purpose flour
1 tablespoon lemon juice
1 (9 inch) pie shell

Directions

Preheat oven to 375 degrees F (190 degrees C).

Squeeze the pulp out the skins into a saucepan, saving the skins in a bowl.

Cook the pulp in a saucepan over medium heat, stirring frequently, until the seeds are beginning to come out.

Strain the pulp into the skins, using a spoon to rub the pulp off the seeds. Add sugar, flour and lemon juice.

Pour into an unbaked 9 inch pie crust and make a lattice top.

Bake at 375 degrees F (190 degrees C) for about 50 minutes. This pie may run over so put a piece of foil under it to catch the drips.

Toffee Apple Pie

Ingredients

5 cups sliced peeled Granny Smith apples
1/2 cup sugar
1/2 cup packed brown sugar
1 (1.4 ounce) bar Heath candy bar, chopped
2 tablespoons cornstarch
1 tablespoon butter or margarine, melted
1 teaspoon ground cinnamon
1 dash ground nutmeg
1 (9 inch) unbaked pastry shell
TOPPING:
1/3 cup all-purpose flour
2 tablespoons brown sugar
1/4 teaspoon ground cinnamon
2 tablespoons cold butter or margarine
1/4 cup chopped nuts
1 (1.4 ounce) bar Heath candy bar, chopped

Directions

In a bowl, combine the first eight ingredients. Spoon into pie shell. For topping, combine the flour, brown sugar and cinnamon; cut in butter until the mixture resembles coarse crumbs. Add nuts and chopped candy bar. Sprinkle over pie. Bake at 375 degrees F for 30-35 minutes or until topping is browned and apples are tender.

Fruit and Cream Pie I

Ingredients

1 (8 ounce) container frozen
whipped topping, thawed
1 (8 ounce) package cream
cheese, softened
3/4 cup confectioners' sugar
4 cups fresh strawberries, sliced
1 (9 inch) pie crust, baked

Directions

Combine the cream cheese and sugar. Stir in the strawberries and whipped topping.

Pour filling into pie shell. Chill for several hours. Serve.

Chocolate Peanut Butter Pie

Ingredients

1 cup peanut butter
3/4 cup butter
3 cups confectioners' sugar
2 (8 inch) prepared graham cracker crusts
2 cups milk
1 (3.9 ounce) package instant chocolate pudding mix
1 (8 ounce) container frozen whipped topping, thawed

Directions

In a medium, microwave-safe bowl, combine butter and peanut butter. Heat in the microwave until soft; mix well. Gradually stir in confectioners' sugar until the mixture resembles a soft dough. Spread mixture into 2 pie crusts.

In a small bowl, mix the milk with the instant pudding. Pour over the peanut butter mixture in each crust. Chill until firm.

Top pies with whipped topping when ready to serve.

Sausage Shepherds Pie

Ingredients

1 pound Bob Evans® Original Recipe Sausage Roll
1 (12 ounce) jar prepared beef gravy
1 (10 ounce) package frozen mixed vegetables
1 teaspoon Worcestershire sauce
1 (24 ounce) package Bob Evans® Original Mashed Potatoes

Directions

Preheat oven to 400 degrees F. In skillet, crumble and cook sausage over medium heat until browned. Drain on paper towels. In bowl, combine sausage, gravy, vegetables and Worcestershire sauce.

Pour into a greased 2-quart casserole dish. Spoon mashed potatoes into even layer on top. Bake for 30-40 minutes or until hot.

Lemon Sponge Pie I

Ingredients

1 (9 inch) unbaked pie crust
3 tablespoons butter, softened
1 1/4 cups white sugar
4 egg yolks, beaten
3 tablespoons all-purpose flour
1 pinch salt
1 1/4 cups milk
2 tablespoons grated lemon zest
1/3 cup lemon juice
4 egg whites

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl cream together the butter and sugar until light and fluffy.

Beat the egg yolks, flour, salt, milk, grated zest, and lemon juice into the creamed mixture.

In a clean bowl and with clean beaters, beat the egg whites until stiff but not dry. Fold the egg whites into the filling. Pour into the unbaked pie shell.

Bake for 15 minutes. Reduce the temperature to 300 degrees F (150 degrees C), and bake for an additional 45 minutes or until the top is golden and a toothpick inserted in the center comes out clean.

Ricotta Cheese Pie I

Ingredients

1 1/2 cups ricotta cheese
2 eggs
1 teaspoon vanilla extract
1/2 cup white sugar
1 1/2 cups milk
2 tablespoons cornstarch
1 recipe pastry for a 9 inch single
crust pie
1/2 teaspoon ground cinnamon

Directions

Dissolve cornstarch in 1/2 cup milk.

Combine cornstarch and milk with ricotta, remaining 1 cup milk, eggs, vanilla, and sugar. Mix until well blended. Pour filling into unbaked pie shell.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until a knife inserted into center comes out clean. Sprinkle top with cinnamon, and cool.

Walnut-Crunch Pumpkin Pie

Ingredients

2 eggs
1 (15 ounce) can solid pack pumpkin
1 (12 ounce) can evaporated milk
3/4 cup packed brown sugar
2 teaspoons vanilla extract
1 1/2 teaspoons ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1 (9 inch) unbaked pastry shell
TOPPING:
1 cup chopped walnuts
3/4 cup packed brown sugar
1/4 cup butter or margarine, melted

Directions

In a mixing bowl, beat eggs. add the pumpkin, milk, brown sugar, vanilla, cinnamon, salt, ginger and nutmeg; mix well. Pour into pastry shell.

Cover edges loosely with foil. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F. Remove foil; bake 35-40 minutes longer or until set and a knife inserted near the center comes out clean. Cool on a wire rack for 2 hours.

Combine the topping ingredients; sprinkle over pie. Cover edges loosely with foil. broil 3-4 in. from the heat for about 2 minutes or until golden brown. Remove oil. Store in the refrigerator.

Better Than Pumpkin Pie

Ingredients

1 1/2 cups peeled and cubed
butternut squash
1 cup lightly packed brown sugar
1 tablespoon cornstarch
1 egg, beaten
1 cup evaporated milk
1 teaspoon ground cinnamon
1 pinch ground allspice
1 pinch ground cloves
1 pinch ground ginger
1 pinch ground nutmeg
1 (9 inch) unbaked pie shell

Directions

Place squash in a saucepan with enough water to cover. Bring to a boil, and simmer over medium heat until tender, about 15 minutes. Drain, and cool.

Preheat oven to 350 degrees F (175 degrees C).

In a blender or food processor, combine butternut squash, brown sugar, cornstarch, egg, milk, cinnamon, allspice, cloves, ginger, and nutmeg. Process until smooth. Pour into the unbaked pie shell.

Bake in preheated oven for 50 minutes, or until a table knife comes out clean when inserted in the center.

Apple Shortbread Pie

Ingredients

2 cups all-purpose flour
1/2 cup white sugar
1/4 teaspoon salt
3/4 cup chilled butter, diced
2 egg yolks, beaten

1 1/4 pounds Golden Delicious
apple - peeled, cored and cut into
1/4 inch slices
1/4 cup light brown sugar, packed
1 tablespoon all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 400 degrees F (200 degrees C.)

Sift four, 1/2 cup sugar and salt into a large bowl. Cut in butter until mixture resembles coarse crumbs. Fold in egg yolks (mixture will be crumbly). Remove 1/4 of mixture, and set aside. Press remainder onto bottom and sides an 8 inch tart shell or pie pan.

In a large bowl, combine apples, brown sugar, 1 tablespoon flour, cinnamon and nutmeg. Place apples into crust, and sprinkle reserved crumb mixture evenly over top.

Place pie on a baking sheet, and bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue baking 20 minutes, or until top is golden brown and filling is bubbling.

Frozen Cranberry Velvet Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup whipping cream
1/4 cup sugar
1/2 teaspoon vanilla extract
1 (16 ounce) can whole cranberry sauce
1 (9 inch) pie shell, baked

Directions

In a mixing bowl, beat cream cheese until fluffy. In another bowl, whip whipping cream, sugar and vanilla until thick but not stiff. Add to cream cheese, beating until smooth and creamy. Fold in cranberry sauce. Spoon into pie crust; freeze until firm, at least 4 hours. Remove from freezer 10 minutes before serving.

Cape Breton 'Pork' Pies

Ingredients

Tart Shells

2 cups all-purpose flour
2 tablespoons confectioners' sugar
1 cup butter, softened

Filling

2 1/4 cups chopped pitted dates
1 cup water
3/4 cup packed brown sugar
1/4 teaspoon salt
1 teaspoon vanilla extract

Icing

1/4 cup butter
2 1/4 cups confectioners' sugar
2 tablespoons milk
1 teaspoon maple extract

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Tart shells: Sift together flour and 2 tablespoons confectioners' sugar in a bowl. Cut in 1 cup butter; knead until well blended. Form dough into 3/4 inch balls. Press evenly into 1 1/2 inch tart cups on the bottom and up the sides to form a shell.

Bake in preheated oven until pale gold, about 16 minutes. Let shells cool in the pan. Gently loosen and remove them from pan using a knife.

Filling: Combine dates, water, brown sugar, and salt in a saucepan. Bring to a boil; boil gently for about 10 minutes, stirring constantly. Mash dates with a fork as they cook. Remove from heat and stir in vanilla. Allow mixture to cool before spooning into tart shells.

Icing: Cream 1/4 cup butter in a small bowl with an electric mixer. Gradually add 1 cup of the sugar while continuing to mix. Add the milk, remaining 1 1/4 cups sugar, and maple extract. Beat at high speed until smooth. Icing should be thick enough to pipe. Spoon mixture into pastry bag with a small round or star-shaped tip. Pipe a swirl of icing on each tart.

Pecan Pie Bars II

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup margarine, softened
1 egg
3 eggs
1 teaspoon vanilla extract
1 1/2 cups dark corn syrup
1/2 cup packed brown sugar
1 cup chopped pecans
2/3 cup yellow cake mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Reserve 2/3 cup cake mix.

Mix together remaining cake mix, margarine, and 1 egg. Pat in prepared pan.

Bake at 350 degrees F (175 degrees C) for 15-20 minutes or until golden brown.

Beat together 3 eggs, vanilla, reserved 2/3 cup cake mix, corn syrup, and brown sugar. Pour on cake in pan. Sprinkle pecans on top.

Bake at 350 degrees F (175 degrees C) for 30-35 minutes.

Lemon Icebox Pie I

Ingredients

1 (9 inch) prepared graham cracker crust
1 (14 ounce) can sweetened condensed milk
3 egg yolks
1/2 cup lemon juice
3 egg whites
5 teaspoons white sugar

Directions

Preheat broiler to 500 degrees F (260 degrees C).

In a medium mixing bowl beat together condensed milk, egg yolks, and lemon juice. Pour mixture into graham cracker crust.

In a separate glass or metal mixing bowl, beat egg whites with sugar until stiff peaks form. Spread evenly on top of lemon filling.

Brown in preheated broiler just until meringue is set and golden. Keep pie refrigerated.

Tar Heel Pie

Ingredients

1/2 cup butter, melted
3/4 cup chocolate chips
1/2 cup all-purpose flour
1/2 cup brown sugar
1/2 cup white sugar
2 eggs, beaten
1 teaspoon vanilla extract
1 cup chopped pecans
1/2 cup flaked coconut
1/4 cup chocolate chips
1 (9 inch) deep dish pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, pour warm melted butter over 3/4 cup chocolate chips. Stir until smooth. Mix together flour, brown sugar, and white sugar, then stir into chocolate mixture. Stir in eggs and vanilla. Fold in pecans, coconut, and 1/4 cup chocolate chips. Pour into pie crust.

Bake in preheated oven for 35 to 40 minutes. Top should be set, and may crack slightly, but the pie is best if under-baked.

Savory Chicken Pot Pie

Ingredients

1 tablespoon olive oil
1/2 cup chopped onion
8 ounces sliced mushrooms
2 cups frozen mixed vegetables*
6 ounces diced cooked chicken
2 (10.5 ounce) cans condensed
cream of chicken soup
2 (14.5 ounce) cans chicken broth
3 cups Minute® White Rice,
uncooked
1 (8 count) can large flaky biscuits

Directions

Preheat oven to 375 degrees F.

Heat oil in large saucepan over medium-high heat. Add onions and mushrooms; cook and stir 5 minutes.

Mix in remaining ingredients except rice and biscuits; bring to a boil.

Stir in rice. Pour into a 13x9-inch baking dish. Separate biscuits and place on top of filling. Bake 10-12 minutes, or until biscuits are golden brown.

Spicy Fisherman's Pie

Ingredients

2 tablespoons olive oil
1 medium onion, chopped
1 medium carrot, chopped
1 cup heavy cream or single cream
3 pounds potatoes, peeled and chopped
1 (8 ounce) package Cheddar cheese, shredded
1/4 cup chopped fresh parsley
2 (6 ounce) fillets cod or other white fish fillets, cut into 1-inch pieces
1/4 teaspoon hot chili powder
3 tablespoons milk
1 tablespoon butter

Directions

Preheat the oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish.

Place potatoes into a pot with enough water to cover. Bring to a boil, and cook until tender, about 10 minutes. Drain and mash with milk and butter until smooth.

Heat oil in a large skillet over medium heat. Fry onion and carrots in the oil until starting to soften. Season with salt, pepper and chili powder. Stir in the cream and parsley, and remove from the heat.

Place fish in an even layer in the bottom of the prepared baking dish. Pour the cream and vegetable mixture over the fish, then cover with a layer of mashed potatoes. Sprinkle shredded cheese over the top.

Bake for 40 minutes in the preheated oven, or until piping hot throughout.

Chocolate Shoofly Pie

Ingredients

1 (9 inch) pie shell
1 1/2 cups all-purpose flour
1/2 cup packed brown sugar
3 tablespoons butter flavored shortening
1 egg, beaten
1 cup unsulfured molasses
3/4 cup cold water
1 teaspoon baking soda
3/4 cup boiling water
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, mix together flour and brown sugar. Cut in shortening until mixture resembles coarse crumbs. Set aside 1 cup of this mixture for topping the pie.

In a large bowl, combine egg, molasses, cold water, and remaining crumb mixture. Mix thoroughly. Dissolve baking soda in boiling water and add to molasses mixture. Mix well.

Spread chocolate chips across bottom of pastry-lined pie pan. Pour filling over chocolate chips. Sprinkle reserved crumb mixture over top.

Bake in preheated oven for 45 to 55 minutes, until filling is set.

Fried Fruit Pies

Ingredients

12 ounces dried apricots
1/2 cup white sugar
1 tablespoon butter
1/2 teaspoon ground cinnamon
1 (15 ounce) package frozen
prepared pie crusts, thawed
1/2 cup vegetable oil
1 tablespoon confectioners' sugar

Directions

Place apricots in a saucepan, and add water to cover. Bring to a boil. Reduce heat to low; simmer for 30 minutes, or until tender. Drain, reserving 5 tablespoons liquid.

Place apricots and reserved liquid in a food processor container fitted with steel blade. Process until smooth. Add sugar, butter or margarine, and cinnamon, process until blended.

Roll 1 crust on lightly floured surface to a 15 inch circle. Cut into six 4 inch squares. Place 1 tablespoon apricot mixture in the center of each square. Fold each square in half to form a triangle. Press fork dipped in flour onto edges to seal, and poke tops to permit steam to escape. Repeat with remaining crust and apricot mixture.

Heat oil in a large skillet on medium-high heat. Cook triangles, a few at a time, 2 to 3 minutes on each side; cook until golden brown. Drain on paper towels. Sprinkle with confectioners sugar.

Zucchini Pie

Ingredients

1 (8 ounce) package refrigerated crescent rolls
3 medium zucchini, thinly sliced
1 garlic clove, minced
2 tablespoons butter or margarine
2 teaspoons minced fresh parsley
1 teaspoon snipped fresh dill
1/4 teaspoon salt
1/4 teaspoon pepper
1 cup shredded Monterey Jack cheese, divided
2 eggs, lightly beaten

Directions

Separate crescent dough into eight triangles; place in a greased 9-in. pie plate with points toward the center. Press onto the bottom and up the sides of plate to form a crust; seal perforations.

In a skillet, saute zucchini and garlic in butter. Add the parsley, dill, salt, pepper and 1/2 cup cheese. Spoon into the crust. Pour eggs over top; sprinkle with remaining cheese. Cover edges loosely with foil. Bake at 375 degrees F for 25-30 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Chocolate Meringue Pie

Ingredients

1 (9 inch) pie crust, baked
1 cup white sugar
2 tablespoons unsweetened cocoa powder
2 tablespoons all-purpose flour
1 pinch salt
2 eggs, separated
1 cup milk
1 tablespoon butter
1 teaspoon vanilla extract
1/4 cup white sugar

Directions

Preheat oven to 400 degrees F (200 degrees C).

To Make Chocolate Custard: In a large saucepan or double boiler combine 1 cup of sugar, cocoa powder, flour, and salt. Mix well, then stir in egg yolks and milk. Whisk until all ingredients are thoroughly combined. Cook over medium heat, stirring constantly, until mixture has the consistency of pudding.

Stir vanilla extract and butter or margarine into custard. Pour mixture into baked pie shell.

To Make Meringue: In a medium glass or metal bowl whip egg whites until foamy. Gradually add 1/4 cup sugar, continuing to beat until whites form stiff peaks. Spread meringue over chocolate custard, covering completely.

Bake in preheated oven for 5 to 6 minutes, until meringue is golden brown. Chill before serving.

No-Bake Mile-High Banana Split Pie

Ingredients

1 (5 ounce) package instant vanilla pudding mix
1 1/4 cups cold milk
1 (12 ounce) container frozen whipped topping, thawed, divided
2 bananas, sliced into 1/4 inch slices
1 (9 inch) prepared chocolate crumb crust
1 (12 ounce) jar hot fudge topping
2 tablespoons dark rum
1 (20 ounce) can pineapple chunks, drained
12 maraschino cherries with stems, drained
3 tablespoons walnut pieces

Directions

In a large bowl, whisk together pudding mix and milk until smooth. Fold in 2 cups of the whipped topping, and sliced banana. Reserve 1/2 of banana pudding mixture, and spread the remainder into pie crust.

In a small bowl, stir together hot fudge sauce and rum. Reserve 3 tablespoons in a microwave-safe container, for drizzling on top. With the back of a spoon, gently spread 1/2 of remaining fudge sauce over banana pudding in pie crust. Repeat layers with remaining banana pudding and remaining fudge sauce. Refrigerate for 1 hour, or until firm.

Arrange pineapple chunks in a single layer over top of pie. Spread with remaining whipped topping, swirling topping into peaks with the back of a spoon. Refrigerate for 30 minutes.

In a microwave oven, heat reserved fudge sauce until pourable, about 10 seconds. Drizzle sauce with a fork over top of pie. Garnish with maraschino cherries and chopped walnuts.

Cannoli Pie

Ingredients

1 cup confectioners' sugar
1 (15 ounce) container ricotta cheese
1/4 cup blanched slivered almonds
1/4 cup chopped maraschino cherries
1/4 cup miniature semisweet chocolate chips
1 (9 inch) graham cracker crust

Directions

In a medium bowl, use a spoon to stir together the confectioners' sugar and ricotta cheese until well blended. Fold in the almonds, cherries, and chocolate chips. Spoon into the graham cracker crust. Freeze for 3 hours to set. Remove from the freezer for 10 to 15 minutes before slicing and serving. Refreeze any leftovers.

Sugar Cream Pie III

Ingredients

5 tablespoons all-purpose flour
1/4 teaspoon salt
1 cup white sugar
2 1/2 cups heavy whipping cream
1 recipe pastry for a 9 inch single crust pie
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix flour, sugar and salt together. Add the whipping cream and mix thoroughly. Pour batter into one unbaked 9" pie shell. Sprinkle top with cinnamon.

Bake at 375 degrees F (190 degrees C) for 45 minutes to 60 minutes or until bubbly all over the top. Store the baked pie in the refrigerator.

French Apple Cream Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 (21 ounce) can apple pie filling
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 teaspoon lemon zest
1 egg
1/3 cup white sugar
1 tablespoon lemon juice
3 ounces cream cheese
1/4 cup sour cream

Directions

Preheat oven to 425 degrees F (220 degrees C). Roll out pastry shell and allow to rest in refrigerator.

Line a 9 inch pie pan with one rolled out pastry crust. In a medium mixing bowl combine pie filling, cinnamon, nutmeg, and lemon rind. Stir until fully combined and spread into pastry lined pan.

In a small mixer bowl combine egg, sugar, lemon juice, cream cheese, and sour cream. Beat at medium speed until smooth. Spread cheese mixture over apple mixture, and place top crust over filling. Seal edges, cut some steam vents in top crust, and sprinkle top with sugar. Bake in preheated oven for 25 to 30 minutes, until golden brown. Cool completely before serving.

Pineapple Rhubarb Pie

Ingredients

3 cups chopped fresh or frozen
rhubarb
2 (8 ounce) cans crushed
pineapple, drained
1 1/2 cups sugar
3 tablespoons quick-cooking
tapioca
1 tablespoon lemon juice
1/2 teaspoon grated lemon peel
1 (15 ounce) package refrigerated
pie crust

Directions

In a bowl, combine the rhubarb, pineapple, sugar, tapioca, lemon juice and lemon peel. Let stand for 15 minutes. Line a 9-in. pie plate with bottom pastry. Add the filling.

Roll out remaining pastry to fit top of pie; cut slits or make decorative cutouts in pastry. Place over filling; trim, seal and flute edges.

Bake at 350 degrees F for 45-50 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack. Refrigerate leftovers.

Make Ahead Pie Crusts

Ingredients

5 pounds all-purpose flour
3 pounds shortening
2 (12 ounce) cans diet lemon lime
soda

Directions

Measure flour into a very large bowl. Mix in shortening by breaking into smaller and smaller pieces using your hands or a pastry blender until lumps are no larger than peas. Gradually stir in the lemon-lime soda so that the mixture is evenly moistened.

Form into baseball sized balls and pat flat. Store each flattened ball in a small resealable sandwich bag, then put those bags into a larger sized freezer bag. Freeze until needed.

Chicken-Cherry Pie

Ingredients

1 (16 ounce) package phyllo dough
1/2 cup butter, melted
1 tablespoon olive oil
1 onion, finely diced
1 clove garlic, crushed
2 skinless, boneless chicken breast halves - cut into cubes
2 tablespoons chopped crystallized ginger
2 tablespoons capers
2 (8 ounce) containers creme fraiche
1 dash hot chile sauce, or to taste
1 teaspoon ground curry powder, or to taste
salt and pepper to taste
1 (16.5 ounce) can pitted dark sweet cherries, drained
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a 1-quart casserole dish.

Unroll phyllo dough and lay a slightly damp dishtowel over it. Carefully lift one sheet of dough from stack and fit into greased casserole dish. Brush sheet of dough very lightly with melted butter or margarine. Repeat process with 9 more sheets of phyllo dough. Keep unused dough covered with damp towel as much as possible, to prevent drying out. Cover phyllo-lined dish with plastic wrap and set aside.

Place a medium-size skillet over medium heat. Pour olive oil into pan. Saute onion until limp, approximately 5 minutes. Add garlic and chicken, and saute until chicken is browned on the outside and cooked through.

Add ginger, capers, creme fraiche, chili sauce, curry powder, and salt and pepper to skillet. Stir in cherries, then taste to check seasoning. Simmer until cherries are heated through.

Remove plastic wrap from casserole dish and pour in chicken mixture. Cover mixture with a sheet of phyllo dough. Brush very lightly with melted butter or margarine. Repeat process with 9 more sheets of phyllo. Brush top layer of phyllo with butter or margarine, then sprinkle with parmesan cheese.

Bake in preheated oven for 35 to 40 minutes, until golden brown.

German Chocolate Pie

Ingredients

1/3 cup white sugar
3 tablespoons cornstarch
1 1/2 cups milk
1 (4 ounce) bar German sweet chocolate, chopped
1 tablespoon butter
2 egg yolks, beaten
1 teaspoon vanilla extract
1 (9 inch) pie crust, baked
1 egg
1 (5 ounce) can evaporated milk
1/2 cup white sugar
1/4 cup butter
1 1/3 cups flaked coconut
1/2 cup chopped pecans

Directions

In a medium saucepan, combine the 1/3 cup sugar and the cornstarch. Stir in the milk, chocolate, and 1 tablespoon butter or margarine. Cook and stir till thickened and bubbly. Reduce heat; cook and stir 2 minutes more.

Gradually stir about 1 cup of mixture into egg yolks. Return mixture to saucepan; bring to boiling. Cook and stir 2 minutes more. Stir in vanilla.

Turn the hot pie filling into the baked pie shell.

In another saucepan, combine the beaten egg, evaporated milk, the 1/2 cup sugar, and 1/4 cup butter or margarine. Cook and stir over medium heat just till the mixture is thickened and bubbly. Stir in the coconut and pecans.

Spread the pecan mixture evenly over the chocolate filling. Cool the pie on a wire rack; chill thoroughly.

Flaky Food Processor Pie Crust

Ingredients

1 1/2 cups all-purpose flour
4 tablespoons unsalted butter,
cubed
5 tablespoons shortening
1/2 teaspoon salt
3 tablespoons ice water

Directions

Measure the flour into the processor with the regular blade attached. Add the unsalted butter, cut into cubes, and shortening, cut into cubes. (Your fat should be frozen or very cold. You may vary the proportions, or use some lard, but the total should be 9 tablespoons.) Add salt. Pulse three times with three counts per pulse to lightly mix the ingredients.

With the motor running, pour ice water into the workbowl just until the dough just starts to get noticeably crumbly. Don't wait until it is a big clump or it will be way too wet and will turn out tough.

Stop the machine, dump the crumbly dough into a bowl, and gather the dough into a ball with your hand. you can squeeze it a bit to make it stick together. If it just won't form a ball, add a tiny bit more water. (Note that if you are making crust in the food processor, you will use less water than most recipes call for.)

Wrap your dough ball in wax paper or plastic wrap and chill it about 30 minutes in the refrigerator. Roll it out on a cool surface if you can. Then follow your pie recipe for baking.

Whoopie Pies VI

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/3 cup unsweetened cocoa powder
1 cup white sugar
1 egg
1/3 cup vegetable oil
3/4 cup milk
1/2 cup butter
1 cup confectioners' sugar
1/2 cup marshmallow creme
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir together the flour, baking soda, salt, cocoa and sugar. Add the egg, oil and milk, stir until smooth and well blended. Drop by tablespoons 3 inches apart, onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Cool before removing from baking sheets.

To make the filling, combine the butter, confectioners' sugar, marshmallow creme and vanilla, in a bowl. Beat with an electric mixer until smooth. Spread filling between two cooled cookies.

Why Go Out Strawberry Peanut Butter Pie

Ingredients

1 1/4 cups crushed pretzels
1/4 cup granulated sugar
1/2 cup butter
1 cup creamy peanut butter
1 (8 ounce) package cream cheese, softened
1/2 cup powdered sugar
1 1/2 cups frozen whipped topping, thawed
1 (21 ounce) can LUCKY LEAF® Premium Strawberry Pie Filling

Directions

Combine the crushed pretzels and granulated sugar, then stir in the melted butter. Press the crumb mixture onto the bottom and sides of a 10-inch pie plate. Cover and chill.

Beat together the peanut butter, cream cheese and powdered sugar with an electric mixer on medium speed. Fold in the whipped dessert topping.

Spoon 1/2 cup of the Lucky Leaf Premium Strawberry Pie Filling into the crust-lined pie plate. Carefully spread the peanut butter filling over top of the pie filling. Top with the remaining pie filling. Cover and chill for 2 hours before serving.

No Fuss Fruit Pie

Ingredients

1 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
Sheets
1 egg
1 tablespoon water
1 (21 ounce) can fruit pie filling,
any variety

Directions

Thaw pastry sheets at room temperature 30 min. Preheat oven to 400 degrees F. Mix egg and water.

Unfold pastry sheets. Place 1 pastry sheet on baking sheet. Spread pie filling on pastry to within 1 inch of edges. Brush edges with egg mixture. Place remaining pastry sheet over pie filling. Press edges together with fork to seal. Brush with egg mixture. Cut several 2 inch slits in top of pastry.

Bake 30 minutes or until golden. Cool on baking sheet on wire rack at least 15 minutes. Cut into squares.

Hot Dog Pie

Ingredients

1 pound lean ground beef
4 hot dogs , cut into 1/4-inch slices
1 (15 ounce) can vegetarian baked beans
1/2 cup ketchup
2 tablespoons brown sugar
2 tablespoons prepared yellow mustard
2 ounces Cheddar cheese, cubed
1 (1.25 ounce) package taco seasoning mix
4 slices processed American cheese
1 (9 inch) deep dish pie shell

Directions

Preheat oven to 400 degrees F (200 degrees C). Bake empty pie shell for 10 minutes.

In a large skillet over medium heat, cook ground beef until browned, stirring occasionally to crumble; drain fat. Stir in hot dogs, beans, ketchup, brown sugar, mustard, taco seasoning, and cheese cubes. Cook for 2 to 3 minutes.

Spread beef mixture into baked pie shell. Cut American cheese slices into strips, and make a lattice on top of pie.

Bake for 5 to 10 minute, or until cheese is slightly melted.

Pie Cake

Ingredients

- 1 1/2 cups white sugar
- 2 cups sifted all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 cup vegetable oil
- 3 eggs, beaten
- 1 cup chopped walnuts (optional)
- 1 (21 ounce) can cherry pie filling

Directions

Grease and flour a 9 x 13 inch pan. Preheat oven to 350 degrees F (175 degrees C).

Toss sugar, sifted flour, salt, soda, and cinnamon together in a large bowl.

Fold in oil, eggs, chopped nuts, and pie filling. Pour batter into prepared pans.

Bake for 45 to 50 minutes, or until cake tests done.

The Supreme Shepherd's Pie

Ingredients

1 pound leftover roast beef, cubed
2 onions, thinly sliced
1/2 cup homemade beef gravy
4 cups mashed cooked potatoes

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place roast beef in an even layer in bottom of a 2 quart casserole dish. Cover with sliced onions, then gravy. Spread mashed potatoes over top.

Bake in preheated oven for 1 hour, until potatoes are browned.

Fresh Blueberry Pie II

Ingredients

1 prepared 8 inch pastry shell,
baked and cooled
2 pints fresh blueberries
1 tablespoon all-purpose flour
1 tablespoon butter
1 tablespoon lemon juice
1/2 cup white sugar

Directions

Pour one pint of the blueberries into the baked pie shell.

Combine flour, butter, lemon juice and sugar. Mix thoroughly. Add the remaining pint of blueberries and bring just to a boil over medium heat. Berries should begin to pop open.

Pour cooked berries over fresh berries. Chill pie and serve with whipped cream.

Snackasnickers Pie

Ingredients

1 (9 inch) prepared graham cracker crust
2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
2 eggs, beaten
1 teaspoon vanilla extract
4 (2.16 ounce) bars chocolate-coated caramel-peanut nougat candy, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl, beat softened cream cheese until fluffy. Mix in sugar until well combined. Add eggs and vanilla. Beat until smooth. Fold in all but 1/2 cup of chopped candy bars.

Sprinkle reserved 1/2 cup of chopped candy bars onto bottom of graham cracker crust. Pour cream cheese mixture into crust.

Bake in preheated oven for 20 to 25 minutes; do not brown on top. Will be soft in middle. Chill before serving.

Chocolate Bourbon Pecan Pie

Ingredients

- 1 (9 inch) pie shell
- 1 cup white sugar
- 1 cup light corn syrup
- 1/2 cup butter
- 4 eggs, beaten
- 1/4 cup bourbon
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 6 ounces semisweet chocolate chips
- 1 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees F).

In a small saucepan combine sugar, corn syrup, and butter or margarine. Cook over medium heat, stirring constantly, until butter or margarine melts and sugar dissolves. Cool slightly.

In a large bowl combine eggs, bourbon, vanilla, and salt. Mix well. Slowly pour sugar mixture into egg mixture, whisking constantly. Stir in chocolate chips and pecans. Pour mixture into pie shell.

Bake in preheated oven for 50 to 55 minutes, or until set and golden. May be served warm or chilled.

Brownie Pie

Ingredients

1 (20 ounce) package chocolate brownie mix with pecans
1 (3.9 ounce) package instant chocolate pudding mix
1 cup milk
1 (8 ounce) container frozen whipped topping, thawed
1/4 cup shaved semisweet chocolate, for garnish (optional)

Directions

Make brownies in a 9x13 inch pan according to package directions. Bake and cool.

In a small bowl, combine pudding mix and milk. Whisk until smooth. Allow to set up 5 minutes, then spread over cooled brownies. Spread whipped topping over pudding layer. Garnish with shaved chocolate and crushed chocolate wafers immediately before serving. Store leftovers in refrigerator.

Chocolate Chip Pie IV

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 cup white sugar
1/2 cup all-purpose flour
2 eggs
1/2 cup butter, melted and cooled
1 cup pecans, coarsely chopped
1 cup semisweet chocolate chips
1 teaspoon vanilla extract

Directions

In a mixing bowl, mix sugar and flour.

Stir in beaten eggs, butter, nuts, chocolate chips and vanilla. Mix well.

Pour mixture into pie crust. Place pie pan on cookie sheet. Bake in a preheated 325 degree F (165 degree C) oven for one hour.

Raspberry Chiffon Pie I

Ingredients

1 1/2 (.25 ounce) packages
unflavored gelatin
1/4 cup cold water
4 egg yolks, beaten
1 tablespoon lemon juice
1/2 cup white sugar
1 cup fresh raspberries, crushed
4 egg whites
1/4 cup white sugar
1/8 teaspoon salt
3/4 cup heavy whipping cream,
whipped
1 (9 inch) vanilla wafer crust

Directions

Soften gelatin in cold water.

Combine egg yolks, 1/2 cup sugar, and lemon juice in a saucepan. Cook until mixture coats a spoon. Stir in gelatin, and then mix in crushed raspberries. Chill until partially set.

Beat egg whites until stiff with 1/4 cup sugar and salt. Fold whipped cream and egg whites into raspberry mixture. Pour filling into chilled pie crust, and chill 3 to 4 hours.

Italian Rice Pie II

Ingredients

Crust

2 1/2 cups all-purpose flour
1 tablespoon baking powder
1/4 cup butter
1/2 cup white sugar
3 eggs
1/2 teaspoon vanilla extract

Filling

1 cup water
1/2 cup uncooked white rice
1 quart milk
1 (15 ounce) container ricotta cheese
1 1/2 cups white sugar
1 tablespoon lemon juice
1 tablespoon grated lemon zest
6 eggs

Directions

Stir the flour and baking powder together in a bowl; set aside. In a second large bowl, cream the butter and 1/2 cup sugar until light and fluffy. Beat in 3 eggs, one at a time, and stir in the vanilla. Gradually beat in the flour mixture to make a soft dough. Divide the dough in half and shape into two balls. Working on a lightly floured surface, roll out each ball to fit two 10 inch pie plates. Line the pie plates with the crust, and refrigerate until needed.

Bring the water to a boil in a saucepan, and stir in the rice. Reduce the heat to medium-low, cover, and cook for 20 minutes. Stir in the milk. Continue cooking, stirring frequently, until the mixture thickens. Set aside to cool.

Preheat oven to 325 degrees F (165 degrees C).

Meanwhile, beat the ricotta cheese, 1 1/2 cups sugar, lemon juice, lemon zest, and 6 eggs together in a mixing bowl until smooth and frothy. Stir in the cooled rice mixture until evenly blended. Pour into the pie shells.

Bake pies in preheated oven until the filling is set and tops are golden brown, about 90 minutes. Cool on racks.

Handy Meat Pies

Ingredients

3/4 pound ground beef
3/4 pound bulk pork sausage
1 medium onion, chopped
1/3 cup chopped green onions
1 garlic clove, minced
2 tablespoons minced fresh parsley
1 tablespoon water
2 teaspoons all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon pepper
2 (12 ounce) cans buttermilk biscuits

Directions

In a large skillet, brown beef and sausage over medium heat; drain. Add onions and garlic; cook until tender. Stir in parsley, water, flour, baking powder, salt and pepper. Heat through. Cover and refrigerate for at least 1 hour.

On a floured surface, pat 10 biscuits into 4-in. circles. Top each with about 1/3 cup of the meat mixture. Pat remaining biscuits into 5-in. circles and place over filling; seal edges with water. Press edges together with a fork dipped in flour; pierce the top.

Place on an ungreased baking sheet. Bake at 375 degrees F for 12-14 minutes or until golden brown and filling is hot.

Cauliflower Cheese Pie

Ingredients

2 cups shredded potatoes
1/4 cup grated onion
1 egg, beaten
1 teaspoon salt
1 tablespoon all-purpose flour
1 1/2 tablespoons olive oil
1 tablespoon vegetable oil
1 onion, chopped
2 cloves garlic, minced
salt and pepper to taste
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
1 head cauliflower, coarsely chopped
1 1/2 cups shredded Cheddar cheese
2 eggs, beaten
1/4 cup milk
1/4 teaspoon paprika

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a shallow 9 inch baking dish or pie pan.

To make crust: Use a cheese cloth to squeeze extra liquid from the grated potatoes. In a medium size mixing bowl, combine potato, onion, egg, salt and flour. Transfer the mixture to the prepared pie pan, and pat it down with a rubber spatula or your fingertips. Bake for 30 minutes. Brush the crust with oil, and bake for another 10 minutes. Remove crust from oven, and reduce the oven's temperature to 350 degrees F (175 degrees C).

To make the filling: In a large frying pan over a high heat, heat the oil until hot. Reduce the temperature to medium and saute onion, garlic, thyme, salt, pepper and paprika in the hot oil; cook for 8 to 10 minutes. Stir the cauliflower into the pan and cook for 15 minutes.

Spread 1/2 of the cheese onto the potato crust. Spoon the vegetables on top of the cheese. Sprinkle the remaining cheese over the sauteed vegetables. Beat the milk and eggs together in a small bowl, and then pour over the vegetables and cheese. Sprinkle paprika over the mixture.

Bake for 35 to 40 minutes, or until the custard is set and the top of the pie is slightly browned.

Bar Harbor Cranberry Pie

Ingredients

2 cups cranberries
1 1/2 cups white sugar, divided
1/2 cup chopped pecans
2 eggs, beaten
1 cup all-purpose flour
1/2 cup margarine, melted
1/4 cup shortening, melted

Directions

Preheat the oven to 325 degrees F (165 degrees C). Butter a 9 inch glass pie plate.

Spread cranberries over the bottom of the buttered pie plate. Sprinkle 1/2 cup of sugar and pecans over the berries. In a medium bowl, mix together the eggs and remaining sugar until well blended. Stir in flour, margarine and shortening, beating well after each addition. Pour over the cranberries.

Bake for 1 hour in the preheated oven, until the filling is set, and the top is lightly browned.

Pleasing Potato Pie

Ingredients

2 cups shredded peeled potatoes
1 1/2 cups shredded Cheddar
cheese, divided
1 teaspoon salt, divided
4 eggs
1/2 cup milk
1 cup chopped fully cooked ham
1/2 cup chopped onion
1/2 teaspoon pepper

Directions

Combine potatoes, 1/2 cup cheese and 1/2 teaspoon salt. Press into the bottom and up the sides of a greased 9-in. pie plate. In a bowl, beat eggs and milk. Add ham, onion, pepper and remaining cheese and salt; pour over potato crust (dish will be very full). Bake at 350 degrees F for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

Christmas Morning Pie

Ingredients

1 pound bulk pork sausage with sage, cooked and crumbled
1 cup shredded Swiss cheese
1 cup shredded Cheddar cheese
2 (9 inch) unbaked pastry shells
6 eggs, lightly beaten
1 cup milk
1/2 cup chopped onion
1/3 cup chopped sweet red pepper
1/3 cup chopped green pepper

Directions

In a bowl, combine sausage and cheese. Place half of mixture in each pastry shell. Combine eggs, milk, onion and peppers. Pour half over sausage in each shell. Bake at 350 degrees F for 55-60 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

Creamy Apple Pie

Ingredients

2 1/4 cups all-purpose flour
3/4 teaspoon salt
3/4 cup cold butter or margarine
6 tablespoons cold water

FILLING:

6 cups sliced peeled tart apples
1 tablespoon lemon juice
3/4 cup sugar
2 tablespoons all-purpose flour
1 teaspoon grated lemon peel
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
2 tablespoons butter or margarine

CREAM SAUCE:

1 egg
2 tablespoons sugar
1 tablespoon lemon juice
3 tablespoons cream cheese,
softened
1/4 cup sour cream

Directions

In a bowl, combine flour and salt; cut in butter until mixture resembles coarse crumbs. Gradually add water, tossing with a fork until dough forms a ball. Divide dough in half. Roll out one portion. Line a 9-in. pie plate with bottom pastry; trim pastry even with edge of plate. Set aside.

In a large mixing bowl, toss apples with lemon juice. Combine the sugar, flour, lemon peel, cinnamon and salt; add to apples and gently toss. Mound apples in pastry shell so center is higher than edges; dot with butter. Roll out remaining pastry to fit top of pie; cut a hole in the center about the size of a quarter. Place over filling; trim, seal and flute edges. Cut slits in pastry. Add decorative cutouts if desired.

Cover edges loosely with foil. Bake at 450 degrees F for 10 minutes. Reduce heat to 375 degrees F and remove foil. Bake 35-40 minutes longer or until crust is golden brown and filling is bubbly. Cool on wire rack for 10 minutes.

Meanwhile, in a small saucepan, beat the egg, sugar and lemon juice. Cook and stir over low heat until mixture is thickened and reaches 160 degrees F. Remove from the heat; stir in cream cheese and sour cream until smooth. Slowly pour into center of pie. Cool on wire rack for 1 hour. Cover and refrigerate until serving.

Slumber Party Pie

Ingredients

1/2 pound bulk pork sausage
1 (8 ounce) package refrigerated crescent rolls
1 cup frozen shredded hash brown potatoes
1 cup shredded Cheddar cheese
5 eggs
1/4 cup milk
1/2 teaspoon salt
1/8 teaspoon pepper
2 tablespoons grated Parmesan cheese

Directions

In a skillet, cook and crumble the sausage until browned; drain. Separate crescent roll dough into eight triangles and place on an ungreased 12-in. round pizza pan with points toward the center. Press over bottom and up sides to form a crust; seal perforations. Spoon sausage over crust. Top with potatoes and cheddar cheese. In a bowl, beat eggs, milk, salt and pepper; pour evenly over all. Sprinkle with Parmesan cheese. Bake at 375 degrees F for 20-25 minutes.

Poppy's Chocolate Puddin' Pie

Ingredients

5 tablespoons all-purpose flour
5 tablespoons unsweetened cocoa powder
2/3 cup white sugar
1/8 teaspoon salt
2 cups milk
3 egg yolks, beaten
1 teaspoon vanilla extract
2 tablespoons butter
1 (9 inch) pie shell, baked
3 egg whites, slightly beaten
1 teaspoon vanilla extract
10 tablespoons white sugar

Directions

In 2 quart saucepan, sift and mix together flour, cocoa, 2/3 cup sugar and salt. Whisk in milk. Over medium heat, and stirring constantly, cook until it reaches pudding thickness. Remove from heat.

Very quickly beat in egg yolks, 1 teaspoon vanilla and butter; beating briskly until completely mixed and smooth. Cool in pan.

Pour into baked, cooled pie shell. Top with meringue.

Meringue: chill beaters and bowl. Preheat oven to 375 degrees F (190 degrees C).

With electric mixer on high, beat 3 egg whites and 1 teaspoon of vanilla extract to stiff peaks. While still beating egg whites, add 10 tablespoons sugar, one tablespoon at a time.

Spread meringue over pie, and bake at 375 degrees F (190 degrees C) for 12 minutes or until meringue turns pale brown. Remove from oven. Place on level, draft-free area at least 30 minutes to cool before serving.

South Jersey Oyster Pie

Ingredients

1/2 pound bacon
1 double crust ready-to-use pie crust
1 small onion, chopped
3 stalks celery, chopped
3 cloves garlic, minced
1 small green bell pepper, chopped
3 tablespoons all-purpose flour
3/4 cup heavy cream
24 oysters, shucked with liquid reserved
1/2 teaspoon seafood seasoning (such as Old Bay®), or more to taste

Directions

Cook the bacon in a large, deep skillet over medium-high heat until golden brown, about 10 minutes; remove to a paper towel-lined plate to drain, reserving the drippings. Crumble the bacon.

Preheat an oven to 350 degrees F (175 degrees C). Line a 9-inch pie pan with 1 of the pie crusts.

Heat 1 tablespoon of the reserved bacon drippings in a skillet over medium-low heat; add the onion, celery, garlic, and green pepper to the hot drippings, cover, and cook until tender, about 5 minutes. Remove the cooked vegetables to a bowl. Increase heat to medium and stir 3 tablespoons of the reserved drippings and the flour together in the skillet to make a thick paste. Slowly pour the cream and 1 cup of the reserved liquid from the oysters into the paste; cook and stir until a thick gravy forms. Fold the bacon, oysters, and vegetables into the mixture; season with seafood seasoning. Pour the mixture into the prepared pie crust. Cover with the remaining crust.

Bake in the preheated oven until golden brown, about 30 minutes.

Low-Fat Pumpkin Pie

Ingredients

1 (15 ounce) can solid pack pumpkin
1 (14 ounce) can fat free sweetened condensed milk
1/2 cup egg substitute
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1 (9 inch) unbaked pastry shell

Directions

In a large mixing bowl, combine the first seven ingredients; beat just until smooth. Pour into pastry shell. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 25-30 minutes longer or until a knife inserted near the center comes out clean. Cool on a wire rack. Store in the refrigerator.

Layered Pineapple-Lemon Cheesecake Pie

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/4 cup sugar
2 cups thawed COOL WHIP
Whipped Topping
1 (8 ounce) can crushed
pineapple, drained, divided
1 (6 ounce) HONEY MAID Graham
Pie Crust
1 (3.4 ounce) package JELL-O
Lemon Flavor Instant Pudding
1 1/3 cups cold milk

Directions

Beat cream cheese and sugar in large bowl with whisk until well blended. Stir in COOL WHIP and half the pineapple.

Spread into crust.

Beat pudding mix and milk in medium bowl with whisk 2 min. (Mixture will be thick.) Stir in remaining pineapple. Spoon over pie. Refrigerate several hours or until chilled.

Raisin Pie IV

Ingredients

1 recipe pastry for a 9 inch double
crust pie
1/3 cup lemon juice
1 teaspoon grated lemon zest
1/2 cup orange juice
2 teaspoons grated orange zest
1 1/4 cups water
1 cup brown sugar
2 cups raisins
3/4 cup all-purpose flour
1/2 cup water

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium saucepan, mix together lemon juice, lemon rind, orange juice, orange rind, 1 1/4 cup water, sugar, and raisins. Bring to a boil over low heat, stirring occasionally.

In a small bowl, mix flour and 1/2 cup water to a smooth paste. Slowly stir into raisin mixture. Cook an additional 5 minutes, stirring constantly. Pour mixture into pastry-lined pan. Cover with top crust. Seal edges and cut steam vents in top.

Bake in preheated oven for 40 minutes, until crust is golden brown.

Chocolate Mousse Pie

Ingredients

1 (7 ounce) bar milk chocolate
candy with almonds
1 1/2 cups miniature
marshmallows
1/2 cup milk
2 cups heavy whipping cream,
whipped
1 (9 inch) graham cracker crust, or
chocolate crumb crust or pastry
shell, baked

Directions

In a heavy saucepan, heat the candy bar, marshmallows and milk over low heat until chocolate is melted and mixture is smooth, stirring constantly. Cool. Fold in whipped cream; pour into crust. Refrigerate for at least 3 hours. Refrigerate leftovers.

Brown Sugar Pie II

Ingredients

1 cup brown sugar
1/2 cup white sugar
1 teaspoon all-purpose flour
2 eggs
2 tablespoons milk
1 teaspoon vanilla extract
1/2 cup melted butter

Directions

Preheat oven to 325 degrees F (165 degrees C.)

In a large bowl, combine brown sugar, white sugar, flour, eggs, milk and vanilla. Beat until smooth. Mix in the melted butter. Pour filling into pie crust.

Bake in the preheated oven for 35 to 40 minutes, or until filling is set.

Vegetable Shepherd's Pie

Ingredients

8 large potatoes, peeled and quartered
2 carrots, sliced
1 (16 ounce) package frozen mixed vegetables, thawed
1/2 teaspoon garlic powder
1/2 teaspoon dried basil
1/2 teaspoon dried parsley
3 tablespoons butter
1/4 teaspoon salt
1/4 teaspoon ground black pepper
6 tablespoons milk
1 onion, chopped
1 teaspoon vegetable oil
1 (19 ounce) can kidney beans, drained
1 (14.5 ounce) can diced tomatoes, drained
1 (8 ounce) can tomato sauce
1 teaspoon soy sauce
1/2 teaspoon white sugar
1 cup shredded Cheddar cheese
1/2 teaspoon paprika

Directions

Preheat oven to 375 degrees F (175 degrees C).

Cook potatoes, covered, in a small amount of boiling water until tender. Drain and mash.

While potatoes are cooking, steam or boil carrots and mixed vegetables until near tender. Drain and set aside.

In a small saucepan, cook garlic powder, basil and parsley in butter or margarine for about 20 seconds (or microwave for 10 seconds). Stir into mashed potatoes along with salt and pepper. Gradually beat in enough milk to make potatoes light and fluffy, add a little more milk if necessary. Set aside.

In a medium saucepan, cook onion in oil until tender but not brown. Stir in kidney beans, tomatoes, tomato sauce, soy sauce, sugar and vegetable/carrot mixture. Heat through until bubbly.

Transfer vegetable mixture to a 8x8x2 inch baking dish. Drop mashed potatoes in mounds over the top. Sprinkle with cheese and paprika. Bake, uncovered at 375 degrees F (175 degrees C) for 30 minutes.

Pecan Pumpkin Pie I

Ingredients

2 eggs
1/2 cup white sugar
1/2 cup packed brown sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/2 teaspoon salt
2 cups solid pack pumpkin puree
1 (14 ounce) can sweetened condensed milk
2 tablespoons butter
1 tablespoon orange zest
1/4 cup packed brown sugar
3/4 cup pecan halves

Directions

Combine eggs, sugars, flour, spices and salt. Blend in pumpkin. Gradually add milk; mix well.

Pour into 9-inch pie shell. Bake in 450 degree F (230 degrees C) oven 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake 40 to 50 minutes longer.

Sprinkle pecan mixture over pie the last 10 minutes before removing from the oven.

To Make Topping: Combine 2 tablespoons butter, 1 tablespoon grated orange rind, 1/4 cup brown sugar and 3/4 cup whole pecans.

Cantaloupe Cream Pie

Ingredients

1 (9 inch) prepared graham cracker crust
2 cups white sugar
6 tablespoons cornstarch
4 egg yolks, beaten
4 cups milk
1 teaspoon vanilla extract
1/4 cup butter, softened
1 1/2 cups cantaloupe - peeled, seeded and cubed

Directions

In a large microwave-safe bowl, combine sugar and cornstarch. Mix in egg yolks, followed by milk. Beat on high speed with hand mixer for 1 minute. Microwave 5 minutes. Beat with mixer for 1 minute. Microwave an additional 5 minutes.

Stir vanilla extract and butter or margarine into milk mixture. Puree the cantaloupe in a blender or food processor and mix into the custard. Pour mixture into graham cracker crust. Chill at least one hour before serving. Garnish with whipped cream.

Cinnamon Cream Cheese Pie

Ingredients

1 cup HERSHEY®'S Cinnamon Chips
1/4 cup milk
1/4 cup water
1 (.25 ounce) envelope unflavored gelatin
1 (8 ounce) package cream cheese
3/4 cup brown sugar
1 cup frozen whipped topping, thawed
1 (9 inch) graham cracker crust
1/2 cup chopped pecans
1 cup HERSHEY®'S Cinnamon Chips, coarsely chopped

Directions

In a small saucepan, melt 1 cup HERSHEY'S Cinnamon Chips and milk over low heat. Stir constantly until chips are thoroughly melted, and then set aside to cool.

In a small saucepan, combine water and gelatin. Stir over low heat, until gelatin is completely dissolved; set aside to cool. To hasten the cooling, place saucepan in a bowl of ice water.

In a large mixing bowl, beat cream cheese and brown sugar together until smooth. Stir in the cooled chocolate and gelatin, and beat thoroughly. Fold in 1 cup of cool whip. Spread into graham cracker crust. Spread remaining frozen whipped topping on top. Sprinkle with chopped pecans and chopped HERSHEY'S Cinnamon Chips. Refrigerate for 2 hours before serving. Keep refrigerated.

Peanut Butter Pie I

Ingredients

1 1/4 cups chocolate cookie crumbs
1/4 cup white sugar
1/4 cup butter
1 (8 ounce) package cream cheese, softened
1 cup creamy peanut butter
1 cup white sugar
1 tablespoon unsalted butter, softened
1 teaspoon vanilla extract
1 cup heavy whipping cream

Directions

Combine 1 1/4 cup cookie crumbs, 1/4 cup sugar, and 1/4 cup butter or margarine; press into a 9 inch pie plate. Bake at 375 degrees F (190 degrees C) for 10 minutes. Cool.

In a mixing bowl, beat cream cheese, peanut butter, sugar, butter, and vanilla until smooth. Whip the cream, and fold into the peanut butter mixture.

Gently spoon filling into crust. Garnish pie with chocolate or cookie crumbs if desired. Refrigerate.

Honey Pie from Sifnos

Ingredients

1 3/4 cups all-purpose flour
2 tablespoons white sugar
1/2 cup butter, cut into small pieces
1/4 cup cold water

4 eggs
1/4 cup white sugar
1 tablespoon all-purpose flour
1/2 teaspoon ground cinnamon, divided
1/4 cup thyme honey
1 (16 ounce) container ricotta cheese

Directions

Stir together 1 3/4 cups flour and 2 tablespoons sugar in a large bowl. Work in butter until the mixture becomes crumbly. Stir in water a tablespoon at a time, just until the dough comes together and is no longer dry. Form into a ball, and wrap with plastic; refrigerate 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Roll out the dough on a floured surface and line a 10-inch pie pan. Trim excess from the edges of the pan. Pierce the bottom of the dough several times with a fork, then set aside.

Beat eggs in a large bowl until soft peaks form. Gradually beat in 1/4 cup sugar 1 tablespoon flour, and half of the cinnamon; continue beating until firm peaks form. Beat in honey, then fold in ricotta cheese until evenly combined. Pour the filling into the prepared pie shell and smooth the top of the pie with a moistened knife.

Bake in preheated oven until the center is set and the top is dark golden brown, 50 to 60 minutes. Once finished, remove from oven, and sprinkle with remaining cinnamon.

Mom's Apple Pie II

Ingredients

2 cups all-purpose flour
1 cup whole wheat flour
1/2 teaspoon baking powder
1/2 teaspoon salt
3/4 cup vegetable oil
3 fluid ounces milk
6 cups apples - peeled, cored and chopped
1 lemon, juiced
1/2 cup white sugar
1 teaspoon ground cinnamon
1 tablespoon butter

Directions

Preheat oven to 425 degrees F (230 degrees C).

In a large bowl, mix white flour, whole wheat flour, baking powder and salt. Stir in oil and milk all at once with a fork. When mixture forms a ball, divide into 2 pieces. Roll out, one half at a time between two pieces of waxed paper. Line a 9 inch pie pan with one half.

In a large bowl, combine apples, lemon juice, sugar and cinnamon. Mix well and pour into pie crust; dot with butter. Cover with top crust. Seal and crimp edges, and cut slits in the top for steam to escape.

Bake in the preheated oven for 10 minutes, then lower oven temperature to 325 degrees F (165 degrees C). Continue to bake for another 30 minutes or until apples are soft.

Buttermilk Pie with Molasses

Ingredients

1/2 cup butter
2 cups white sugar
3 tablespoons all-purpose flour
3 eggs
1 cup buttermilk
1 teaspoon vanilla extract
1 recipe pastry for a 9 inch single crust pie
2 tablespoons molasses

Directions

In a large bowl, cream butter until light and fluffy. Gradually add sugar, and beat well. Beat in the eggs. Add flour, buttermilk, and vanilla; beat until smooth

Pour filling into pie shell, and bake at 400 degrees F (205 degrees C) for 5 minutes. Reduce heat to 350 degrees F (175 degrees C); bake for an additional 45 minutes, or until set.

Cool at room temperature, then chill. When serving, drizzle individual servings of pie with molasses for that unbeatable combination of flavors!

Banana Cream Cheese Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 cup mashed ripe bananas
1 teaspoon lemon juice
1 (8 ounce) container frozen whipped topping, thawed
1 (9 inch) graham cracker crust
STRAWBERRY TOPPING:
2 tablespoons white sugar
1 teaspoon cornstarch
1 1/4 cups sliced fresh strawberries
5 drops red food coloring (optional)

Directions

In a bowl, beat cream cheese and sugar until smooth. Combine bananas and lemon juice; add to cream cheese mixture. Fold in whipped topping. Pour into crust. Cover and refrigerate for 1 hour or until set.

In a saucepan, combine sugar and cornstarch. Stir in strawberries and food coloring if desired. Let stand for 5 minutes. Bring to a boil. Reduce heat; cook and stir for 2 minutes or until thickened. Cool. Drizzle some over pie. Cut into wedges; serve with remaining topping.

Pierogi Chicken Supper

Ingredients

1 (16 ounce) package frozen pierogies
1 pound boneless skinless chicken breasts, cut into 2-inch strips
1/2 large Sweet Onion, thinly sliced
2 tablespoons butter
1/4 teaspoon salt
1/8 teaspoon pepper
1/2 cup shredded Cheddar cheese

Directions

Cook pierogies according to package directions. Meanwhile, in a large nonstick skillet, saute chicken and onion in butter until chicken juices run clear; remove and keep warm.

Drain pierogies; add to skillet. Cook over medium heat until lightly browned. Return chicken mixture to the pan. Stir in salt and pepper. Sprinkle with cheese. Cover and remove from the heat. Let stand for 5 minutes or until cheese is melted.

Chicken Pot Pie VII

Ingredients

2 cups all-purpose flour
3/4 cup shortening
1/4 cup cold water
1 tablespoon onion salt

1 tablespoon shortening
1 pound skinless, boneless
chicken breast halves - cubed
1 cup chopped onion
1 (15 ounce) can green beans
1 teaspoon onion salt
1 tablespoon white sugar
1/4 teaspoon garlic powder
1/4 teaspoon black pepper
1/4 teaspoon dried oregano
1 (10.75 ounce) can condensed
cream of chicken soup

Directions

Preheat oven to 400 degrees F (200 degrees C.)

In a large bowl, combine flour and onion salt. Cut in shortening until mixture resembles coarse crumbs. Add water and stir until it forms a ball. Divide dough in half and shape into balls. Roll one ball out to fit a 9 or 10 inch pie plate. Place bottom crust in pie plate and roll out top crust.

In a large cast iron frying pan, heat 1 tablespoon shortening. Add chicken and onion and cook until mixture is just browned. Stir in beans and season with onion salt, sugar, garlic powder, pepper, and oregano. Stir in condensed soup. Heat mixture, stirring constantly, until it just begins to simmer. Pour into pie crust and cover with top crust. Fold top crust under edge of bottom crust, seal and cut slits in top crust.

Bake in the preheated oven for 25 minutes, or until golden brown.

Chocolate Mint Candy Pie

Ingredients

1 (13 ounce) package brownie mix
1 tablespoon hot water
1 (8 ounce) package cream cheese, softened
1 (7 ounce) jar marshmallow creme
6 ounces small soft chocolate covered mints
1 tablespoon instant coffee powder
1 cup whipping cream, whipped

Directions

Prepare brownie mix according to package directions and bake in a greased 9 inch round cake pan. Set aside to cool.

In a large bowl, dissolve the coffee powder in the water. Add the cream cheese and beat with an electric mixer until smooth. Blend in marshmallow creme.

Melt mints by placing them in a microwave-safe bowl and heat at high for 1 1/2 to 2 minutes; stir until smooth. Or, place mints in small saucepan and stir over low heat until melted.

Stir melted mints into the cream cheese mixture. Fold in the whipped cream and spread into the cooled crust. Loosely cover, place into the refrigerator and chill for several hours before serving.

Sicilian Easter Pie

Ingredients

1/2 cup butter
1/3 cup white sugar
1 egg yolk
2 cups all-purpose flour

1 cup uncooked white rice
2 cups water
1/4 cup raisins
1 1/3 cups milk
1 1/2 tablespoons grated orange
zest
1 tablespoon white sugar
1 cup ricotta cheese
3 egg yolks
1/3 cup white sugar
1/8 teaspoon ground cinnamon
1 teaspoon vanilla extract
2 tablespoons orange flower water
4 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). In a saucepan, bring 2 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Remove from heat and set aside.

Place raisins in a small saucepan and cover with boiling water. Cook over low heat or 10 minutes. Remove from heat, drain and set aside.

To Make Dough: In a medium bowl, cream butter and 1/3 cup sugar until light and fluffy. Beat in 1 egg yolk. Stir in flour until mixture forms a ball. Wrap with plastic and let rest in refrigerator for at least 2 hours.

In a medium saucepan, combine cooked rice, milk, orange zest and 1 tablespoon of sugar. Cook over low heat, stirring frequently, until mixture is creamy and thick. Remove from heat. Mix in ricotta cheese, 3 egg yolks, 1/3 cup sugar, cooked raisins and cinnamon. Stir in vanilla and orange flower water.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Roll out 3/4 of the pastry dough into an 11 inch circle and line the bottom and sides of a 9 inch springform pan. Pour filling into dough. Roll out remaining 1/4 of the dough into a 10 inch circle and cut into lattice strips. Criss-cross the strips over the filling. Seal the lattice strips to the bottom pastry.

Bake in preheated oven for an hour, or until pastry is golden brown. Cool at room temperature for about 5 hours.

The Big Apple Pie

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup butter
1/2 cup ice water

8 Granny Smith apples - peeled,
cored and sliced
1 cup white sugar
1 tablespoon all-purpose flour
1 1/2 teaspoons ground cinnamon
2 tablespoons butter

Directions

In a large bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Stir in water a tablespoon at a time until mixture forms a ball. Divide dough in half and shape into balls. Wrap in plastic and refrigerate for 4 hours or overnight. Roll one ball out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.

Preheat oven to 400 degrees F (200 degrees C.)

In a large bowl, combine sliced apples, sugar, 1 tablespoon flour and cinnamon. Mix well and pour into pie shell. Dot with remaining 2 tablespoons butter. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.

Bake in the preheated oven for 60 minutes, or until golden brown.

Apple Cheddar Cheese Pie

Ingredients

3 cups all-purpose flour
1/2 teaspoon salt
1 cup unsalted butter, chilled
1/2 pound shredded sharp Cheddar cheese
1/4 cup ice water
1/4 cup white vinegar

7 large Granny Smith apples - peeled, cored and sliced
3 tablespoons lemon juice
1 1/2 cups white sugar
1/2 teaspoon ground cinnamon
1 tablespoon unsalted butter, cubed
1 egg, beaten
1 tablespoon white sugar

Directions

In a large bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Stir in cheese. Combine water and vinegar, and gradually stir in until mixture forms a ball. Divide dough in half and shape into balls. Wrap in plastic and refrigerate for 4 hours or overnight.

Preheat oven to 450 degrees F (230 degrees C.) Roll one ball out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.

In a large bowl, toss apples in lemon juice to prevent discoloration. Drain and discard any excess juice. Stir in sugar and cinnamon. Arrange rows of overlapping apple slices, working from outer rim in. Dot with butter. Cover with top pie crust. Seal and crimp edges with fork, then trim excess dough. Cut a few slashes in top crust to allow steam to escape.

Bake on cookie sheet in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and continue baking for about 30 minutes, or until golden brown. Remove from oven, brush lightly with beaten egg, and sprinkle liberally with sugar. Bake 5 to 10 minutes more until sugar forms a crisp glaze.

Boiling Water Pie Crust

Ingredients

1/4 cup boiling water
1/2 cup shortening
1 1/2 cups bread flour
1/2 teaspoon salt
1/2 teaspoon baking powder

Directions

Put shortening in a mixing bowl, pour boiling water over, and stir until smooth.

Measure flour, sift with salt and baking powder. Add to the shortening and water mixture, mixing only until blended. Chill before using.

Frozen Chocolate Pie

Ingredients

1 (3 ounce) package cream cheese, softened
1/2 cup sugar
1 teaspoon vanilla extract
1/3 cup baking cocoa
1/3 cup milk
1 (8 ounce) carton frozen whipped topping, thawed
1 (9 inch) baked pie shell
Chocolate curls or chips (optional)

Directions

In a mixing bowl, beat cream cheese, sugar and vanilla until smooth. Add cocoa alternately with milk; mix well. Fold in whipped topping. Pour into pie shell. Freeze for 8 hours or overnight. If desired, garnish with chocolate curls or chips. Serve directly from the freezer (pie does not need to be thawed to cut).

Shamrock Pie

Ingredients

1 cup sugar
1/4 cup cornstarch
1 1/2 cups water
3 egg yolks, lightly beaten
1/4 cup lemon juice
1 tablespoon grated lemon peel
6 drops green food coloring
1 (9 inch) pastry shell, baked
MERINGUE:
3 egg whites
1/3 cup sugar

Directions

In a large saucepan, combine the sugar, cornstarch and water until smooth. Bring to a boil. Cook and stir for 2 minutes or until thickened.

Stir a small amount into egg yolks; return all to the pan. Cook and stir for 1 minute. Remove from the heat; stir in the lemon juice, butter, lemon peel and food coloring until smooth. Pour into crust.

For meringue, beat egg whites until stiff peaks form. Spread over hot filling, sealing to the edges. Bake at 350 degrees F for 10-15 minutes or until lightly brown. Cool.

Cinnamon Chocolate Angel Pie

Ingredients

2 egg whites
1/2 teaspoon white vinegar
1/2 cup sugar
1/8 teaspoon ground cinnamon
1 (9 inch) pastry shell, baked
Filling:
2 egg yolks
1/4 cup water
1 cup semisweet chocolate chips
1 cup whipping cream
1/4 cup sugar
1/4 teaspoon ground cinnamon

Directions

In a mixing bowl, beat egg whites and vinegar on medium speed until foamy. Combine sugar and cinnamon; gradually beat into egg whites, 1 tablespoon at a time, on high until stiff peaks form. Spread into the pastry shell. Bake at 325 degrees F for 20-25 minutes or until meringue is lightly browned. Cool. For filling, whisk egg yolks and water in a saucepan. Add chocolate chips; cook and stir over low heat until a thermometer reads 160 degrees F and mixture is thickened (do not boil). Cool. Spread 3 tablespoons over meringue; set remainder aside. In a mixing bowl, beat the cream, sugar and cinnamon until stiff peaks form. Spread half over the chocolate layer. Fold reserved chocolate mixture into remaining whipped cream; spread over top. Chill for 6 hours or overnight. Refrigerate any left overs.

Millionaire Pie III

Ingredients

2 (9 inch) prepared graham cracker crusts
2 (14 ounce) cans sweetened condensed milk
6 tablespoons lemon juice
1 (16 ounce) package frozen whipped topping, thawed
1 cup chopped walnuts

Directions

In a large bowl, mix together condensed milk and lemon juice. Fold in whipped topping, then stir in walnuts.

Pour half of mixture into each graham cracker crust. Freeze 4 to 6 hours before serving. Store leftovers in freezer.

Chocolate Peanut Butter Pie III

Ingredients

1 (8 ounce) package cream cheese
1 (8 ounce) container frozen whipped topping, thawed
1 cup semisweet chocolate chips
1/4 cup peanut butter
1 (9 inch) pie shell

Directions

Bake pie crust according to directions on package. Allow to cool.

Beat Cream Cheese until smooth. Add whipped topping, chocolate chips and peanut butter. Mix until well blended.

Spoon into baked pie shell. Refrigerate for one hour.

Healthier Pie Crust

Ingredients

3/4 cup quick cooking oats
3/4 cup all-purpose flour
1/4 cup shredded coconut
1/4 cup vegetable oil
2 tablespoons ice water

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium bowl, mix together oats, flour, and coconut. Stir in oil and water. Press dough into a 9 inch pie pan.

Bake in preheated oven for 12 minutes, until lightly browned.

Margarita Party Pie

Ingredients

1 1/2 cups crushed pretzels
1/4 cup white sugar
2/3 cup butter, melted

1 (14 ounce) can sweetened condensed milk
1/4 cup fresh lime juice
1/4 cup tequila
4 tablespoons orange liqueur
1 cup sliced fresh strawberries
2 drops red food coloring
2 drops yellow food coloring
2 cups whipped cream, divided

Directions

In a large bowl, combine crushed pretzels, sugar and butter. Mix well and press onto the bottom and sides of a 9 inch pie pan.

In a large bowl, combine sweetened condensed milk, lime juice, tequila and orange liqueur. Pour half of the mixture into another bowl. Add strawberries and a few drops of red food coloring to one half. To other half, add only a drop or two of yellow food coloring. Fold one cup of whipped cream into each half.

Spoon into crust, alternating colors. Freeze for 4 hours or overnight.

Pumpkin Pie Bread

Ingredients

3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon baking powder
3 teaspoons pumpkin pie spice
1 teaspoon salt
3 cups white sugar
1 cup vegetable oil
4 eggs
1 (15 ounce) can pumpkin puree
1/2 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans. Sift together the flour, baking soda, baking powder, salt, and pumpkin pie spice. Set aside.

In a large bowl, beat together sugar, oil, eggs, and pumpkin. Stir in flour mixture alternately with water. Divide batter evenly between the prepared pans.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center comes out clean. For best flavor, store wrapped in plastic wrap at room temperature for a full day before serving.

Hannah's Cream Cheese Caramel Apple Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 (8 ounce) package cream cheese, softened
3 cups confectioners' sugar
1/2 cup packed brown sugar
2 teaspoons ground cinnamon
2 teaspoons ground nutmeg
3 tablespoons all-purpose flour
6 cups thinly sliced apples
1 (2.5 ounce) package caramel apple circle
1 tablespoon turbinado sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Roll out pastry and set aside.

In a large bowl, blend cream cheese and powdered sugar until smooth and creamy. Set aside.

In a medium bowl, combine brown sugar, cinnamon, nutmeg, and flour. Mix well. Add apples to cream cheese mixture and stir until apples are evenly coated. Add brown sugar mixture to apple mixture gradually, stirring after each addition.

Pour half of apple mixture into pastry-lined pie plate. Place caramel circle over top, then pour in remaining apple mixture. Cover with second pastry. Seal edges and cut steam vent in top. Sprinkle with coarse/turbinado sugar. Place pie on baking sheet covered with aluminum foil.

Bake in preheated oven for 45 minutes. If you notice overbrowning after 25 minutes, reduce heat to 350 degrees F (175 degrees C).

Pierogi Supper

Ingredients

1 (16 ounce) package frozen pierogies
2 cups cubed fully cooked ham
1 medium yellow summer squash, cut into 1/4-inch slices
1 medium zucchini, cut into 1/4-inch slices
1/2 teaspoon garlic powder
3 tablespoons butter

Directions

Cook pierogies according to package directions. In a large skillet, cook the ham, squash, zucchini and garlic powder in butter for 4 minutes or until squash is tender. Drain pierogies and add to skillet; heat through.

Gram's Chicken Pot Pie

Ingredients

1 (2 to 3 pound) whole chicken
2 (9 inch) deep dish frozen pie
crusts, thawed
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (10 ounce) package frozen green
peas, thawed
2 cups water, or as needed
1 teaspoon chicken bouillon
granules

Directions

In a large heavy pot, place chicken and water to cover. Bring to a boil and let simmer uncovered for 30 minutes, adding water as needed. When chicken is boiled and tender, pick all the meat off of the bones.

Preheat oven to 400 degrees F (200 degrees C).

Open 1 can of cream of mushroom soup and pour into a small saucepan. Add frozen peas and carrots, water and chicken bouillon to taste. Simmer all together until the soup is smooth. Add chicken meat and mix all together.

Pour chicken and soup mixture into one pie crust and cover with the other crust. Seal the edges and cut a small steam hole in the top crust. Bake in the preheated oven 30 to 35 minutes or until crust is brown. Yummy!

Sugarless Pumpkin Pie I

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 cup solid pack pumpkin puree
1/2 teaspoon ground cloves
1 egg
1 cup milk
1/2 teaspoon ground cinnamon
6 packets granulated artificial sweetener

Directions

Beat egg, sugar substitute and spices until fluffy. Add milk and pumpkin; mix well.

Pour into unbaked 8-inch pie shell. Bake at 350 degrees F for 30 minutes or until inserted knife comes out clean.

Spinach Pie V

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1 (12 ounce) container small curd cottage cheese
3/4 cup grated Parmesan cheese
2 cups shredded Monterey Jack cheese
1 egg, lightly beaten
1/2 cup chopped onion
2 sheets frozen phyllo pastry, thawed

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a medium baking sheet.

In a large bowl, mix spinach, cottage cheese, Parmesan cheese, Monterey Jack cheese, egg, and onion. Spread half the mixture over each phyllo pastry sheet. Roll pastry sheets jelly-roll fashion, pinch ends to seal, and arrange on the prepared baking sheet.

Make a few small slits in the top of each rolled pastry sheet. Bake 40 minutes in the preheated oven, until golden brown.

Chicken Pot Pie

Ingredients

1 (15 ounce) package refrigerated pie crust
1 (10.5 ounce) can Campbell's® Chicken Gravy
3 cups cooked cut-up vegetables*
2 (4.5 ounce) cans Swanson® Premium Chunk Chicken Breast in Water, drained

Directions

Let the pie crusts stand at room temperature for 15 minutes or until they're easy to handle. Place 1 pie crust into a 9-inch pie plate.

Stir the gravy, vegetables and chicken in a medium bowl. Spoon the chicken mixture into the pie plate. Place the remaining pie crust over the filling. Press the edges to seal. Cut several slits in the top crust.

Bake at 400 degrees F for 45 minutes or until the crust is golden brown.

Easy As Chicken Pot Pie

Ingredients

1 sheet frozen puff pastry, thawed
1 1/3 cups frozen peas and carrots
2/3 cup frozen corn kernels
2 tablespoons butter
1/4 cup all-purpose flour
2 cups milk
1 teaspoon crumbled dried thyme, or to taste
2 cups diced cooked chicken
salt and ground black pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Use a pizza cutter to slice the puff pastry into 8 equal-sized strips. Weave the strips into a square lattice and place on a greased baking sheet.

Bake in preheated oven until it just starts to brown, 10 to 15 minutes. Remove from oven and set aside.

Place the frozen peas, carrots, and corn in a microwave-safe bowl and cook in the microwave until cooked but still firm, 5 to 10 minutes.

Melt the butter in a skillet over medium heat. Stir in the flour and cook for 1 minute. Pour in the milk and stir while cooking until the mixture is smooth. Add the thyme and continue to cook and stir until the mixture thickens. Stir in the cooked vegetables and the chicken. Season with salt and pepper. Cook until heated through, stirring frequently, 5 to 7 minutes.

Pour the chicken mixture into a 2-quart baking dish. Lay the pastry lattice on top. Bake in the preheated oven until the crust is golden brown, 10 to 15 minutes.

Hearty Pork Pie

Ingredients

2 cups all-purpose flour

1 teaspoon salt

1/2 cup shortening

1/2 cup sour cream

1 egg, lightly beaten

FILLING:

4 bacon strips, diced

1 1/2 pounds boneless pork, cut
into 1/2-inch cubes

3 small onions, chopped

1 garlic clove, minced

2 tablespoons all-purpose flour

1 teaspoon salt

1/4 teaspoon pepper

1/8 teaspoon ground allspice

3/4 cup water

1 teaspoon beef bouillon granules

3 tablespoons minced fresh
parsley

1 tablespoon whipping cream

Directions

In a bowl, combine the flour and salt. Cut in shortening until the mixture resembles coarse crumbs. Combine sour cream and egg; add to crumb mixture, tossing with a fork until dough forms a ball. Cover and refrigerate for 2 hours.

Meanwhile, in a skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 2 tablespoons drippings. Brown pork in drippings. Add onions and garlic; cook and stir until tender. Sprinkle with flour, salt, pepper and allspice; stir until blended. Add the water, bouillon, parsley and bacon. Cover and cook over medium-low heat for 30 minutes or until meat is tender.

Divide dough in half; roll out one portion to fit a 9-in. pie plate. Transfer to pie plate; trim pastry even with edge. Spoon filling into crust. Roll out remaining pastry to fit top of plate; place over filling. Trim, seal and flute edges. Cut slits in pastry; brush with cream. Bake at 400 degrees F for 25-30 minutes or until golden brown. Let stand for 15 minutes before cutting.

Beef Noodle Shepherd's Pie

Ingredients

1 pound ground beef
1 1/2 cups hot water
1 (1.25 ounce) package beef with
onion soup mix
1/2 cup uncooked elbow
macaroni
2 cups prepared mashed potatoes
1/2 teaspoon paprika

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium skillet, brown beef over medium high heat and drain. Stir in water, soup mix and elbow macaroni; let simmer all together for 5 minutes.

Pour mixture into a 9x13 inch baking dish. Top with potatoes and sprinkle with paprika. Bake in the preheated oven for 15 to 20 minutes and serve hot.

Banana Cream Pie II

Ingredients

4 cups heavy whipping cream
2 cups half-and-half
1 cup crushed ice
1 (3.5 ounce) package instant
vanilla pudding mix
1 (9 inch) pie crust, baked
2 bananas, sliced

Directions

Place heavy whipping cream and half and half cream in a mixing bowl. Whip with an electric mixer, starting on low speed. Add ice, and continue mixing for about 5 minutes. Add pudding mix. Increase to medium speed, and mix another 5 minutes. Turn mixer to high speed, and mix until pudding is very stiff.

Line bottom of pie crust with one banana, sliced. Fill pie shell with filling until level with top, using about half of the prepared filling. Top with slices of second banana. Pile on the rest of the filling, shaping with rubber spatula to form a high center cone; the higher the pie, the more spectacular. Refrigerate at least 1 hour until thoroughly chilled.

To serve, top each piece with freshly whipped cream and a few slices of banana for garnish.

Chiles Rellenos Pie

Ingredients

6 fresh poblano chile peppers
2 cups Monterey Jack cheese, shredded
2 cups mild Cheddar cheese, shredded
1 1/2 cups diced cooked chicken
4 tablespoons all-purpose flour
1 cup evaporated milk
1 cup sour cream
3 eggs
2 cups salsa

Directions

Preheat oven on broiler setting. Roast chiles under broiler on cookie sheet until skin is brown and charred on all sides. Cool until you are able to touch peppers, then peel off skin. Make a slit down one side of the pepper, and remove stem and seeds. Reduce oven temperature to 350 degrees F (175 degrees C).

Line the bottom of an 11 inch square baking dish with chiles. Layer Monterey Jack cheese and Cheddar cheese evenly over chilies. Spread cooked chicken over cheese. In a medium bowl, using a wire whisk, mix flour with a small amount of evaporated milk until it forms a smooth paste, then whisk in remaining milk and sour cream. Beat in eggs, one at a time. Pour evenly over chicken.

Bake in preheated oven for 40 minutes, or until center of pie becomes firm. Spread salsa over top, and bake for 15 minutes. Allow to cool 10 minutes before serving.

Lemon Meringue Pie III

Ingredients

1 (9 inch) pie crust, baked
1 1/2 cups white sugar
1/2 teaspoon salt
1 1/2 cups water
1/2 cup cornstarch
1/3 cup water
4 eggs, separated
1/2 cup lemon juice
2 teaspoons lemon zest
3 tablespoons butter
1/4 teaspoon salt
1/2 cup white sugar

Directions

Preheat oven to 325 degrees F (165 degrees C).

Combine 1 1/2 cups sugar, salt, and 1 1/2 cups water in a heavy saucepan. Place over high heat and bring to a boil. In a small bowl, mix cornstarch and 1/3 cup water to make a smooth paste. Gradually whisk into boiling sugar mixture. Boil mixture until thick and clear, stirring constantly. Remove from heat.

In a small bowl, whisk together egg yolks and lemon juice. Gradually whisk egg yolk mixture into hot sugar mixture. Return pan to heat and bring to a boil, stirring constantly. Remove from heat and stir in grated lemon rind and butter or margarine. Place mixture in refrigerator and cool until just lukewarm.

In a large glass or metal bowl, combine egg whites and salt. Whip until foamy. Gradually add 1/2 cup sugar while continuing to whip. Beat until whites form stiff peaks. Stir about 3/4 cup of meringue into lukewarm filling. Spoon filling into baked pastry shell. Cover pie with remaining meringue.

Bake in preheated oven for 15 minutes, until meringue is slightly brown. Cool on a rack at for at least 1 hour before cutting.

Mini Sweet Potato Pies

Ingredients

3/4 pound sweet potato, peeled and diced
1 (9 inch) refrigerated pie crust
3/4 cup evaporated skim milk
2 egg whites
1/4 cup white sugar
2 tablespoons brown sugar
3/4 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/4 cup halved cranberries (optional)

Directions

Place the sweet potato in a saucepan with just enough water to cover. Bring to a boil, and cook until fork tender, about 5 minutes. Drain and mash with a fork or potato masher.

Preheat the oven to 425 degrees F (220 degrees C). Divide the pie crust into 24 small balls. Press them into the cups of two 12 cup mini muffin pans to make tartlet shells. Set aside.

Spoon the sweet potato into a blender or food processor, and add the evaporated milk, egg whites, white sugar, brown sugar, cinnamon, nutmeg, and cloves. Puree until smooth. Spoon about 1 tablespoon of this mixture into each tart shell.

Bake for 10 minutes in the preheated oven, or until a toothpick inserted into one of the tarts comes out clean. Cool in the pans over a wire rack. Garnish each tart with a cranberry half before serving.

Apple Pie Filling

Ingredients

18 cups thinly sliced apples
3 tablespoons lemon juice
4 1/2 cups white sugar
1 cup cornstarch
2 teaspoons ground cinnamon
1 teaspoon salt
1/4 teaspoon ground nutmeg
10 cups water

Directions

In a large bowl, toss apples with lemon juice and set aside. Pour water into a Dutch oven over medium heat. Combine sugar, cornstarch, cinnamon, salt and nutmeg. Add to water, stir well, and bring to a boil. Boil for 2 minutes, stirring constantly.

Add apples and return to a boil. Reduce heat, cover and simmer until apples are tender, about 6 to 8 minutes. Cool for 30 minutes.

Ladle into 5 freezer containers, leaving 1/2 inch headspace. Cool at room temperature no longer than 1 1/2 hours.

Seal and freeze. Can be stored for up to 12 months.

Salmon Pie II

Ingredients

1/4 cup butter, melted
3/4 cup finely crushed herb-seasoned dry bread stuffing mix

2 cups finely crushed herb-seasoned dry bread stuffing mix
1 cup shredded Cheddar cheese
1 cup water
1/2 cup milk
1 (16 ounce) can salmon, drained and flaked
2 eggs
1 teaspoon chicken bouillon granules
1/2 teaspoon dry mustard
2 tablespoons chopped fresh parsley
1 tablespoon finely chopped onion

1/3 cup butter
2 tablespoons cornstarch
1 1/3 cups water
1 teaspoon dried dill weed
1/2 teaspoon salt
2 cups cubed tomatoes

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, mix together 1/4 cup melted butter and 3/4 cup of the finely crushed stuffing mix. Press the mixture into the bottom and up the sides of a greased 9 inch pie plate.

In a large bowl, mix together 2 cups crushed bread stuffing, cheddar cheese, 1 cup water, milk, salmon, eggs, and chicken bouillon. Season with dry mustard, parsley and onion, and mix well. Spoon mixture into crust.

Bake for 50 minutes in the preheated oven, or until heated through; let stand 10 minutes before slicing.

Meanwhile melt remaining 1/3 cup butter, in a medium saucepan. Stir in cornstarch, 1 1/3 cup water, dill weed and salt. Cook over medium heat, stirring occasionally, until mixture comes to a full boil. Add tomatoes and return to a boil for 1 minute.

To serve, cut pie into 6 wedges and spoon sauce over each piece.

Pecan Pie Bars

Ingredients

6 cups all-purpose flour
1 1/2 cups sugar
1 teaspoon salt
2 cups cold butter (no substitutes)

FILLING:

8 eggs
3 cups corn syrup
1/2 cup butter, melted
3 teaspoons vanilla extract
5 cups chopped pecans

Directions

In a large bowl, combine the flour, sugar and salt. Cut in butter until crumbly. Press onto the bottom and up the sides of two greased 15-in. x 10-in. x 1-in. baking pans. Bake at 350 degrees F for 18-22 minutes or until crust edges are beginning to brown and bottom is set.

For filling, combine the eggs, sugar, corn syrup, butter and vanilla in a large bowl; mix well. Stir in pecans. Pour over crust. Bake 25-30 minutes longer or until edges are firm and center is almost set. Cool on wire racks. Cut into bars. Refrigerate until serving.

Japanese Fruit Pie

Ingredients

1 (9 inch) unbaked pie shell
2 eggs, beaten
1/3 cup butter, melted
1 cup white sugar
1 teaspoon vanilla extract
1 tablespoon distilled white vinegar
1/2 cup chopped pecans
1/2 cup shredded coconut
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl combine eggs, butter or margarine, sugar, vanilla extract, and vinegar. Beat until smooth. Stir in pecans, coconut, and raisins. Pour mixture into pastry shell.

Bake in preheated oven for 40 minutes. Cool before serving.

Pumpkin Pie Smoothie

Ingredients

1 (15 ounce) can solid pack
pumpkin puree
1 (12 fluid ounce) can frozen apple
juice concentrate
1/8 teaspoon ground nutmeg
1 teaspoon ground cinnamon
2 1/2 cups water

Directions

Remove pumpkin from can and freeze for 1 hour.

In a blender combine partially frozen pumpkin, frozen apple juice concentrate, nutmeg and cinnamon. Blend until smooth. Continue to blend while adding water to fill the blender.

Texas Bean Pie

Ingredients

1 (16 ounce) can pinto beans,
drained
3 eggs, beaten
3/4 cup white sugar
2 teaspoons vanilla extract
1 pinch salt
1 (9 inch) unbaked pie shell

Directions

Preheat oven to 350 degrees F (175 degrees C). Place pie shell in a 9 inch pie pan.

In a food processor, puree beans until smooth. In a medium bowl, combine beans, eggs, sugar, vanilla and salt; beat well. Pour mixture into the unbaked pie shell.

Bake for 45 minutes or until knife inserted into center of pie comes out clean. Cool before serving.

Chocolate Sundae Pie

Ingredients

4 ounces cream cheese, softened
1/2 cup sweetened condensed milk
4 teaspoons baking cocoa
1 (8 ounce) carton frozen whipped topping, thawed
1 chocolate crumb crust (9 inches)
1/2 cup chocolate syrup
1/2 cup chopped pecans

Directions

In a mixing bowl, beat cream cheese until smooth. Add milk and cocoa; beat until smooth. Fold in whipped topping. Spoon into crust. Drizzle with chocolate syrup and pecans. Cover and freeze overnight.

Blueberry 'S' Pie

Ingredients

1 cup butter
1 cup all-purpose flour
1 cup brown sugar
1 1/2 cups quick cooking oats
1/2 teaspoon salt
1 (15 ounce) can sweetened
blueberries, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter and brown sugar. Stir in flour, salt and oats. Mix until well combined.

Pat 2/3 of the mixture into an ungreased 9 inch pie pan to form the bottom crust. Spread blueberries evenly into crust. Pat the remaining oat mixture onto top of blueberries.

Bake in preheated oven for 40 to 50 minutes.

Mock Apple Pie

Ingredients

2 cups water
1 cup white sugar
2 teaspoons cream of tartar
30 buttery round crackers
1/2 teaspoon ground cinnamon
1 tablespoon lemon juice
1 recipe pastry for a 9 inch single crust pie

1 cup crushed buttery round crackers
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/3 cup butter, melted

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a saucepan over medium high heat, combine the water, sugar and cream of tartar; bring to boil.

Drop in whole crackers and boil for 5 minutes. Pour mixture into pie shell; sprinkle with cinnamon and lemon juice.

Mix together the crushed crackers, brown sugar, cinnamon and butter; sprinkle over pie filling.

Bake for 15 minutes and reduce heat to 375 degrees F (190 degrees C) and continue to bake for 15 to 20 minutes longer. Serve warm.

Pecan Carrot Pie

Ingredients

2 cups sliced carrots
1 cup water
1 cup half-and-half cream
1/4 cup butter or margarine,
softened
1/2 cup packed brown sugar
2 eggs
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/8 teaspoon ground ginger
1 (9 inch) unbaked pastry shell
PECAN TOPPING:
2 tablespoons butter or margarine
1 tablespoon brown sugar
1 cup chopped pecans

Directions

In a saucepan, simmer carrots in water for 20 minutes or until tender; drain. Place carrots and cream in a blender; cover and process until smooth. In a mixing bowl, cream butter and brown sugar. Add eggs, nutmeg, cinnamon, salt, ginger and carrots; mix well. Pour into pastry shell. Bake at 450 degrees F for 15 minutes.

For topping, melt butter in a small saucepan. Stir in brown sugar until dissolved. Add pecans; stir until coated, about 2 minutes. Spoon over carrot filling. Reduce heat to 325 degrees F, bake 35-40 minutes longer or until a knife inserted near the center comes out clean. Cool completely. Store in the refrigerator.

Turkey Pot Pie

Ingredients

1 recipe pastry for a (10 inch)
double crust pie
4 tablespoons butter
1 small onion, minced
2 stalks celery, chopped
2 carrots, diced
3 tablespoons dried parsley
1 teaspoon dried oregano
salt and pepper to taste
2 cubes chicken bouillon
2 cups water
3 potatoes, peeled and cubed
1 1/2 cups cooked turkey, cubed
3 tablespoons all-purpose flour
1/2 cup milk

Directions

Preheat oven to 425 degrees F (220 degrees C). Roll out bottom pie crust and place in the 10 inch pie pan and set aside.

Place 2 tablespoons of the butter in a large skillet. Add the onion, celery, carrots, parsley, oregano, salt and pepper. Cook and stir until the vegetables are soft. Stir in the bouillon and water. Bring mixture to a boil. Stir in the potatoes, and cook until tender but still firm.

In a medium saucepan, melt the remaining 2 tablespoons butter. Stir in the turkey and flour. Add the milk, and heat through. Stir the turkey mixture into the vegetable mixture, and cook until thickened. Pour mixture into the unbaked pie shell. Roll out the top crust, and place on top of filling. Flute edges, and make 4 slits in the top crust to let out steam.

Bake in the preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C) and continue baking for 20 minutes, or until crust is golden brown.

Banana Split Ice Cream Pie

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
2 bananas, sliced
1 quart strawberry ice cream,
softened
1 (20 ounce) can crushed
pineapple, drained
1 cup heavy whipping cream
1/4 cup chopped walnuts
1/4 cup maraschino cherries
(optional)

Directions

Mix cookie crumbs with 1/4 cup melted butter or margarine. Press into a 9-inch pie plate.

Arrange bananas over bottom of crust. Spread ice cream in an even layer over bananas. Top with drained pineapple. Whip the cream and spread over top. Sprinkle with nuts.

Place pie in freezer for 4 hours or until firm. Garnish with cherries, if desired. Makes 8 servings.

Cranberry Crumb Pie

Ingredients

1 (9 inch) unbaked pie crust
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
3 tablespoons light brown sugar
2 tablespoons cornstarch
1 (16 ounce) can whole berry cranberry sauce
1/4 cup butter, chilled and diced
1/3 cup all-purpose flour
3/4 cup chopped walnuts

Directions

Preheat oven to 425 degrees F (220 degrees C).

Bake unbaked pie crust in the preheated oven 8 minutes. Remove from heat. Reduce oven temperature to 375 degrees F (190 degrees C).

In a large bowl, beat cream cheese until fluffy. Mix in sweetened condensed milk until the mixture is smooth. Stir in lemon juice. Transfer to the pie crust.

In a small bowl, mix 1 tablespoon light brown sugar and cornstarch. Mix in whole berry cranberry sauce. Spoon the mixture evenly over the cream cheese mixture.

In a medium bowl, mix butter, all-purpose flour and remaining light brown sugar until crumbly. Stir in the walnuts. Sprinkle evenly over the cranberry mixture.

Bake 45 minutes in the 375 degrees F (190 degrees C) oven, or until bubbly and lightly browned. Cool on a metal rack. Serve at room temperature, or chill in the refrigerator.

Strawberry Pie VI

Ingredients

1 (3 ounce) package strawberry
flavored gelatin
2/3 cup boiling water
3 cubes ice
1 (8 ounce) container frozen
whipped topping, thawed
1 cup strawberries, hulled and
sliced
1 (9 inch) prepared graham
cracker crust

Directions

In a medium bowl, combine gelatin and boiling water. Stir 3 minutes, or until gelatin is dissolved. Add ice and stir until gelatin thickens and cools. Fold in the whipped topping and strawberries. Chill until mixture will mound, then spoon into crust. Refrigerate for at least 2 hours before serving.

Kansas City Mud Pie

Ingredients

1 1/4 cups finely chopped
PLANTERS Pecans
3/4 cup flour
1/4 cup butter or margarine,
melted
2 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1 1/2 cups sifted powdered sugar
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
2 2/3 cups cold milk
2 pkg. (4 serving size) JELL-O
Chocolate Flavor Instant Pudding
& Pie Filling

Directions

Preheat oven to 375 degrees F. Mix pecans, flour and butter; press firmly onto bottom of 9-inch springform pan. Bake 20 minutes. Cool.

Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Gently stir in 1-1/2 cups of the whipped topping; spread over crust. Pour milk into medium bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes or until well blended. Spoon over cream cheese layer.

Refrigerate several hours or until set. Run knife or metal spatula around rim of pan to loosen dessert; remove rim of pan. Spread remaining whipped topping over pudding layer just before serving. Store leftover dessert in refrigerator.

Pecan Surprise Pie

Ingredients

- 1 (9 inch) pie shell
- 1 (8 ounce) package cream cheese, softened
- 1/3 cup white sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/3 cups chopped pecans
- 3 eggs, beaten
- 1 cup light corn syrup
- 1/4 cup white sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small mixing bowl, beat cream cheese until fluffy. Add 1/3 cup sugar and beat until smooth. Thoroughly mix in 1 egg and 1 teaspoon vanilla extract. Do not overbeat. Spread mixture into pastry shell. Sprinkle with chopped pecans.

In a medium bowl, combine 3 beaten eggs, corn syrup, 1/4 cup sugar, 1 teaspoon vanilla extract, salt, cinnamon, and cloves. Mix until incorporated but not frothy. Pour mixture over pecan layer.

Bake in preheated oven for 35 to 45 minutes, until filling is set and pecans are browned. Pie will be quite high, but will settle as it cools.

Quick and Easy Peach Pie Egg Rolls with

Ingredients

1 (21 ounce) can peach pie filling
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon pumpkin pie spice
1 pinch salt
12 egg roll wrappers
1 (8 ounce) package cream cheese, softened
1/2 cup water
1 quart canola oil for frying
1/2 cup raspberry jam
1 tablespoon honey
1 quart vanilla ice cream
1/4 cup confectioners' sugar

Directions

In a large bowl, mix the peach pie filling, cinnamon, allspice, cloves, ginger, nutmeg, pumpkin pie spice, and salt.

Spread one side of each egg roll wrapper with about 1 tablespoon cream cheese. Top cream cheese with 1 tablespoon of the pie filling mixture. Fold the wrappers over the mixture. Moisten the ends with a small amount of water, and seal.

Heat the oil in a large skillet over medium-high heat. Drop the egg rolls a few at a time into the hot oil. Fry until golden brown. Drain on paper towels.

In a bowl, mix the raspberry jam, honey, and remaining water. Add more water as necessary to obtain a syrup like texture. Serve the warm egg rolls over ice cream, top with the raspberry jam mixture, and sprinkle with confectioners' sugar.

Millionaire Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (12 ounce) container frozen whipped topping, thawed
1 (20 ounce) can crushed pineapple, drained
1 1/2 cups chopped pecans
2 (9 inch) prepared graham cracker crusts

Directions

Blend together the cream cheese and condensed milk; gently fold in the whipped topping.

Stir in the crushed pineapple and pecans; pour into pie crusts and refrigerate for 3 to 4 hours.

Pecan Pie Cake I

Ingredients

1/2 cup butter, softened
1 cup packed brown sugar
1 (18.25 ounce) package butter
pecan cake mix
2 tablespoons water
2 cups chopped pecans
2 eggs

1/2 cup butter, softened
2 eggs
1 cup milk
1 cup white sugar
1 cup light corn syrup

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking dish.

Reserve 3/4 cup cake mix for second layer. Set aside.

For the first layer: In a large bowl, combine 1/2 cup margarine or butter, brown sugar, cake mix (minus 3/4 cup), water, pecans and 2 eggs. Mix well.

Spread batter into pan. Bake at 325 degrees F (165 degrees C) for 20 minutes.

For the second layer: In a large bowl, combine 1/2 cup butter or margarine, 2 eggs, milk, sugar, corn syrup and reserved 3/4 cup cake mix. Mix well and pour over first layer.

Bake at 325 degrees F (165 degrees C), for 25 to 30 minutes.

Easy Lemon Pie

Ingredients

1 (9 inch) pie shell
2 egg yolks, beaten
1 (14 ounce) can sweetened
condensed milk
1/2 cup lemon juice

Directions

Preheat oven to 400 degrees F (200 degrees C).

Prick pie shell with a fork and bake in preheated oven for 8 minutes, or until crust is lightly browned. Remove from oven and cool.

In a medium mixing bowl blend egg yolks and condensed milk. Stir in lemon juice. Heat this mixture in a double boiler, stirring constantly with a wooden spoon, until it thickens. Pour into piecrust and refrigerate at least 1 hour before serving.

Pumpkin Honey Pie

Ingredients

3 eggs
2 cups solid pack pumpkin puree
3/4 cup honey
1/2 cup milk
1/4 cup heavy whipping cream
1 1/2 teaspoons ground cinnamon
1/2 teaspoon salt
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1 recipe pastry for a 9 inch single crust pie

Directions

Beat eggs slightly in a large bowl. Blend in pumpkin, milk, cream, honey, spices, salt. Pour filling into pie shell. Cover edges of shell with strips of foil.

Bake at 400 degrees F (205 degrees C) for 35 minutes. Remove foil, and continue baking for 15 more minutes. An inserted knife should come out clean when done. Cool, and serve.

Stack Pie

Ingredients

3 (9 inch) unbaked pie crusts
4 eggs
2 cups white sugar
1/2 cup butter, melted
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
1 cup heavy cream

1 1/2 cups brown sugar
1 cup heavy cream
1/2 cup white sugar
2 tablespoons butter at room temperature
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Place the pie crusts in 3 pie pans, and set aside.

Beat together the eggs, sugar, melted butter, flour, and vanilla extract in a bowl until smooth, and stir in 1 cup of cream. Pour the mixture in equal amounts into the pie crusts.

Bake in the preheated oven until the filling has set, about 35 minutes. Let the pies cool, and trim off the excess pie crust down to the top of the filling.

Place the brown sugar, 1 cup of cream, and 1/2 cup of sugar in a heavy saucepan over medium-low heat, bring to a boil, and cook, stirring constantly to prevent burning, until a candy thermometer reads 140 degrees F/60 degrees C, or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove from the heat, and beat the mixture with a wooden spoon until thickened and cool. Stir in the butter and vanilla extract, and continue beating until the butter is incorporated, about 5 minutes. The icing should be thin and smooth, like a glaze.

Spread a thin layer of the caramel glaze on top of each pie, and firmly stack the pies together. Glaze the edges of the stacked pie.

Rhubarb Custard Pie V

Ingredients

1 (9 inch) pie shell
2 1/2 cups fresh rhubarb, cut into
1 inch pieces
1 cup white sugar
1/3 cup all-purpose flour
1 pinch ground cinnamon
2 eggs, beaten

Directions

Preheat oven to 375 degrees F (190 degrees C).

Spread rhubarb pieces evenly into pie shell.

In a medium bowl, combine sugar, flour, and cinnamon. Mix well, then stir in eggs. Pour mixture over rhubarb layer.

Bake in preheated oven for 40 to 45 minutes until filling is set.

Nutty Buddy Pies

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup milk
2 cups confectioners' sugar
2/3 cup crunchy peanut butter
2 cups frozen whipped topping, thawed
3 (9 inch) prepared graham cracker crusts
3/4 cup chocolate syrup
1 cup chopped salted peanuts

Directions

In a large bowl, beat the cream cheese and milk until blended. Mix in the sugar and peanut butter until smooth, then fold in the whipped topping.

Spoon mixture into all 3 graham cracker crusts. Drizzle each with chocolate syrup and a sprinkle of peanuts. Cover and freeze for about 2 to 3 hours.

Let stand 30 minutes at room temperature before serving.

Blueberry and Banana Cream Cheese Pie

Ingredients

1/2 cup chopped pecans
3 ripe bananas
1 (16 ounce) package frozen
whipped topping, thawed
1 (8 ounce) package cream
cheese
1 (21 ounce) can blueberry pie
filling
1 cup white sugar
1 recipe pastry for a 9 inch single
crust pie

Directions

Press pecans into unbaked pie shells. Bake at 350 degrees F (175 degrees C) until light brown.

Slice bananas into cooled crusts.

Cream sugar and cream cheese together. Add nondairy whipped topping to cream cheese mixture. Pour mixture over bananas in both pie pans.

Top pies with blueberries. Chill at least 4 hours before serving, or freeze for later use. Enjoy!

Magic Lemon Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1/2 cup lemon juice
1 (14 ounce) can sweetened condensed milk
2 eggs, separated
1/4 teaspoon cream of tartar
4 tablespoons white sugar

Directions

Blend sweetened condensed milk and egg yolks together. Gradually add lemon juice, stirring until mixture thickens and is well blended. Pour filling into crust.

In another bowl, beat room temperature egg whites with cream of tartar until foamy. Gradually add sugar, and continue beating until egg whites are stiff. Carefully spread meringue over filling, sealing the edges.

Bake at 400 degrees F (205 degrees C) until meringue browns, about 6 minutes. Cool. Refrigerate uneaten portions.

Butterscotch Pie I

Ingredients

- 1 1/2 cups packed brown sugar
- 4 tablespoons cornstarch
- 3 tablespoons all-purpose flour
- 2 cups milk
- 3 egg yolks
- 2 tablespoons butter
- 1 teaspoon vanilla extract
- 1 (9 inch) pie shell, baked
- 3 egg whites
- 1/2 teaspoon cream of tartar
- 1/2 cup white sugar
- 1 teaspoon vanilla extract

Directions

In a double boiler, whisk together the brown sugar, flour, and cornstarch. Add just enough milk to make a paste. Mix in beaten egg yolks, and then add the remainder of the milk. Cook slowly, stirring constantly; when thick, remove from heat. Add butter or margarine and 1 teaspoon vanilla. Pour the filling into the baked pie shell.

In medium mixing bowl, beat egg whites until stiff. Beat in cream of tartar, white sugar, and 1 teaspoon vanilla. Spread meringue over pie filling.

Bake at 375 degree F (190 degrees C) until meringue peaks turn a golden brown.

Strawberry Yogurt Pie II

Ingredients

1 (9 inch) pie shell, baked
1 (16 ounce) package frozen strawberries, defrosted
2 (8 ounce) containers strawberry flavored yogurt
1 (8 ounce) container frozen whipped topping, thawed
1 (.25 ounce) package unflavored gelatin

Directions

Place strawberries and yogurt in blender or food processor. Blend until strawberries are in small chunks.

In a large bowl, mix together whipped topping and gelatin. Stir in strawberry mixture. Pour mixture into baked pastry shell and chill overnight.

Chocolate Banana Cream Pie

Ingredients

1 (9 inch) deep dish pie crust,
baked and cooled
2 (1 ounce) squares semisweet
chocolate
1 tablespoon milk
1 tablespoon butter
2 bananas, sliced
1 1/2 cups cold milk
1 (3.5 ounce) package instant
vanilla pudding mix
1 1/2 cups shredded coconut
1 1/2 cups frozen whipped
topping, thawed
2 tablespoons flaked coconut,
toasted

Directions

Combine chocolate, 1 tablespoon milk, and butter or margarine in a medium, microwave safe bowl. Microwave on high for 1 to 1 1/2 minutes, stirring every 30 seconds. Stir until chocolate is completely melted. Spread evenly in pie crust.

Arrange banana slices over chocolate.

Pour 1 1/2 cups milk into a large bowl. Add pudding mix, and beat with wire whisk for 2 minutes. Stir in 1 1/2 cups coconut. Spoon over banana slices in crust.

Spread whipped topping over pie. Sprinkle with toasted coconut. Refrigerate 4 hours, or until set. Store in refrigerator.

Mushroom Pie

Ingredients

1 tablespoon olive oil
1 (10 ounce) package fresh mushrooms, sliced
1 large onion, chopped
4 slices bacon, chopped
3/4 cup heavy cream
1 cup shredded Swiss cheese
salt and pepper to taste
1 teaspoon chopped fresh dill
1 (17.25 ounce) package frozen puff pastry, thawed
1 egg, beaten

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat the oil in a large skillet over medium-high heat. Add the mushrooms, onion and bacon; cook and stir for about 5 minutes, or until vegetables are tender. Reduce the heat to medium, and add the cream and dill; cook and stir for about 10 more minutes. Remove from the heat, and stir in the cheese.

Place one sheet of puff pastry on a well oiled baking sheet, and pour the mushroom filling over the top. Cover with the other sheet, and press the edges together to seal. Make some holes in the top with a fork. Brush the top with beaten egg.

Bake for about 40 minutes in the preheated oven, or until golden brown. Cool, then cut into squares to serve.

Cow Pies Candy

Ingredients

2 cups milk chocolate chips
1 tablespoon shortening
1/2 cup raisins
1/2 cup chopped slivered
almonds

Directions

In a heavy saucepan or microwave, melt the chocolate chips and shortening over low heat, stirring until smooth. Remove from the heat; stir in raisins and almonds. Drop by tablespoonfuls onto waxed paper. Chill until ready to serve.

Pumpkin Pie Squares

Ingredients

1/2 cup butter, softened
1/2 cup brown sugar
1 cup all-purpose flour
1/2 cup rolled oats
2 eggs
3/4 cup white sugar
1 (15 ounce) can pumpkin
1 (12 fluid ounce) can evaporated milk
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together butter and brown sugar. Mix in flour. Fold in oats. Press into a 9x13 inch baking dish.

Bake in preheated oven 15 minutes, until set.

In a large bowl, beat eggs with white sugar. Beat in pumpkin and evaporated milk. Mix in salt, cinnamon, ginger and cloves. Pour over baked crust.

Bake in preheated oven 20 minutes, until set. Let cool before cutting into squares.

Pumpkin Chiffon Pie IV

Ingredients

1 (9 inch) prepared graham cracker crust
1 cup pumpkin puree
1 (1 ounce) package instant sugar-free vanilla pudding mix
1/2 teaspoon pumpkin pie spice
1 cup nonfat evaporated milk
1 1/2 cups lite frozen whipped topping, thawed

Directions

In a large bowl, combine pumpkin puree, pudding mix, pumpkin pie spice and evaporated milk. Mix well. Fold in 1 cup of the whipped topping. Pour filling into pie shell. Chill for 2 hours, or until set.

Spread remaining 1/2 cup whipped topping over filling.

Maple Pecan Pie II

Ingredients

3 cups all-purpose flour
1 teaspoon salt
1 teaspoon white sugar
1 cup butter flavored shortening,
chilled
1/3 cup ice water
1 tablespoon distilled white
vinegar
1 egg, beaten
1 egg white
4 eggs, beaten
3/4 cup white sugar
1/2 cup real maple syrup
1/2 cup light corn syrup
1/2 cup dark corn syrup
2 1/2 teaspoons vanilla extract
1/4 teaspoon salt
1 1/4 cups chopped pecans
1/3 cup butter, melted
2 teaspoons maple syrup

Directions

Sift together flour, 1 teaspoon salt and 1 teaspoon sugar into mixing bowl. Cut in shortening with a pastry blender until mixture resembles cornmeal. Combine water, vinegar and 1 egg; add liquid one tablespoon at a time, sprinkling over flour mixture and tossing with a fork to form soft dough. Shape into three discs. Wrap with plastic wrap. Refrigerate 3 to 24 hours. Extra pastry may be frozen for later use.

Preheat oven to 350 degrees F (175 degrees C).

Line a 9 inch pie plate with pastry. Brush inside of unbaked pie shell with slightly beaten egg white.

Mix 3/4 cup sugar, syrups, vanilla and salt with 4 beaten eggs until blended. Stir in pecans and melted butter. Pour filling into pie shell.

Bake for 45 to 55 minutes or until center is set. Remove from oven and brush hot pie top with maple syrup. Cool and store in refrigerator.

Pumpkin Pecan Pie II

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup canned pumpkin
3 eggs, beaten
1/2 cup dark corn syrup
1 teaspoon vanilla extract
3/4 cup chopped pecans
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
3/4 cup heavy whipping cream
1/2 teaspoon vanilla extract

Directions

Mix together 3/4 to 1 cup brown sugar, 1/2 teaspoon ground cinnamon, and 1/4 teaspoon salt. Stir in 1 canned pumpkin, eggs, corn syrup, and 1 teaspoon vanilla.

Pour mixture into pie shell and sprinkle with pecans. Arrange additional pecans, if desired, for a "pretty" pie.

Bake 350 degrees F (175 degrees C) for 40 minutes. Cool. Serve with spicy whipped cream.

To Make Spicy Whipped Cream: In medium bowl, mix 1/2 cup brown sugar, 1/2 teaspoon cinnamon, 1/8 teaspoon nutmeg. Stir in 3/4 cup whipping cream and 1/2 teaspoon vanilla. Chill 1 hour. Whip until stiff.

Chocoholic Frolic Pie

Ingredients

1 1/2 cups crushed vanilla wafers
1/4 cup butter, melted
14 ounces bittersweet chocolate,
chopped
1 1/2 cups heavy cream

Directions

In a medium bowl, mix crushed wafers and melted butter until well blended . Press mixture into a 10 inch quiche dish.

Place chocolate and cream in the top of a double boiler. Heat over low heat, stirring, until chocolate is melted and mixture is smooth.

Pour chocolate into crumb crust and refrigerate 2 hours before serving.

White Chocolate Banana Pie

Ingredients

2 cups heavy whipping cream
6 (1 ounce) squares white chocolate
3 teaspoons vanilla extract
2 medium firm bananas. sliced
Lemon Juice
1 (9 inch) pastry shell, baked

Directions

In a saucepan, cook and stir the cream and chocolate over low heat until chocolate is melted. Remove from the heat; stir in vanilla. Transfer to a mixing bowl. Cover and refrigerate for 6 hours or until thickened, stirring occasionally.

Beat on high speed until light and fluffy, about 4 minutes (do not overbeat). Dip banana slices in lemon juice. Pour half of the cream mixture into pastry shell. Top with bananas. Cover with remaining cream mixture. Refrigerate until serving.

Chocolate Pecan Pie IV

Ingredients

1 recipe pastry for a 9 inch single crust pie
1/3 cup butter
2 (1 ounce) squares unsweetened chocolate
3 eggs
2/3 cup white sugar
1/2 teaspoon salt
1 cup light corn syrup
1 cup pecan halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat butter and chocolate over low heat, stirring constantly, until chocolate is melted; cool slightly.

With hand beater, beat eggs, sugar, salt, chocolate mixture and corn syrup. Stir in pecans and pour mixture into pie shell.

Bake until set, 40 to 50 minutes. Cool slightly. Serve warm, or refrigerate and serve with nondairy whipped topping.

Pink Pie

Ingredients

1/2 cup boiling water
1 (3 ounce) package strawberry
flavored gelatin mix
1 cup white sugar
1/4 cup lemon juice
1 (12 fluid ounce) can cold
evaporated milk
1 (9 inch) prepared graham
cracker crust

Directions

In a medium bowl, mix boiling water, strawberry gelatin, sugar and lemon juice. Stir until dissolved.

In a large bowl, whip evaporated milk with electric mixer until it achieves the consistency of whipped cream. Fold in the strawberry gelatin mixture. Pour into pie shell and refrigerate for 2 to 4 hours before serving.

Mountainous Mandarin Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/2 cup orange juice concentrate
1/2 cup sour cream
2 drops yellow food coloring
1 drop red food coloring
1 (8 ounce) carton frozen whipped topping, thawed
1 chocolate crumb crust (9 inches)
1 (15 ounce) can mandarin oranges, drained
1 (1 ounce) square unsweetened chocolate
1 teaspoon shortening

Directions

In a mixing bowl, beat cream cheese until fluffy. Add the milk, orange juice concentrate, sour cream and food coloring if desired; beat until smooth. Fold in the whipped topping. Spoon half into crust. Set eight mandarin orange segments aside. Arrange remaining oranges over filling. Top with remaining filling and reserved oranges.

In a microwave, melt chocolate and shortening. Stir until smooth; cool slightly. Drizzle over pie. Chill for at least 4 hours before slicing.

Creamy Chicken Pot Pie

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
cubed
1/2 cup chicken broth
3 cups chopped cooked chicken
1 (16 ounce) package frozen
mixed vegetables, thawed
1/2 teaspoon garlic salt
1 egg
1/2 cup milk
1 cup all-purpose baking mix

Directions

Heat oven to 400 degrees F.

Cook cream cheese and broth in large saucepan on low heat until cream cheese is completely melted and mixture is well blended, stirring frequently with whisk. Stir in chicken, vegetables and garlic salt.

Spoon into 9-inch pie plate. Beat egg and milk in medium bowl with whisk until well blended; stir in baking mix just until moistened. Spoon over chicken mixture. Place pie plate on baking sheet.

Bake 25 to 30 min. or until golden brown.

Nesselrode Pie II

Ingredients

1 (9 inch) prepared graham cracker crust
1 (.25 ounce) package unflavored gelatin
1/4 teaspoon salt
3 tablespoons white sugar
4 egg yolks, beaten
1 1/4 cups milk
1 tablespoon rum
1 teaspoon lemon zest
4 egg whites
1/4 cup white sugar
4 ounces mixed candied fruit, diced
1 cup frozen whipped topping, thawed
1/4 cup red and green candied pineapple chunks, slivered

Directions

In a 1 quart saucepan, stir gelatin with salt and 3 tablespoons sugar until well mixed. In a separate bowl, beat egg yolks with milk until thoroughly combined. Stir egg yolk mixture into gelatin mixture.

Cook mixture over medium-low heat, stirring constantly, until thick enough to coat the back of a spoon. Remove from heat and stir in rum and grated lemon rind. Refrigerate until cold but not firm, about 40 minutes.

In a large glass or metal bowl, beat egg whites until soft peaks form. Gradually sprinkle in 1/4 cup sugar, continuing to beat until whites form stiff peaks.

Remove gelatin mixture from refrigerator and gently fold into beaten whites along with the mixed diced candied fruit. Spread mixture into graham cracker crust. Refrigerate 1 hour or until set. Before serving, cover pie with whipped topping and sprinkle with candied pineapple.

Sugarless Pumpkin Pie II

Ingredients

1 (9 inch) pie shell
1 egg
6 packets granulated artificial sweetener
1 teaspoon pumpkin pie spice
1 cup pumpkin puree
1 cup evaporated milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl whisk together egg, sugar substitute, and pumpkin pie spice until well blended. Add pumpkin and milk to egg mixture, and stir until smooth. Pour mixture into pie shell.

Place pie on a baking sheet and bake in preheated oven for 30 minutes, or until set in center.

Coconut Pie II

Ingredients

1 recipe pastry for a 9 inch double crust pie
3 whole coconuts, meat shredded and juice reserved
2 tablespoons cornstarch
1/4 cup water
1/2 cup white sugar
3/4 cup sweetened condensed milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place shredded coconut meat in a heavy saucepan. Add enough water to coconut juice to make 1 1/2 cups of liquid. Add to coconut meat. Simmer mixture over medium heat until coconut is tender, about 10 minutes.

Mix cornstarch with 1/4 cup water. Add cornstarch mixture, condensed milk, and sugar to coconut mixture. Cook over medium heat, stirring constantly, until thickened. Pour mixture into pastry-lined pie pan. Cover with second pastry. Seal edges and cut steam vents in top.

Bake in preheated oven for 30 minutes, until crust is golden brown.

Ham and Onion Pie

Ingredients

2 cups all-purpose flour
1 teaspoon salt
2/3 cup shortening
4 tablespoons ice water
1 1/2 cups diced ham
2 onions, thinly sliced
1 clove garlic, minced
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1/4 cup butter
3 baking potatoes, thinly sliced
3 cups shredded Jarlsberg cheese
2 eggs
1/3 cup light cream

Directions

In a large bowl, combine flour and salt. Cut in shortening until mixture resembles coarse meal. Gradually add water. Blend with fork until mixture forms a ball and leaves the sides of the bowl. Roll out half of the pastry on a lightly floured board to fit a deep dish 9 inch pie plate. Cover and refrigerate. Wrap remaining pastry in plastic wrap. Refrigerate.

Saute the ham, onion, garlic, salt, and pepper in 2 tablespoons butter or margarine until tender. Cool to room temperature.

Saute potatoes in remaining 2 tablespoons butter or margarine until crisp and tender. Season to taste with salt and pepper.

Layer half of the cheese, ham mixture, and potatoes into the prepared crust. Repeat. Blend eggs and cream, and pour two-thirds over potatoes. Roll out remaining pastry on a lightly floured board to cover pie. Brush rim of crust with the egg and cream mixture. Top with second half of pastry. Trim and pinch edges to seal. Flute. Brush the top with remaining egg mixture, and trim with the pastry trimmings.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until pie is golden.

Chicken Pot Pie II

Ingredients

3 bone-in chicken breast halves, skinless
1 (14.5 ounce) can chicken broth
3 potatoes
1 yellow onion
3 stalks celery
2 tablespoons vegetable oil
2 tablespoons all-purpose flour
2 cups frozen mixed vegetables
1 to taste salt and pepper to taste
1/4 teaspoon garlic powder
1 (9 inch) frozen prepared pie crust, thawed

Directions

Wash chicken breasts in water and then place in a pot with water just to cover the chicken add some salt and pepper and garlic powder. Bring to a boil, turn off heat and cover. Let cool in the pot.

Preheat oven to 350 degrees F (175 degrees C).

Wash and cut potatoes into bite size pieces and boil till almost fork tender. Drain and set aside.

Wash celery and cut to bite-size pieces. Cut onion to bite-size pieces.

In a large heavy skillet, over medium heat, saute celery and onion with 2 tablespoons oil, for 5 to 8 minutes. Add the frozen vegetables and cook another 5 minutes. Add flour and cook about 30 seconds.

Add chicken broth and bring to a boil. After it has become thick, add potatoes.

Remove chicken from pot and cut into bite-size pieces and add to vegetable mixture. Add salt and pepper to taste.

Pour mixture into a 9 inch deep dish pie plate and cover with pie shell. Make sure you crimp the edges of the pie shell to the plate so no juices spill in oven.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until pie shell is cooked and golden brown.

KraftB® Triple-Layer Lemon Pie

Ingredients

2 (3.4 ounce) packages JELL-O
Lemon Flavor Instant Pudding
2 cups cold milk
1 tablespoon lemon juice
1 (6 ounce) HONEY MAID Graham
Pie Crust
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided

Directions

Beat pudding mixes, milk and juice with whisk 2 min. (Mixture will be thick.) Spread 1-1/2 cups onto bottom of crust.

Whisk 1/2 the COOL WHIP into remaining pudding mixture; spread over pudding layer in crust. Top with remaining COOL WHIP.

Refrigerate 3 hours or until set.

Gourmet Pumpkin Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
1/4 cup chopped pecans
3 2/3 cups pumpkin puree
1 egg
14 ounces sweetened condensed milk
1/2 cup packed brown sugar
1/4 cup all-purpose flour
1/4 cup chopped pecans
1/4 cup butter
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

When making your favorite pastry for pie shells add 1/4 cup of the finely chopped pecans to the flour before mixing.

Blend the egg, pumpkin and condensed milk. Pour mixture into the unbaked pie shell.

Combine the brown sugar, flour, chopped pecans, butter and cinnamon with a fork until crumbly. Sprinkle streusel mixture on top of pumpkin mixture.

Bake at 375 degrees F (190 degrees C) for 50 to 55 minutes or until a knife inserted in near the center comes out clean. Let pie cool before serving.

Peanut Butter Pie XVIII

Ingredients

20 fun size bars chocolate-coated
caramel-peanut nougat candy,
chopped
3 tablespoons half-and-half cream
2/3 cup creamy peanut butter
1/4 cup chocolate fudge topping
4 cups frozen whipped topping,
thawed
1 (9 inch) graham cracker crust
1 cup frozen whipped topping,
thawed
2 fun size bars chocolate-coated
caramel-peanut nougat candy,
chopped
1/4 cup chocolate syrup

Directions

In a saucepan, combine 20 fun size candy bars, half-and-half, peanut butter and chocolate fudge topping. Heat on low until candy is melted and mixture is smooth. Remove from heat and fold in the whipped topping. Pour into crust and freeze overnight.

Garnish frozen pie with additional whipped topping and chopped candy, and drizzle with chocolate syrup.

Jan's Fresh Blueberry Pie

Ingredients

1 cup white sugar
2 tablespoons cornstarch
1 cup water
4 tablespoons lemon flavored
gelatin mix
4 cups fresh blueberries
1 (9 inch) prepared graham
cracker crust

Directions

In a medium saucepan, mix together the sugar and cornstarch. Pour in water and bring to a full boil. Turn off heat and add in gelatin; stir until completely dissolved. Let cool.

When mixture is cooled fold in blueberries. Gently pour into the graham cracker crust. Cover and refrigerate for about an hour or until ready to serve.

Toffee Chiffon Pie

Ingredients

1 (.25 ounce) package unflavored gelatin
1/4 cup water
2 cups scalded milk
1/8 teaspoon salt
1/3 cup white sugar
2 egg whites
2 egg yolks
1/2 teaspoon vanilla extract
3/4 cup toffee baking bits
1 (9 inch) prepared graham cracker crust
2 tablespoons crushed toffee candy

Directions

Soften gelatin in water 5 minutes.

Combine milk, salt and 4 tablespoons sugar. Stir until dissolved. Add to slightly beaten egg yolks and heat in a double boiler until thickened, stirring constantly.

Add gelatin and stir until dissolved. Remove from heat and allow to cool.

As custard begins to set up, add vanilla and toffee chunks.

In a clean bowl, whip egg yolks until stiff peaks form, adding the remainder of the sugar. Fold into custard.

Pour filling into pie shell. Chill in refrigerator.

Sprinkle top with toffee shavings before serving.

Taco Pie

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1 pound ground beef
1 (1 ounce) package taco seasoning mix
1 (16 ounce) container sour cream
8 ounces shredded Mexican-style cheese blend
1 (14.5 ounce) package crushed tortilla chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Lay crescent dough flat on the bottom of a square cake pan and bake according to package directions.

Meanwhile, brown the ground beef in a large skillet over medium high heat. Add the taco seasoning and stir together well. When dough is done, remove from oven and place meat mixture on top, then layer with sour cream and cheese, and then top off with the crushed nacho chips.

Return to oven and bake at 350 degrees F (175 degrees C) for 10 minutes, or until cheese has melted.

Mock Pecan Pie II

Ingredients

1 (9 inch) unbaked pie crust
1/4 cup unsalted butter
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon
1 pinch ground cloves
1 pinch salt
1 cup dark corn syrup
3 eggs
1 1/4 cups wheat and barley flake cereal

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl, cream together butter or margarine and brown sugar. Mix in cinnamon, cloves, and salt. Add corn syrup and blend until smooth. Add eggs one at a time, mixing after each addition. Gently stir in cereal. Pour mixture into pastry shell.

Bake in preheated oven for 45 minutes, until knife inserted in center comes out clean. Cool before serving.

Mom's Pie Crust

Ingredients

1 cup unsalted butter, chilled
3 cups all-purpose flour
3 tablespoons white sugar
1/3 cup ice water

Directions

Combine flour and sugar into the bowl of an electric mixer. Cut butter or margarine or butter and shortening into tablespoon pieces; add it to the flour and butter. Use the paddle beater to cut the butter and flour together. Alternatively, this can be done by hand with a pastry blender.

With the mixer on low speed , or while stirring the mixture with a fork, pour in the cold water. When the dough starts to clump, and before it turns into a ball, stop stirring.

Lightly knead dough in the bowl until it forms a ball. Divide dough into two parts. Flatten each part into a disk, and chill for about 30 minutes before rolling.

Eggnog Pie

Ingredients

1 tablespoon unflavored gelatin
1/4 cup cold water
1/3 cup sugar
2 tablespoons cornstarch
1/4 teaspoon salt
2 cups eggnog*
1 teaspoon vanilla extract
1 teaspoon rum extract
1 cup heavy whipping cream,
whipped
1 (9 inch) pastry shell, baked

Directions

In a small bowl, sprinkle gelatin over water; let stand 1 minute. In a saucepan, combine sugar, cornstarch and salt. stir in eggnog until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in gelatin until dissolved. Remove from the heat; cool to room temperature. Stir in extracts; fold in whipped cream. Pour into pastry shell. Refrigerate until firm.

Vegetarian Shepherd's Pie I

Ingredients

5 russet potatoes, peeled and cut into thirds
4 tablespoons butter
1 1/2 teaspoons salt
ground black pepper to taste
2 cups milk
3 cups water
1/2 cup kasha (toasted buckwheat groats)
2/3 cup bulgur
2 cups chopped onion
2 cloves garlic, minced
2 carrots, diced
2 cups fresh sliced mushrooms
1 1/2 tablespoons all-purpose flour
1 cup whole corn kernels, blanched
3 tablespoons chopped fresh parsley

Directions

Gently boil potatoes in a large pot of water for 20 minutes, or until tender. Drain, and return to the pot. Mash potatoes with 2 tablespoons butter or margarine, 3/4 teaspoon salt, and 1/2 cup milk until fairly smooth. Set aside.

In a saucepan, bring 1 1/2 cups water with 1/2 teaspoon salt to a boil. Stir in kasha. Reduce heat, and simmer, uncovered, for 15 minutes. Add 1 1/2 cups more water, and bring to a boil. Add bulgur, cover, and remove from heat. Let stand for 10 minutes.

In a large saucepan, melt the remaining 2 tablespoons of butter or margarine over medium heat. Add onions, garlic, and carrots; saute until the onions soften. Add mushrooms; cook and stir for 3 to 4 minutes. Sprinkle flour over vegetables; stir constantly for 2 minutes, or until flour starts to brown. Pour remaining 1 1/2 cups milk over the vegetables, and increase heat to high. Stir with a whisk until sauce is smooth. Reduce heat, and simmer for 5 minutes. Stir in corn, 1/4 teaspoon salt, and black pepper to taste.

Mix together vegetable mixture and kasha mixture in a large bowl. Spoon into a buttered 10 inch pie pan, and smooth with a spatula. Spread mashed potatoes over top, leaving an uneven surface.

Bake in a preheated 350 degree F (175 degree C) oven for 30 minutes. Garnish with the chopped parsley, and serve.

Chicken Shepherd's Pie

Ingredients

8 potatoes
1/4 cup butter
2/3 cup milk
1 medium head roasted garlic
1 pound cooked, shredded chicken breast meat
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 tablespoon chopped fresh thyme
1 tablespoon chopped fresh rosemary
1/2 cup red bell pepper, diced
1 cup fresh corn kernels
1 cup shredded Cheddar cheese

Directions

To prepare roasted garlic: Cut head of garlic in half and drizzle with olive oil. Wrap in foil and bake at 400 degrees F (200 degrees C) for 45 minutes.

Reduce oven temperature to 350 degrees F (175 degrees C).

Peel, chop and boil potatoes until tender. Drain, then mash potatoes. Add butter, milk and roasted garlic and mix in. Set aside.

Arrange chicken evenly in the bottom of a casserole dish, then sprinkle with spices, then layer peppers, corn and all but 1/4 cup cheese. Spread mashed potatoes on top, sealing everything in. Sprinkle with remaining cheese.

Bake at 350 degrees F (175 degrees C) for 25 minutes or until brown around edges.

Dessert Cherry Pie

Ingredients

1 (20 ounce) can pitted sour cherries
1/4 cup white sugar
1 envelope (1 tablespoon) unflavored gelatin
2 egg yolks
1/8 teaspoon salt
1/4 teaspoon almond extract
1/4 teaspoon red food coloring
2 egg whites
1/4 cup white sugar
1 cup heavy cream, whipped
1 (9 inch) graham cracker crust

Directions

Let cherries sit in juice with 1/4 cup sugar for 2 hours.

Drain juice off cherries into a saucepan. Soften gelatin in the cherry juice. Mix in egg yolks and salt. Cook on low heat, stirring constantly, for 4 minutes, until gelatin dissolves. Remove from heat and stir in almond extract, red food color, and cherries. Chill until thick, but not coagulated.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add 1/4 cup sugar, continuing to beat until stiff peaks form. Fold into cherry mixture. Fold in whipped cream until no streaks remain. Pour into graham cracker crust. Chill in refrigerator.

French Silk Chocolate Pie II

Ingredients

1 cup butter
1 1/2 cups white sugar
4 tablespoons unsweetened
cocoa powder
2 teaspoons vanilla extract
4 eggs
1 (9 inch) pie crust, baked

Directions

Cream butter and sugar. Blend in cocoa and vanilla. Beating at high speed, add one egg and beat until thoroughly incorporated. Repeat with each remaining egg. Keep whipping until fluffy. Spread in cooked pie shell of choice and keep refrigerated

Chocolate Chip Walnut Pie

Ingredients

3/4 cup packed light brown sugar
1/2 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon ground cinnamon
2 eggs, lightly beaten
1 cup semi-sweet chocolate chips
1 cup coarsely chopped walnuts
1 (9 inch) pie shell, baked
1/2 cup heavy cream, chilled
1 tablespoon confectioners' sugar
1/4 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1 pinch ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, stir together brown sugar, flour, baking powder, and 1/4 teaspoon cinnamon. Add eggs, stir until blended. Stir in chocolate chips and walnuts. Pour into baked pie crust.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes until lightly browned and set. Serve slightly warm or at room temperature with spiced cream.

To Make Spiced Cream: Mix together whipping cream, confectioners' sugar, vanilla, 1/4 teaspoon cinnamon, and nutmeg.

Easter Grain Pie

Ingredients

5 cups water
1/2 cup whole wheat berries
6 eggs
1 cup white sugar
1 (8 ounce) package mixed candied fruit
1 1/2 pounds ricotta cheese
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1 teaspoon grated lemon zest
2 teaspoons grated orange zest
1 tablespoon shortening
1 teaspoon salt
2 pastries for 9-inch lattice-top pies
2 tablespoons confectioners' sugar for dusting

Directions

Bring water to a boil in a large saucepan. Pour in wheat and allow to boil 40 minutes. As wheat is cooking, beat eggs in a large bowl while gradually adding 1 cup sugar to eggs. Mix in fruit, ricotta, vanilla extract, cinnamon, lemon rind, and orange rind.

When wheat is ready, drain in a colander and rinse with warm water. Place 3/4 cup of cooked wheat in a small bowl, and mix in shortening and salt. Stir until shortening is melted, then stir wheat mixture into ricotta mixture along with the rest of the cooked wheat berries.

Preheat oven to 375 degrees F (190 degrees C).

Line two 9 inch pie pans with pastry. Cut remaining pastry into strips for tops of pies. Spoon half of filling into each pan. Cover with pastry strips to form lattice tops. Crimp edges.

Bake in preheated oven for 45 minutes, until crust is golden brown. Sprinkle each pie with 1 tablespoon sugar and allow to cool at room temperature. Chill overnight before serving. Store any leftovers in refrigerator.

Spinach Pie

Ingredients

2 pounds spinach, rinsed and chopped
8 ounces feta cheese, crumbled
1 (8 ounce) container cottage cheese
1/2 cup chopped onion
3/4 teaspoon poultry seasoning
2 teaspoons chopped fresh dill
1/4 teaspoon ground black pepper
salt to taste
2 cups bread crumbs
4 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch casserole dish.

In a large bowl, combine the spinach, feta cheese, cottage cheese, onion, poultry seasoning, dill, pepper and salt. Mix well and pour into prepared dish.

Mix together the breadcrumbs and butter. Sprinkle over spinach mixture and bake at 350 degrees F (175 degrees C) for 30 minutes.

Pilgrim Pumpkin Pie

Ingredients

4 cups all-purpose flour
1 tablespoon white sugar
2 teaspoons salt
1 3/4 cups shortening
1 tablespoon distilled white vinegar
1 egg
1/2 cup ice water

2 eggs, beaten
2 cups pumpkin puree
3/4 cup honey
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 (12 fluid ounce) can evaporated milk

2 cups heavy whipping cream
1/4 cup honey
1/2 teaspoon ground ginger

Directions

Preheat oven to 425 degrees F (220 degrees C).

To Make Pastry: In a large bowl, mix together flour, 1 tablespoon sugar, and 2 teaspoons salt. Cut in shortening until mixture resembles coarse meal.

In a small bowl whisk together vinegar, 1 egg, and ice water. Pour into flour mixture and stir until dough forms a ball. Divide into 4 portions. Freeze 3 of them or use for other pies. Reserve one for Pilgrim Pumpkin Pie.

To Make Pumpkin Filling: In a large bowl, combine 2 beaten eggs, pumpkin, 3/4 cup honey or sugar, 1/2 teaspoon salt, cinnamon, 1/2 teaspoon ginger, cloves, and evaporated milk. Mix well.

Roll out pastry and fit into a 9 inch pie plate. Pour in pumpkin filling.

Bake in preheated oven for 15 minutes, then reduce heat to 350 degrees F (175 degrees C). Bake an additional 45 minutes, until filling is set.

To Make Honey Ginger Cream: In a large bowl combine whipping cream, 1/4 cup honey, and 1/2 teaspoon ginger. Whip until soft peaks form. Chill 1 hour before serving. Place a spoonful on top of each slice of pie.

Granny's Rhubarb Pie

Ingredients

3 cups all-purpose flour
1 1/2 teaspoons salt
1 cup shortening
5 tablespoons water
1 egg
1 teaspoon white vinegar

FILLING:

3 cups cut fresh or frozen rhubarb
(1/2 inch pieces)
2 cups peeled and sliced tart
apples
1 (8 ounce) can crushed
pineapple, drained
1/4 cup honey
1 tablespoon lemon juice
1 cup sugar
3 tablespoons all-purpose flour
1 tablespoon butter

Directions

In a large bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Combine the water, egg and vinegar; stir into flour mixture until a ball forms.

Divide dough in half. Roll out one portion on a lightly floured surface; transfer to a 9-in. pie plate. Trim pastry even with edge.

In a large bowl, combine the rhubarb, apples, pineapple, honey and lemon juice. Combine sugar and flour; add to rhubarb mixture. Pour into crust. Dot with butter.

Roll out remaining pastry to fit top of pie. Place over filling; trim, seal and flute edges. Cut slits in pastry. Bake at 350 degrees F for 1-1/4 hours or until the pastry is golden brown and the apples are tender.

Pineapple Pie III

Ingredients

1 recipe pastry for a 9 inch double crust pie

3/4 cup white sugar

3 tablespoons cornstarch

1 (20 ounce) can crushed

pineapple with juice

1 tablespoon lemon juice

2 tablespoons milk

1 tablespoon white sugar

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium saucepan combine sugar, cornstarch, pineapple with juice, and lemon juice. Cook over medium heat, stirring constantly until thickened, then allow to boil 1 minute.

Cool slightly and pour mixture into pastry-lined pie pan. Cover with top crust and seal. Make a few steam vents in crust, then brush with milk and sprinkle with sugar. Place in preheated oven and bake for 35 minutes. Serve chilled or at room temperature.

Mom's Shepherd's Pie

Ingredients

9 potatoes - peeled and cubed
1 1/2 pounds ground beef
1 (6 ounce) can tomato sauce
2 tablespoons chopped fresh parsley
1 dash Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon ground black pepper
2 (15 ounce) cans green beans, drained
2 tablespoons all-purpose flour
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the potatoes and water to cover in a large pot over high heat. Boil for 15 minutes. Meanwhile, brown the ground beef in a large skillet over medium high heat; drain excess fat.

To the ground beef, add the tomato sauce, parsley, Worcestershire sauce to taste, salt, ground black pepper and green beans. In a separate small bowl, mix the flour with the 3 tablespoons water and stir into the beef mixture.

Stir all together well. Drain the potatoes, mash and spread over the beef mixture. Place 2 to 3 vent holes through the mashed potatoes.

Bake at 350 degrees F (175 degrees C) for 25 minutes. Brush the milk over the potatoes for the last 5 minutes of baking.

Whoopie Pies

Ingredients

1 cup butter or margarine,
softened
1 1/2 cups sugar
2 teaspoons vanilla extract
2 eggs
4 cups all-purpose flour
3/4 cup baking cocoa
1/2 teaspoon salt
2 teaspoons baking soda
1 cup water
1 cup buttermilk

FILLING:

2 cups marshmallow creme
2 cups confectioners' sugar
1/2 cup butter or margarine,
softened
2 teaspoons vanilla extract

Directions

In a mixing bowl, beat butter, sugar, vanilla and eggs until well mixed. Combine dry ingredients; add to butter mixture alternately with water and buttermilk. Drop by teaspoonfuls onto greased baking sheets. Bake at 375 degrees F for 5-7 minutes or until done. Cool completely. In a small mixing bowl, beat filling ingredients until fluffy. Spread filling on half of the cookies, then top with remaining cookies.

Bread Pudding Apple Pie

Ingredients

3 eggs
1 cup applesauce
1/2 cup vanilla fat-free yogurt
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup rolled oats
1 teaspoon ground cinnamon
3 cups bread cubes
2 apples - peeled, cored and chopped
1/4 cup brown sugar
1/4 cup all-purpose flour
2 tablespoons butter
1 (9 inch) unbaked 9 inch pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl stir together eggs, applesauce, yogurt, white sugar, 1/2 cup brown sugar, oats, and cinnamon. Stir in bread and apples. Pour into pie crust.

In another bowl stir 1/4 cup brown sugar and flour. Cut in butter until mixture resembles coarse crumbs. Sprinkle on top of pie filling.

Bake in preheated oven for 1 hour or until top is golden and fruit is tender.

Never Fail Pie Crust III

Ingredients

2 1/2 cups all-purpose flour
1 1/3 cups shortening

6 tablespoons all-purpose flour
2 teaspoons salt
1/2 cup cold water

Directions

In a large bowl, Cut the shortening into the 2 1/2 cups flour until the mixture resembles coarse crumbs.

In a small bowl, combine the 6 tablespoons flour, 2 teaspoons salt and 1/2 cup water to make a paste. Mix paste into the flour and shortening mixture.

Divide dough into 4 equal pieces and shape into rounds. Wrap securely in plastic and refrigerate overnight.

Chocolate Praline Pie

Ingredients

2 eggs
1 egg yolk
1 cup white sugar
4 tablespoons sifted cornstarch
8 tablespoons butter, melted
1/4 cup praline liqueur
1 cup chopped pecans
6 (1 ounce) squares semisweet chocolate, chopped
1 recipe pastry for a 9 inch single crust pie
2 tablespoons praline liqueur

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat eggs slightly. Combine sugar and cornstarch, and gradually mix into eggs. Stir in melted butter or margarine. Add praline liqueur, pecans, and chocolate pieces. Pour filling into pie shell.

Bake for 45 to 50 minutes. While pie is still warm, brush a little praline liqueur over pie with pastry brush. Chill 3 hours before serving.

Freezer Peach Pie Filling

Ingredients

2 1/2 cups sliced peaches
3/4 cup white sugar
1 tablespoon cornstarch
1 tablespoon MINUTE Tapioca
1 dash Dash of nutmeg

Directions

Place sliced peaches in a bowl with sugar, cornstarch, tapioca, and nutmeg. Toss until evenly coated and sugar is mostly dissolved.

Transfer peaches to a 9 inch foil-lined pie plate. Cover with another piece of foil and freeze immediately to prevent peaches from discoloring. Once frozen solid, remove peaches from pie plate, with foil, and transfer to a zipper locked plastic bag for later use. When ready to use, line a pie plate with prepared crust and place frozen peaches on top.

Preheat oven to 450 degrees F (230 degrees C).

Bake in the preheated oven on the bottom rack for 20 minutes. Lower heat to 350 degrees F (175 degrees C) and continue baking for another 30 to 35 minutes, or until completely warmed through.

Holiday Chicken Pot Pie

Ingredients

6 skinless, boneless chicken breast halves - diced
2 (10.75 ounce) cans condensed cream of mushroom soup
2 (10.75 ounce) cans condensed cream of chicken soup
1 onion, finely chopped
1 (14.5 ounce) can chicken broth
4 large potatoes, peeled and diced
6 carrots, peeled and sliced
1 (16 ounce) package frozen sweet peas, thawed
1/2 cup margarine
1/2 cup all-purpose flour
1 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl combine the chicken, cream of mushrooms soup, cream of chicken soup, onion, broth, potatoes, carrots and peas. Mix well and season with salt and pepper to taste. Pour mixture into three 1-quart baking dishes.

Melt margarine in a small saucepan over low heat. Remove from heat, stir in flour and whisk. Pour in milk and mix well, then pour mixture evenly over the chicken mixture.

Bake in the preheated oven for about 1 hour. Remove from oven and let cool about 5 to 10 minutes before serving.

Caramel-Chocolate Pecan Pie

Ingredients

1/2 cup crushed cream-filled
chocolate sandwich cookies
4 teaspoons butter or margarine,
melted
20 caramels*
1/2 cup whipping cream, divided
2 cups chopped pecans
3/4 cup semisweet chocolate
chips

Directions

Combine cookie crumbs and butter. Press onto the bottom of a 9-in. pie plate. Bake at 375 degrees F for 8-10 minutes or until set. Cool completely on a wire rack.

In a saucepan, melt caramels with 1/4 cup cream over low heat; stir until blended. Remove from the heat; stir in pecans. Spread evenly over crust. Refrigerate for 10 minutes or until set. In a small saucepan, melt chocolate chips with remaining cream. Drizzle over the caramel layer. Refrigerate for at least 1 hour before serving.

Old-Fashioned Whoopie Pies

Ingredients

1/2 cup baking cocoa
1/2 cup hot water
1/2 cup shortening
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla extract
2 2/3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup buttermilk
FILLING:
3 tablespoons all-purpose flour
Dash salt
1 cup milk
3/4 cup shortening
1 1/2 cups confectioners' sugar
2 teaspoons vanilla extract

Directions

In a small bowl, combine cocoa and water; mix well. Cool for 5 minutes. In a mixing bowl, cream shortening and sugar. Add cocoa mixture, eggs and vanilla; mix well. Combine dry ingredients. Add to creamed mixture alternately with buttermilk; mix well.

Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets. Flatten slightly with a spoon. Bake at 350 degrees F for 10-12 minutes or until firm to the touch. Remove to wire racks to cool.

In a saucepan, combine flour and salt. Gradually whisk in milk until smooth; cook and stir over medium-high heat until thick, 5-7 minutes. Remove from heat. Cover and refrigerate until completely cool.

In a mixing bowl, cream shortening, sugar and vanilla. Add chilled milk mixture; beat for 7 minutes or until fluffy. Spread filling on half of the cookies; top with remaining cookies. Store in the refrigerator.

Creamy Party Pie

Ingredients

1 (3 ounce) package strawberry
flavored gelatin mix
1 (8 ounce) can crushed
pineapple, drained
1 (8 ounce) container frozen
whipped topping, thawed
1 (9 inch) prepared graham
cracker crust

Directions

Prepare the gelatin according to package instructions. Stir in the drained pineapple. Allow to set until firm.

When gelatin mixture is firm, fold in whipped topping and pour into graham cracker crust. Refrigerate overnight.

Whoopie Pies VII

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/3 cup unsweetened cocoa powder
1 cup white sugar
1 egg
1/2 cup vegetable oil
1 teaspoon vanilla extract
3/4 cup milk

1/2 cup milk
2 1/2 tablespoons all-purpose flour
1/2 cup shortening
1/2 cup white sugar
1/2 teaspoon salt
1 tablespoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. Sift together the 2 cups flour, baking soda, 1/4 teaspoon salt, cocoa and 1 cup sugar. Set aside.

In a medium bowl stir together the egg, oil, 1 teaspoon vanilla and 3/4 cup of milk until well blended. Gradually stir in the sifted dry ingredients. Drop by tablespoonfuls onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until firm. Allow to cool on baking sheet for 5 minutes before removing to wire racks to cool completely.

To make the filling: In a medium saucepan, whisk together the 1/2 cup of milk and 2 1/2 tablespoons flour. Cook over medium-high heat, stirring frequently, until thick. Remove from heat set aside to cool. In a medium bowl, Beat together the shortening, 1/2 cup sugar, 1/2 teaspoon salt and 1 tablespoon vanilla. Stir in the cooked milk mixture and beat for an additional 20 minutes, until really fluffy. Sandwich filling between two cookies. ENJOY!!

Tofu Dream Pudding and Pie Filling

Ingredients

1 (12 ounce) package extra firm
tofu, drained and cubed
1/4 cup brown sugar
1/2 cup walnuts
1/4 cup pure maple syrup
1 tablespoon lemon juice

Directions

Place tofu, brown sugar, walnuts, maple syrup, and lemon juice in a food processor. Process until smooth. Cover and chill to thicken for pie filling, or serve immediately as pudding.

Lemon Blueberry Pie

Ingredients

6 eggs, lightly beaten
1 cup sugar
1/2 cup butter or margarine
1/3 cup fresh lemon juice
2 teaspoons grated lemon peel
1 (9 inch) pastry shell, baked
3 cups fresh blueberries
1/3 cup sugar
1/4 cup orange juice
1 tablespoon cornstarch

Directions

In a saucepan, combine eggs, sugar, butter, lemon juice and peel; cook, stirring constantly, over medium-low heat until mixture thickens, about 20 minutes. Cool for 20 minutes, stirring occasionally. Pour into pie shell. In a saucepan, toss blueberries and sugar. Mix orange juice and cornstarch; add to blueberries. Cook over medium heat until mixture comes to a boil, about 8 minutes, stirring gently. Cook 2 minutes longer. Cool for 15 minutes, stirring occasionally. Spoon over lemon layer. Chill for 4 to 6 hours.

Cranberry Pie I

Ingredients

1 recipe pastry for a 9 inch double
crust pie
3 cups cranberries
1 cup raisins
2 tablespoons all-purpose flour
1 1/4 cups white sugar
1/2 cup water
1 teaspoon vanilla extract

Directions

Preheat oven to 450 degrees F (230 degrees C). Line a 9 inch pie pan with pastry, and save remaining pastry for the top. Refrigerate both while you make the filling.

Chop cranberries coarsely. Combine with raisins, flour, sugar, water, and vanilla. Place filling in chilled pie shell. Cover with top crust, slash top in several places, and crimp edges together securely.

Bake in preheated oven) for 10 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and continue baking for 30 minutes. Cool before serving.

Apple Crunch Pie I

Ingredients

1 (9 inch) unbaked deep dish pie crust
1 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup white sugar
1 teaspoon ground cinnamon
1/2 cup butter
7 Granny Smith apples - peeled, cored and sliced
1 tablespoon lemon juice
1/2 cup white sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg

Directions

Place rack in lowest position in oven. Heat oven to 450 degrees F (230 degrees C).

To Make Topping: Mix 1 cup flour, 1/2 cup brown sugar, 1/2 cup white sugar and 1 teaspoon cinnamon; cut in butter or margarine until mixture is moist and crumbly, and clumps together easily.

To Make Filling: Peel, core, and slice apples into approximately 1/8 inch slices. If you cut them too thick you'll have crunchy apples. In another bowl, toss cut up apples, white sugar, lemon juice, 1 teaspoon cinnamon and nutmeg. Sprinkle in flour, and stir until apples are evenly coated.

Layer apple slices in pie shell. You will have a lot of apples, but they will shrink. Layer them higher in the middle. Pour left over juice from apple mixture over apples. Pat the brown sugar topping evenly over apples to make a top crust.

Place pie on cookie sheet in oven to catch juice droppings. Bake for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and bake for 45 minutes to one hour; bake until center of pie has no resistance. If top starts to get too dark, cover with piece of foil. Cool on wire rack before serving.

100-Calorie Pumpkin Pie Tartlets

Ingredients

16 (2 1/2-inch) foil baking cups
Nonstick cooking spray
3/4 cup granulated sugar
1 tablespoon cornstarch
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon salt
2 large egg whites
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin
1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Fat Free Milk
1 cup fat free whipped topping
12 small gingersnap cookies, broken into 1/4-inch pieces

Directions

Preheat oven to 350 degrees F. Place baking cups on baking sheet with sides. Spray each cup with cooking spray.

Combine sugar, cornstarch, cinnamon, ginger and salt in small bowl. Beat egg whites in large bowl. Stir in pumpkin and sugar mixture. Gradually stir in evaporated milk. Spoon 1/4 to 1/3 cup of mixture into each prepared cup.

Bake for 25 to 28 minutes or until knife inserted near centers comes out clean. Cool on baking sheet for 20 minutes. Refrigerate for at least 1 hour. Top each with whipped topping and gingersnap crumbs.

Cheddar Pear Pie

Ingredients

FOR THE CRUMBLE

1/2 cup all-purpose flour
1/2 cup brown sugar
1/2 cup shredded Cheddar cheese
1/4 cup butter

FOR THE PIE

6 cups peeled and sliced pears
1 tablespoon fresh lemon juice
1/2 cup brown sugar
3 tablespoons cornstarch
3/4 teaspoon ground cinnamon
unbaked pie crust

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Combine the flour, 1/2 cup brown sugar, and Cheddar cheese. Cut in the butter until the mixture resembles coarse crumbs.

Toss the sliced pears with the lemon juice. Combine the 1/2 cup brown sugar, cornstarch, and cinnamon in a separate bowl. Add the sugar mixture to the pears and toss to coat.

Transfer the pears to the pie crust and top with the crumble mixture. Bake in the preheated oven until the top is golden brown, about 45 minutes.

Amazing Coconut Pie

Ingredients

2 cups milk
3/4 cup white sugar
4 eggs
1 cup flaked coconut
1 teaspoon vanilla extract
1/4 cup butter, softened
1/2 cup baking mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 9 inch deep dish pie pan.

Combine the milk, sugar, eggs, coconut, vanilla , butter and baking mix together. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour.

Quick and Easy Spinach Pie

Ingredients

2 (10 ounce) packages chopped spinach, thawed, drained and squeezed dry
3 green onions, chopped
4 eggs, lightly beaten
1/2 cup cottage cheese
1 (4 ounce) package crumbled feta cheese
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon nutmeg
1 teaspoon dill
10 sheets phyllo dough, thawed
CRISCO® Butter Flavor No-Stick Cooking Spray

Directions

Preheat oven to 350 degrees.

Spray an 8x8 baking dish with CRISCO® No Stick Cooking Spray. In a medium bowl, stir together first 9 ingredients.

Lay one sheet of phyllo in the baking dish, allowing edges to hang over. Spray completely with CRISCO® Butter Flavor No-stick Cooking Spray. Repeat with 4 more sheets of phyllo, spraying and alternating the direction of each sheet. Transfer spinach mixture to phyllo lined dish. Spray and layer remaining sheets as directed for bottom layer. Turn in edges to form a rim. Spray rim and top layer.

Bake for 35-45 minutes or until golden brown. Let stand 15 minutes before slicing into 4-6 pieces.

No Roll Pie Crust I

Ingredients

1 1/2 cups all-purpose flour
1/2 cup peanut oil
1/4 cup ice water
1/2 teaspoon salt

Directions

Mix all ingredients together in a bowl. Place dough in the pie pan, and press it out evenly with your fingers. Fill with favorite pie filling and bake.

Ohio Meat Pie

Ingredients

3 tablespoons vegetable oil
2 onions, chopped
2 cloves garlic, chopped
2 pounds ground beef
12 ounces carrots, chopped
1 green bell pepper, seeded and chopped
1 pound zucchini, diced
1/3 cup raisins
1 1/2 teaspoons salt
1/2 teaspoon ground black pepper
1 1/2 cups whole kernel corn
1 3/4 cups baked beans

6 tablespoons butter
3/4 cup all-purpose flour
3 3/4 cups milk
1 cup grated Cheddar cheese
4 egg yolks

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat the oil in a large pot or Dutch oven over medium-high heat. Add the onions and garlic; cook and stir until tender. Crumble in the ground beef, and cook until evenly browned. Drain off grease, and reduce the heat to medium-low.

Add the carrots, bell pepper, zucchini, and raisins, and season with salt and pepper. Simmer, stirring occasionally, until tender, about 10 minutes. Stir in the beans and corn, remove from the heat, and pour into a casserole dish. Set aside.

Melt the butter in a saucepan over medium heat. Whisk in the flour using a fork until smooth. Cook for a few minutes, then gradually whisk in the milk and egg yolks so that no lumps form. Bring to a gentle simmer, then stir in the cheese, and remove from the heat. Pour over the meat and vegetables in the casserole dish.

Bake for 25 minutes in the preheated oven, until the sauce is thick and bubbly, and everything is heated through.

Apple Pie Smoothie

Ingredients

2 (6 ounce) containers vanilla yogurt
1/2 cup pumpkin pie filling
1 banana, broken into chunks
2 cups apple juice
1 teaspoon ground cinnamon
1 dash ground nutmeg

Directions

Combine the yogurt, pumpkin pie filling, banana, apple juice, cinnamon, and nutmeg in a blender.

Blend until smooth, about 1 minute. Pour into glasses and serve.

Cherry Cheese Pie II

Ingredients

1 (8 ounce) package cream cheese
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
1 teaspoon vanilla extract
1 (9 inch) prepared graham cracker crust
1 (21 ounce) can cherry pie filling

Directions

In a large bowl, beat cream cheese until fluffy. Beat in milk until smooth. Stir in lemon juice and vanilla, then pour whole mixture into graham cracker crust.

Cover and refrigerate for 3 hours, or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

Shoofly Pie II

Ingredients

1 (9 inch) pie shell
1 1/2 cups all-purpose flour
1 cup packed brown sugar
1/4 cup shortening
3/4 teaspoon baking soda
1/8 teaspoon ground nutmeg
1 pinch ground ginger
1 pinch ground cinnamon
1 pinch ground cloves
1/4 teaspoon salt
3/4 cup molasses
3/4 cup hot water

Directions

Preheat oven to 450 degrees F (225 degrees C).

To Make Crumb Filling: In a medium bowl, combine flour and brown sugar. Mix well, then cut in shortening until mixture is crumbly.

To Make Molasses Filling: In a medium bowl, combine baking soda, nutmeg, ginger, cinnamon, cloves, and salt. Mix well, then stir in molasses. Pour in hot water and mix until smooth.

Sprinkle a layer of crumb filling into pastry shell. Cover with a layer of molasses filling. Alternate layers of crumb and molasses fillings, ending with crumb filling on top.

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake an additional 20 minutes.

Custard Pie III

Ingredients

1 prepared 8 inch pie crust
4 eggs
1 cup white sugar
2 tablespoons butter, melted
1 cup milk
2/3 cup evaporated milk
2 tablespoons vanilla extract
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl, beat eggs for approximately 2 minutes. Gradually add sugar, butter or margarine, milk, evaporated milk, and vanilla extract. Mix well, then pour mixture into pastry shell.

Bake in preheated oven for 45 to 60 minutes, until top is light brown. Sprinkle with ground cinnamon. Serve warm or chilled.

Sour Cream Rhubarb Pie

Ingredients

1 cup sugar
3 tablespoons cornstarch
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 cup sour cream
1 egg
3 cups chopped fresh or frozen rhubarb
1 (9 inch) unbaked pastry shell
TOPPING:
1/2 cup quick-cooking oats
1/3 cup all-purpose flour
1/3 cup packed brown sugar
1/2 teaspoon grated orange or lemon peel
1/3 cup cold butter or margarine

Directions

In a mixing bowl, combine the sugar, cornstarch, cinnamon and nutmeg. Beat in the sour cream and egg. Gently fold in the rhubarb. Pour into pastry shell.

For topping, combine the oats, flour, brown sugar and orange peel. Cut in butter until crumbly. Sprinkle over the filling. Bake at 400 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 35-40 minutes longer or until topping is golden brown. Cool on a wire rack. Refrigerate leftovers.

Rich Cream Cheese Pecan Pie

Ingredients

1 (9 inch) deep dish pie crust
1 (8 ounce) package cream cheese, softened
1 egg
1 teaspoon vanilla extract
1/3 cup white sugar
1/4 teaspoon salt
3 eggs
1/4 cup white sugar
1 cup light corn syrup
1 teaspoon vanilla extract
1 1/4 cups chopped pecans
1 cup semi-sweet chocolate chips

Directions

In a small bowl, blend together cream cheese, 1 egg, 1 teaspoon vanilla, 1/3 cup sugar, and salt. Mix by hand until mostly smooth. Spread mixture into the bottom of the unbaked pie shell. Sprinkle with chopped pecans.

In another bowl, slightly beat 3 eggs. Stir in 1/4 cup sugar, corn syrup, and 1 teaspoon vanilla; blend well. Fold in chopped chocolate or chocolate chips. Very CAREFULLY pour corn syrup mixture over pecans. Cover pie crust edge with a strip of foil to prevent excessive browning.

Bake at 375 degrees F (190 degrees C) for 35 to 45 minutes, or until center is set. Cool completely. Store in refrigerator.

Grandma's Lemon Pie

Ingredients

1 1/4 cups sugar
6 tablespoons cornstarch
2 cups water
3 egg yolks
3 tablespoons butter or margarine
1/3 cup lemon juice
2 teaspoons vinegar
1 1/2 teaspoons lemon extract
1 (9 inch) pastry shell, baked
MERINGUE:
10 tablespoons water
1 tablespoon cornstarch
3 egg whites
6 tablespoons sugar
1 teaspoon vanilla extract
Pinch salt

Directions

In a saucepan, combine sugar and cornstarch. Gradually add water. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat to low; cook and stir for 2 minutes. Remove from the heat. Stir 1 cup of hot filling into egg yolks. Return all to pan and bring to a gentle boil. Cook for 2 minutes, stirring constantly. Remove from the heat. Stir in butter. Gently stir in lemon juice, vinegar and extract. Pour hot filling into pastry shell. For meringue, combine water and cornstarch in a saucepan until smooth. Cook and stir until thickened and clear, about 2 minutes. Cool completely. Meanwhile, beat egg whites in a mixing bowl until stiff peaks form. Beat in vanilla and salt. Gradually add cornstarch mixture, beating well on high. Immediately spread over warm filling, sealing edges to pastry. Bake at 350 degrees F for 25-30 minutes or until the meringue is golden brown. Cool. Store in the refrigerator.

Frozen Lite Chocolate Cheesecake Pie

Ingredients

1/2 cup Karo® Lite Syrup
1/2 cup fat-free half and half
1/3 cup semi-sweet chocolate chips
2 tablespoons cocoa powder
2 tablespoons sucralose sweetener
1 tablespoon sugar
1 (8 ounce) package fat-free cream cheese, softened, cut into cubes
1 teaspoon Spice Islands® Pure Vanilla Extract
1 1/2 cups reduced-calorie whipped topping
1 (9 inch) chocolate cookie crumb crust

Directions

Heat syrup and half and half in a microwave-safe container for 1 minute. Stir in chocolate chips and heat for 30 seconds; stir until smooth and well blended. Pour mixture into blender or food processor; add cocoa, sucralose, sugar, cream cheese and vanilla.

Blend on medium speed in blender until very smooth. Add whipped topping and mix until uniformly blended.

Pour into crust. Cover and freeze for at least 6 hours. Remove from freezer and thaw for 15 to 30 minutes before serving. Garnish with additional whipped topping and cocoa, if desired.

Lowcountry Tomato Pie

Ingredients

1 tablespoon butter
1 cup chopped celery
1 cup chopped onion
1/2 cup chopped green pepper
1 (10 ounce) can refrigerated flaky biscuits
3 tomatoes, thinly sliced
1 cup shredded Cheddar cheese
1 cup low-fat mayonnaise
1 cup sour cream
1 teaspoon salt-free garlic and herb seasoning blend

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Melt butter in a medium skillet over medium heat. Place celery, onion, and green pepper into the skillet, and saute until tender.

Press biscuits into the prepared baking dish to form a crust. Layer with the tomatoes. Top with the sauteed vegetables.

In a medium bowl, mix Cheddar cheese, mayonnaise, sour cream, and salt-free seasoning blend. Spread evenly over the vegetables.

Bake 45 minutes in the preheated oven, until bubbly and lightly browned. Cool 15 to 20 minutes before serving.

Vegetable Rice Pie

Ingredients

CRUST:

1 1/2 cups cooked long-grain rice
1/2 cup grated Parmesan cheese
1/4 cup mayonnaise*
1/4 cup finely chopped onion

FILLING:

1 cup chopped fresh broccoli
1 cup chopped fresh cauliflower
1 cup chopped carrots
1/4 cup chopped onion
1/4 cup mayonnaise*
3 tablespoons all-purpose flour
1 cup milk
1/4 teaspoon salt
1 pinch pepper
1/2 cup grated Parmesan cheese

Directions

Combine the crust ingredients; press onto the bottom and up the sides of a greased 9-in. pie plate; set aside.

In a saucepan, cook broccoli, cauliflower, carrots and onion in a small amount of water until crisp-tender; drain well. In another saucepan, combine mayonnaise and flour until smooth; cook and stir until bubbly. Gradually add milk, salt and pepper; cook and stir over medium heat until thick, about 3 minutes. Stir in vegetables; pour into the crust. Sprinkle with cheese. Bake at 350 degrees F for 30-40 minutes or until crust edges begin to brown. Let stand for 10 minutes before serving.

Mom's Pumpkin Pie

Ingredients

2 eggs, lightly beaten
1 (12 fluid ounce) can evaporated milk
1 (15 ounce) can pumpkin puree
3/4 cup white sugar
2 tablespoons all-purpose flour
1 teaspoon salt
1 teaspoon ground ginger
2 teaspoons ground cinnamon
1 teaspoon ground allspice
1 1/2 teaspoons ground cloves
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a bowl, mix the eggs, evaporated milk and pumpkin. In a separate bowl, mix the sugar, flour, salt, ginger, cinnamon, allspice and cloves. Stir into the pumpkin mixture. Pour into the pie crust.

Bake in the preheated oven 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue baking 45 minutes, until a knife inserted in the center of the pie comes out clean. Cool on a metal rack.

Never, Never Fail Pie Pastry

Ingredients

2 cups all-purpose flour
1 teaspoon white sugar
1/4 teaspoon salt
1 teaspoon baking powder
1 cup lard
1/3 cup cold water
1 egg yolk
1 teaspoon vanilla extract
1 teaspoon distilled white vinegar

Directions

In a medium bowl, mix together flour, sugar, baking powder, and salt. Cut in lard until mixture resembles coarse meal.

In a separate bowl, whisk together water, egg yolk, vanilla extract, and vinegar. Stir into flour mixture and knead dough briefly, just until smooth. Allow to rest 15 minutes before rolling out. Pastry is easier to work with when chilled. Can be stored in refrigerator for up to 1 week.

Fresh Blueberry Pie I

Ingredients

1 recipe pastry for a 9 inch double crust pie
4 cups fresh blueberries
2/3 cup white sugar
2 tablespoons all-purpose flour
1 tablespoon quick-cooking tapioca
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
1 tablespoon grated lemon zest
1 1/2 tablespoons lemon juice
1/2 tablespoon butter

Directions

Preheat oven to 450 degrees F (230 degrees C).

Prepare pastry for two crust pies. Pick over and wash blueberries.

Combine sugar, flour, tapioca, spices, and salt; stir into blueberries. Add lemon juice and rind, and let stand for 10 to 15 minutes. Mix well, and turn into pastry lined 9 inch pie plate. Dot with small pieces of butter or margarine. Cover with top crust.

Place pie on lowest rack in preheated oven. Bake for 10 minutes, then reduce oven temperature to 350 degrees F (175 degrees C). Bake for 30 minutes longer. Serve warm or cold.

Vinegar Pie I

Ingredients

1 (9 inch) pie crust, baked
1/4 cup sifted all-purpose flour
1 cup white sugar
1 cup water
3 egg yolks
1/8 teaspoon salt
1 tablespoon unsalted butter
1/4 teaspoon lemon extract
3 tablespoons distilled white vinegar
3 egg whites
6 tablespoons white sugar

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Mix the flour with 1/2 cup of sugar. Add the water gradually and cook on top of a double boiler for 15 minutes, stirring constantly, or until thickened.

Combine the remaining 1/2 cup of sugar with the yolks and salt and mix well with a whisk until the sugar is dissolved. Add the hot flour mixture to the yolk mixture gradually, mixing all the time. Return to the double boiler and cook for about 3 minutes more or until the mixture is thick and smooth.

Add the butter, extract, and vinegar. Mix well and remove from heat. Place a piece of plastic on top of this custard.

Meanwhile, beat the egg whites until foamy and gradually add the 6 tablespoons sugar. Beat until a stiff, glossy peak is achieved.

Pour the custard filling into the prebaked shell (the custard should still be hot, if not, heat up a again before adding to shell). Top with the meringue. Spread the meringue all over the top of the pie, sealing to the edges of the crust. Place into the oven and bake until the meringue is a nice nut brown, about 15 minutes. Traditionally, this pie is served hot.

Sugartime Lemon Pie

Ingredients

1 1/4 cups graham cracker crumbs

2 tablespoons sugar

1/3 cup butter, melted

FILLING:

2 (14 ounce) cans sweetened condensed milk

1/2 cup lemon juice

1 teaspoon grated lemon peel

2 drops yellow food coloring (optional)

Directions

In a bowl, combine cracker crumbs, sugar and butter; press onto the bottom and up the sides of an ungreased 9-in. pie plate. Refrigerate for 30 minutes.

For filling, in a bowl, whisk milk and lemon juice until smooth. Add lemon peel and food coloring if desired. Pour into crust. Refrigerate for 3-4 hours. Garnish with whipped topping.

Chocolate Coconut Cream Pie

Ingredients

1 (9 inch) unbaked pie crust
2/3 cup sugar
1/3 cup cornstarch
1/4 teaspoon salt
3 cups milk
3 egg yolks
1 tablespoon butter or margarine
2 teaspoons vanilla extract
1/2 cup flaked coconut
CHOCOLATE LAYER:
3 tablespoons unsweetened
cocoa
3 tablespoons sugar
2 tablespoons milk
MERINGUE:
3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons sugar

Directions

Bake pie pastry. Cool.

Meanwhile, in a saucepan, combine sugar, cornstarch and salt; stir in milk. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes more. Remove from the heat. Beat egg yolks lightly. Stir a little of the hot mixture into the yolks; return all to saucepan. Bring to a gentle boil. Cook and stir 2 minutes more. Remove from the heat. Stir in butter and vanilla. Pour 1-1/2 cups mixture into small bowl; add coconut to bowl and set aside.

Combine chocolate layer ingredients; blend into remaining mixture in saucepan. Return to heat; cook and stir until mixture begins to boil. Remove from the heat; spread 1 cup over bottom of pie crust. Top with coconut mixture and finish with remaining chocolate mixture.

For meringue, beat egg whites with cream of tartar until foamy. Gradually add sugar, beating until stiff peaks form. Spread over hot filling, sealing to edges of pie crust. Bake at 350 degrees F for 12-15 minutes or until lightly browned. Cool to room temperature; chill several hours before serving.

Pumpkin Cream Pie

Ingredients

2 cups cold milk
2 (3.5 ounce) packages instant
vanilla pudding mix
1 cup canned pumpkin
1 teaspoon pumpkin pie spice
1 cup frozen whipped topping,
thawed
1 (9 inch) pie crust, baked

Directions

Combine milk, pie filling mix, pumpkin, spices, and whipped topping in a deep, narrow-bottom bowl. Beat at lowest speed of an electric mixer for about 1 minute. Pour filling into cooled pie shell.

Chill until set, about 3 hours.

Honey Crunch Pecan Pie

Ingredients

2 cups all-purpose flour
1 teaspoon salt
3/4 cup shortening
6 tablespoons cold water
1 teaspoon distilled white vinegar

4 eggs, lightly beaten
1/4 cup packed brown sugar
1/4 cup white sugar
1/2 teaspoon salt
1 cup light corn syrup
2 tablespoons butter, melted
1 teaspoon vanilla extract
1 cup chopped pecans
1 tablespoon bourbon (optional)

1/3 cup packed brown sugar
3 tablespoons butter
3 tablespoons honey
1 1/2 cups pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl, mix together flour and 1 teaspoon salt. Cut in shortening until mixture is crumbly. Gradually add water and vinegar. Cut together until mixture will hold together. Press dough into a ball and flour each side lightly. Wrap in plastic and chill for 20 minutes. Roll out between wax paper into a circle 1/8 inch thick and press into 9 inch pie pan.

To Make Filling: In a large bowl, combine eggs, 1/4 cup brown sugar, white sugar, 1/2 teaspoon salt, corn syrup, melted butter, vanilla extract, and chopped pecans. Add bourbon if desired. Mix well. Spoon mixture into unbaked pie shell.

Bake in preheated oven for 15 minutes. Remove and cover edges of pastry with aluminum foil. Return to oven for 20 minutes.

To Make Topping: Combine 1/3 cup brown sugar, butter or margarine, and honey in a medium saucepan. Cook over low heat, stirring occasionally, until sugar dissolves - about 2 minutes. Add pecans. Stir just until coated. Spoon topping evenly over pie.

Keep foil on edges of pastry and return pie to oven for an additional 10 to 20 minutes, until topping is bubbly and golden brown. Cool to room temperature before serving.

Cranberry Cherry Pie

Ingredients

1 (21 ounce) can cherry pie filling
1 (16 ounce) can whole cranberry sauce
1/2 cup golden raisins
2 tablespoons cornstarch
1/4 teaspoon ground ginger
1 recipe pastry for a 9 inch double crust pie
7 tablespoons orange juice
1/8 cup milk
1 teaspoon white sugar
1 egg white

Directions

In a large bowl, stir together cherry pie filling, cranberry sauce, raisins, cornstarch and ginger.

Make pie-crust dough, substituting orange juice for water. Divide dough 55 % / 45 %. Roll larger piece to 1 1/2 inches larger than 9-inch pie pan. Place crust in pie plate leaving one inch overhang, and brush with egg white. Spoon cherry filling into pie crust.

Roll second crust to 12-inch round. Cut into 14 strips to make a lattice top. Moisten edge of bottom crust with water. Place 7 strips across pie. Do not seal ends. Fold every other strip back halfway from center. Place center cross strip on pie and replace folded part of strips. Now fold back alternate strips. Place second cross strip in place. Repeat to weave cross strips into lattice. Seal ends. Turn bottom crust edge up over ends of strips. Pinch to seal. Make high fluted edge. Brush pastry with milk, and sprinkle lightly with sugar.

Bake at 400 degrees C (205 degrees C) for 50 minutes, or until fruit begins to bubble and crust is golden brown. Cool pie slightly on wire rack.

Grandma's Iron Skillet Apple Pie

Ingredients

1/2 cup butter
1 cup brown sugar
5 Granny Smith apples -- peeled,
cored, quartered, and thinly sliced
3 (9 inch) refrigerated prerolled pie
crusts
1 cup white sugar, divided
2 teaspoons ground cinnamon,
divided
1/4 cup white sugar
1 tablespoon butter, cut into small
chunks

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place 1/2 cup butter into a heavy cast iron skillet, and melt butter in the oven. Remove skillet and sprinkle with brown sugar; return to oven to heat while you prepare the apples.

Remove skillet, and place 1 refrigerated pie crust on top of the brown sugar. Top the pie crust with half the sliced apples. Sprinkle apples with 1/2 cup of sugar and 1 teaspoon of cinnamon; place a second pie crust over the apples; top the second crust with the remaining apples, and sprinkle with 1/2 cup sugar and 1 teaspoon cinnamon. Top with the third crust; sprinkle the top crust with 1/4 cup sugar, and dot with 1 tablespoon of butter. Cut 4 slits into the top crust for steam.

Bake in the preheated oven until the apples are tender and the crust is golden brown, about 45 minutes. Serve warm.

Creamy Blueberry Pie

Ingredients

3 cups fresh blueberries
1 (9 inch) deep dish pie crust
1 cup white sugar
1/3 cup all-purpose flour
1/8 teaspoon salt
2 eggs, beaten
1/2 cup sour cream
1/2 cup white sugar
1/2 cup all-purpose flour
1/4 cup butter

Directions

Combine 1 cup sugar, 1/3 cup flour, and salt. Add eggs and sour cream, stirring until blended.

Place blueberries in pastry shell, and spoon sour cream mixture over berries.

In another bowl, combine 1/2 cup sugar and 1/2 cup flour. Cut in butter or margarine with pastry blender until mixture resembles course meal. Sprinkle this mixture over sour cream mixture and berries in the pie shell.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes, or until lightly browned. If desired, garnish with additional blueberries and mint leaves.

Award Winning Peaches and Cream Pie

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
1 (3 ounce) package non-instant
vanilla pudding mix
3 tablespoons butter, softened
1 egg
1/2 cup milk
1 (29 ounce) can sliced peaches,
drained and syrup reserved
1 (8 ounce) package cream
cheese, softened
1/2 cup white sugar
B
1 tablespoon white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease sides and bottom of a 10 inch deep-dish pie pan.

In a medium mixing bowl, mix together flour, salt, baking powder and pudding mix. Mix in butter, egg and milk. Beat for 2 minutes. Pour mixture into pie pan. Arrange the peach slices on top of the pudding mixture.

In a small mixing bowl, beat cream cheese until fluffy. Add 1/2 cup sugar and 3 tablespoons reserved peach syrup. Beat for 2 minutes. Spoon mixture over peaches to within 1 inch of pan edge. Mix together 1 tablespoon sugar and 1 teaspoon cinnamon, and sprinkle over top.

Bake in preheated oven for 30 to 35 minutes, until golden brown. Chill before serving.

Burgundy Chicken Pie

Ingredients

2 onions, chopped
2 teaspoons vegetable oil
4 boneless skinless chicken breasts, cut into cubes
6 ounces button mushrooms, chopped
1 teaspoon dried thyme
2 tablespoons all-purpose flour
1 1/4 cups white or red Burgundy wine
1 cube chicken bouillon
3/4 cup water
salt and pepper to taste
1 (17.25 ounce) package frozen puff pastry sheets, thawed
1 egg, beaten

Directions

In a large skillet, saute onions in oil over medium heat until softened. Add the chicken, and cook until browned on all sides. Add the mushrooms, and cook until soft . Stir in the thyme and flour, and then add the wine. Dissolve the chicken bouillon in water, and stir into the chicken and vegetables. Simmer uncovered for 15 minutes, then season to taste. Transfer mixture into a deep pie dish, or a 2 quart baking dish, and set aside. Keep any excess sauce separately for gravy.

Preheat the oven to 425 degrees F (220 degrees C).

Roll out the puff pastry. Cut a 1/2 inch (1 cm) strip. Brush the rim of the pie plate with water, arrange the pastry strip around the top edge of the pie dish, and press the pastry in position. Brush the pastry edge with water. Roll out remaining pastry, and use to cover the filling. Seal the edges well; trim and crimp the edge. Brush pastry with beaten egg, and make a small hole in the center of the top. Use the pastry trimmings to make leaves; arrange on top of the pie. Brush pastry leaves with egg.

Bake in preheated oven for 45 minutes, or until crisp and golden.

Mimi's Zucchini Pie

Ingredients

4 eggs
1/4 cup vegetable oil
salt and pepper to taste
1 teaspoon baking powder
1 cup all-purpose baking mix
1 1/2 cups sliced zucchini
1 1/2 cups sliced yellow squash
1/4 cup chopped onion
1 large ripe tomato, sliced
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch deep dish pie plate.

Whisk together eggs and oil in a bowl with salt and pepper. Stir in baking powder and baking mix until moistened. Gently fold in zucchini, summer squash, and onion. Pour into prepared pie plate, and arrange sliced tomato over top. Sprinkle with Parmesan cheese to taste.

Bake in preheated oven until puffed and golden brown, about 35 minutes.

S'More Pie Please

Ingredients

Crust:

Crisco® Original No-Stick
Cooking Spray

1 cup graham cracker crumbs

1/4 cup sugar

5 tablespoons Crisco® Vegetable
Oil

Filling:

1 quart chocolate ice cream,
softened until spreadable

1 (17 ounce) jar Smucker's® Hot
Fudge Microwaveable Ice Cream
Topping, heated just until
pourable

1 (7 ounce) jar marshmallow
creme

2 cups miniature marshmallows

Directions

Heat oven to 350 degrees F. Spray a 9-inch pie plate with Crisco No Stick Cooking Spray; set aside. In a medium bowl combine graham cracker crumbs, sugar and oil; mix well with fork. Press firmly onto bottom and up sides of pie plate. Bake 5 minutes; cool.

Using a flexible spatula spread half of softened ice cream evenly into cooled crust. Pour Smucker's Hot Fudge Sauce evenly over. Return to freezer to set; about 10 minutes. Spread remaining ice cream over, covering fudge layer completely. Freeze until firm, at least 4 hours.

Drop marshmallow creme by spoonfuls over top of pie. Using moistened fingertips, spread in even layer, covering top of pie completely. Sprinkle mini marshmallows evenly over, pressing slightly to adhere. Cover and freeze until firm, about 4 hours.

Preheat broiler. Cover pie crust edges with foil. Broil pie just until marshmallows are lightly golden, watching closely to avoid burning, about 1 minute. Serve immediately.

Sparkling Grapefruit Pie

Ingredients

1 (9 inch) pie crust, baked
4 pink grapefruit
1/2 cup white sugar
1 tablespoon cornstarch
3/4 cup grapefruit juice
1 (3 ounce) package strawberry
flavored gelatin

Directions

Peel grapefruit, removing all pith. Cut up into bite size pieces. Drain in a strainer for 4 or more hours. This can be done the day before. Collect the juice.

Combine the sugar, cornstarch, and 3/4 cup juice in a small saucepan; if the collected juice does not measure 3/4 cup, top it off with water. Bring to a boil. Stir in strawberry gelatin. Cool slightly.

Spread grapefruit in the bottom of the baked shell, and pour gelatin over the fruit. Cool.

Mother's Day Pie

Ingredients

1 cup white sugar
2 tablespoons all-purpose flour
1/4 teaspoon salt
6 tablespoons butter, melted
1 teaspoon vanilla extract
3 eggs
1 (12 fluid ounce) can evaporated milk
1 cup shredded coconut

Directions

Preheat oven to 325 degrees F (165 degrees C). Generously grease and flour a 9 inch pie plate.

In a medium bowl, mix together sugar, flour, and salt. Stir in melted butter or margarine and vanilla extract. Add eggs one at a time, mixing well after each addition. Mix in evaporated milk followed by coconut. Pour mixture into pie plate.

Bake in preheated oven for 35 to 40 minutes. Chill before serving.

Citrus Apple Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
1 1/2 cups sugar
5 teaspoons all-purpose flour
2 teaspoons grated orange peel
1 teaspoon grated lemon peel
1/4 cup orange juice
1 tablespoon lemon juice
4 cups shredded and peeled tart apples
2 eggs, beaten

Directions

Line a 9-in. pie plate with bottom pastry; trim pastry even with edge of plate. In a bowl, combine the sugar, flour, and orange and lemon peel. Stir in juices. Add apples and toss to coat. Stir in eggs. Pour into crust.

Roll out remaining pastry; make a lattice crust. Seal and flute edges. Cover edges loosely with foil. Bake at 450 degrees F for 15 minutes. Remove foil; reduce heat to 350 degrees F. Bake 30-35 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack.

Spinach Pie with Pancetta

Ingredients

3 tablespoons extra-virgin olive oil
1/2 large red onion, diced
2 cloves garlic, minced
1/4 cup cubed pancetta
1 (10 ounce) box frozen chopped spinach - thawed, drained and squeezed dry
3 tablespoons feta cheese
4 (1 ounce) slices Provolone cheese
1 sheet frozen puff pastry, thawed
1 egg white

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8 inch pie plate.

Heat the olive oil in a skillet over medium heat. Add the red onions; cook and stir until tender and transparent, about 5 minutes. Stir in the garlic and pancetta, cook until the pancetta is crispy, about 8 minutes. Reduce heat to low. Mix in the spinach and feta cheese. Remove skillet from the heat.

Arrange the Provolone cheese to completely cover the bottom of the prepared pie plate. Spoon the spinach mixture over the cheese. Cover with the puff pastry sheet, trimming the edges to fit the pie plate. Brush top of pastry with the egg white.

Bake pie in preheated oven until the crust is golden brown, about 15 minutes. Cool 1 hour before serving.

Pierogi Casserole

Ingredients

5 potatoes, peeled and cubed
1/2 cup milk
1/2 cup butter, melted
1/2 pound bacon, diced
1 onion, chopped
6 cloves garlic, minced
1/2 (16 ounce) package lasagna noodles
2 cups shredded Cheddar cheese
salt and pepper to taste
1 (8 ounce) container sour cream
3 tablespoons chopped fresh chives

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the potatoes in a large pot with water to cover over high heat. Bring to a boil and cook until the potatoes are tender. Remove from heat, drain, then combine with the milk and 6 tablespoons of butter, mash and set aside.

Melt the remaining 2 tablespoons of the butter in a large skillet over medium high heat. Saute the bacon, onion and garlic in the butter for 5 to 10 minutes, or until the bacon is fully cooked.

Cook the lasagna noodles according to package directions and cool under running water.

Place 1/2 of the mashed potatoes into the bottom of a 9x13 inch baking dish. Top this with 1/3 of the cheese, followed by a layer of lasagna noodles. Repeat this with the remaining potatoes, another 1/3 of the cheese and a layer of noodles. Then arrange the bacon, onion and garlic over the noodles, then another layer of noodles, and finally top all with the remaining cheese. Season with salt and pepper to taste.

Bake, uncovered, at 350 degrees F (175 degrees C) for 30 to 45 minutes, or until the cheese is melted and bubbly. Serve with sour cream and chopped fresh chives.

Asparagus Spaghetti Pie

Ingredients

CRUST:

2 eggs

1 (7 ounce) package spaghetti,
cooked and drained

1/2 cup grated Parmesan cheese

2 tablespoons butter, melted

FILLING:

1 cup cubed fully cooked ham

1 (10 ounce) package frozen
asparagus spears, thawed and cut
into 1-inch pieces

1 (4.5 ounce) jar sliced
mushrooms, drained

1 1/2 cups shredded Swiss
cheese

2 eggs

1/2 cup sour cream

1 teaspoon dill weed

1 teaspoon minced chives

Directions

In a large bowl, beat eggs; add the spaghetti, Parmesan cheese and butter; mix well. Press onto the bottom and up the sides of a greased 10-in. pie plate. Combine ham, asparagus and mushrooms; spoon into crust. Sprinkle with Swiss cheese. Beat eggs, sour cream, dill and chives; pour over cheese. Bake at 350 degrees F for 35-40 minutes or until crust is set and center is lightly browned. Let stand for 10 minutes before serving.

Sweet Potato Pie VII

Ingredients

1 (9 inch) unbaked pie crust
2 cups cooked and mashed sweet potatoes
2 tablespoons butter, softened
2 eggs, beaten
1 cup white sugar
1 tablespoon all-purpose flour
1/2 teaspoon salt
1/2 cup buttermilk
1/4 teaspoon baking soda
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together mashed sweet potatoes, butter or margarine, and eggs. In a separate bowl, mix together sugar, flour, and salt. Mix in spices if desired. Add to sweet potato mixture and stir well.

Mix together buttermilk and baking soda. Add to sweet potato mixture and stir well. Mix in vanilla extract. Pour filling into pastry shell.

Bake in preheated oven for 70 minutes, until set in center.

Cherry Pie II

Ingredients

1 recipe pastry for a 9 inch single crust pie
2 1/2 cups pitted sour cherries
3/4 cup white sugar
3 tablespoons all-purpose flour
1 tablespoon butter
1 pinch salt

Directions

Line a 9 inch pie plate with pastry.

Mix sugar, flour, and salt; toss with cherries, mixing well. Pour cherry filling into pie shell, and dot with butter or margarine.

Weave strips of pastry into a lattice top.

Bake at 400 degrees F (205 degrees C) for 40 minutes.

Individual Chik'n Pot Pies with Puff Pastry

Ingredients

1 (17.3 ounce) package frozen puff pastry, thawed
1 1/3 cups chopped onions
1 cup sliced carrots
1 cup chopped celery
2 tablespoons butter or margarine
2 1/2 cups vegetable broth, divided
1 cup fresh or frozen peas
1 tablespoon chopped fresh thyme
1 (8 ounce) package Morningstar Farms® Meal Starters, Chik'n Strips
1 cup sliced zucchini
1/4 teaspoon pepper
1/4 cup all-purpose flour

Directions

Measure dimensions of six 1 1/4- to 1 1/2-cup casseroles or custard cups. On lightly floured surface roll each sheet of pastry into a 16 x 12-inch rectangle. Cut pastry into 6 pieces, each piece should measure 1 inch larger than the dimensions of the casseroles. Stack pastry pieces on plate, layering wax paper between each piece. Cover with plastic wrap. Refrigerate.

In large saucepan cook onions, carrots and celery in butter until onion is tender. Stir in 2 cups of the broth, peas and thyme. Bring to boiling; reduce heat. Simmer, covered, for 3 to 4 minutes or until peas are tender. Add Morningstar Farms® Meal Starters, Chik'n Strips, zucchini and pepper. Cook, covered, over medium-high heat about 3 minutes or until heated through, stirring occasionally.

In small bowl whisk together remaining broth and flour. Stir into vegetable mixture. Bring to boiling, stirring constantly. Boil for 1 minute. Spoon into casseroles.

Place one pastry piece on top of each casserole. Press overhanging pastry firmly against side of each casserole. Cut a few slits in top of pastry to allow steam to escape. Bake at 400 degrees F for 20 to 25 minutes or until pastry is puffed and golden brown.

Margaret's Southern Chocolate Pie

Ingredients

1 1/3 cups white sugar
3 egg yolks
1/4 cup unsweetened cocoa powder
1/4 cup all-purpose flour
3 tablespoons butter
1 (12 fluid ounce) can evaporated milk
3 egg whites
6 tablespoons white sugar
1/2 teaspoon cream of tartar
1 (9 inch) pie shell, baked

Directions

Combine 1 1/3 cups sugar, flour, and cocoa in a deep saucepan. Beat egg yolks with milk. Slowly add to sugar mixture. Cook on medium heat until thick while stirring with a flat bottomed wooden spoon. Remove mixture from heat, and stir in the butter or margarine until melted. Pour filling into baked pie crust.

To Make Meringue Topping: Whip egg whites in a glass bowl. Add remaining sugar one tablespoon at a time (you may not need all of the sugar) until peaks form. You may need to add cream of tartar to help add stiffness. Spread the meringue over the chocolate filling.

Bake at 325 degrees F (165 degrees C) until the peaks of the meringue are browned.

Raisin Pie II

Ingredients

1 1/2 cups raisins
1 1/2 cups boiling water
1 tablespoon all-purpose flour
1/2 cup white sugar
1 tablespoon lemon juice
1 tablespoon lemon zest
1/2 cup finely chopped walnuts
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C).

Wash raisins carefully. Cook in boiling water until tender. Mix flour and sugar, and add to cooked raisins. Stir until mixtures thickens. Remove from heat, and add lemon juice, lemon rind, and nuts. Cool slightly.

Roll out dough, and fit to a 9 inch pie pan. Spoon filling into the shell. Cover with top crust, crimp the edges, and cut a couple slashes in the top.

Bake for 40 to 45 minutes, or until crust is golden brown.

Sweet Potato Pecan Pie

Ingredients

1 (9 inch) unbaked pie crust
2 cups cooked and mashed sweet potatoes
2 eggs
3/4 cup white sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 2/3 cups light cream
3 tablespoons butter, softened
2/3 cup packed brown sugar
2/3 cup chopped pecans

Directions

Bake sweet potatoes until tender, peel and mash. Make sure all lumps are removed, straining if necessary.

Lightly beat eggs. Blend together eggs and sweet potatoes. Stir in sugar, salt, cinnamon, ginger, and cloves. Blend in cream. Pour into pie shell.

Bake in preheated oven at 400 degrees F (205 degrees C) 45-55 minutes or until knife inserted halfway between center and edge of pie comes out clean. Cool completely on rack.

To make Caramelized Pecan Topping: Combine butter or margarine, brown sugar, and pecans. Gently drop by spoonfuls over cooled pie to cover top. Broil 5 inches below heat until mixture begins to bubble, about 3 minutes. Watch carefully, if cooked too long, top will turn syrupy. Cool on rack.

Gluten Free Macadamia Pie Crust

Ingredients

6 ounces macadamia nuts
2 eggs
1 1/2 cups soy flour

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the macadamia nuts into the container of a food processor, and blend until they reach a peanut butter like consistency. Scrape out into a bowl, and stir in the eggs and soy flour until well blended.

Place the dough between two pieces of waxed paper, and roll out into about a 12 inch circle. Remove the top piece of waxed paper, and invert the dough into a 9 inch pie plate. Press into the bottom and up the sides. Remove any overhanging dough.

Bake for 5 minutes in the preheated oven, or until light golden brown. Use in any recipe calling for a prebaked pie crust.

Red Fruity Pie

Ingredients

- 1 cup frozen raspberries
- 1 cup frozen cherries
- 2 tablespoons white sugar
- 1 (9 inch) graham cracker pie crust
- 1 cup quick cooking oats
- 1/4 cup brown sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon butter or margarine, melted

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a saucepan, combine the raspberries, cherries and sugar. Cook over medium heat until soft. Remove from the heat and set aside. In a separate bowl, mix together the oats, brown sugar, cinnamon and melted butter.

Use a slotted spoon to spoon the fruit into the pie crust. Try not to add too much juice. Sprinkle the oat mixture over the top.

Bake for 10 minutes in the preheated oven, or until oats are toasted and crisp.

Patricia's Peanut Butter Pie

Ingredients

1 cup peanut butter
1/2 cup white sugar
2 eggs, separated
1/2 cup milk
1/4 cup honey
1 tablespoon vanilla extract
1 cup crushed peanuts
1 cup peanut butter chips
1 (9 inch) prepared graham cracker crust

Directions

Beat egg whites until white peaks form.

In a second bowl, beat together egg yolks and sugar. Mix in peanut butter, vanilla, honey, and milk. Fold in the egg whites.

Evenly distribute the peanut butter chips on the bottom of the graham cracker crust. Pour filling into the crust, and sprinkle the chopped peanuts on the top.

Bake at 350 degree F (175 degrees C) for 30 to 35 minutes.

Best Lemon Meringue Pie

Ingredients

1/2 cup all-purpose flour
1/8 teaspoon salt
2 tablespoons shortening
2 tablespoons water

FILLING:

1/2 cup sugar
2 tablespoons cornstarch
1/8 teaspoon salt
1/2 cup water
2 egg yolks, beaten
2 teaspoons butter
2 tablespoons lemon juice
1/4 teaspoon grated lemon peel

MERINGUE:

1 egg white
1/4 teaspoon lemon juice
1 tablespoon sugar

Directions

In a small bowl, combine flour and salt; cut in shortening until mixture is crumbly. Gradually add water, tossing with a fork until a ball forms. Cover and refrigerate for 15 minutes or until easy to handle.

On a lightly floured surface, roll out pastry to fit a 5-in. pie plate. Transfer pastry to pie plate; trim to 1/2 in. beyond edge of plate. Flute edges. Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 5 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

For filling, in a small saucepan, combine sugar, cornstarch and salt. Gradually stir in water until smooth. Cook and stir over medium heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. Gradually stir 2 tablespoons hot filling into egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Gently stir in butter, lemon juice and peel. Pour into crust.

For meringue, in a small mixing bowl, beat egg white and lemon juice on medium speed until soft peaks form. Gradually beat in sugar on high until stiff, glossy peaks form and sugar is dissolved. Spread evenly over hot filling, sealing edges to crust.

Bake at 350 degrees F for 10-12 minutes or until meringue is golden. Cool on a wire rack for 30 minutes. Refrigerate for at least 3 hours before serving.

Alaskan Snow Pie

Ingredients

1 cup all-purpose flour
1/2 cup toasted and chopped almonds
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/2 cup butter, melted
2 egg whites
1/4 cup white sugar
1/2 gallon raspberry ice cream, softened
1/4 cup raspberry syrup

Directions

In a medium bowl combine flour, almonds, brown sugar, and cinnamon. Mix well, then add melted butter or margarine. Stir thoroughly, then press mixture into a 9-inch pie pan. Bake crust in preheated 350 degree F (175 degree C) oven for 8 to 10 minutes. Remove and cool completely.

Preheat broiler.

In a small mixing bowl beat egg whites until frothy. Add white sugar one tablespoon at a time, beating constantly until stiff peaks form.

Spread softened ice cream into cooled pie shell. Cover completely with meringue.

Brown meringue in preheated broiler just until meringue begins to turn golden. Watch very closely! Pour just enough raspberry syrup onto each serving plate to thinly coat the bottom of plate. Place a slice of pie on each plate and serve immediately.

Pie Crust I

Ingredients

2 cups all-purpose flour
1 teaspoon salt
2/3 cup shortening
6 tablespoons cold water

Directions

Mix flour and salt in a large bowl. Cut in shortening with a pastry blender until mixture is completely blended and appears crumbly.

Mix in water, 1 tablespoon at a time, by lightly tossing with a fork. Add only enough water to form mixture into a ball. The dough will be sticky and tough if too much water is added, and it will crack and tear when rolled if too little is added.

Divide the dough into 2 balls, and roll each out into a circle 1 inch larger than the inverted pie plate.

Follow these directions for a filled pie. Fold one circle of dough in half, and gently lift. Place into pie plate and unfold. Add filling to pie plate. Fold second circle of dough in half. Gently place over filling, and unfold. With a table knife, cut off excess crust evenly so that 1/2 to 1 inch extends beyond the edge of the pie plate. Fold under the excess dough so that it is even with the edge of the pie plate. Flute the edge of the crust. Cut slits in top crust for steam to escape.

Follow these directions for 2 prebaked pie shells. Fold circle of dough in half, and gently lift. Place into pie plate and unfold. Either prick the entire surface of dough with a fork, or weight the bottom of the crust with pie weights while baking. Pie weights can be uncooked rice, dried beans, small clean pebbles, or small balls sold as pie weights.

Turkey Pot Pie I

Ingredients

1 recipe pastry for a (10 inch)
double crust pie
4 tablespoons butter, divided
1 small onion, minced
2 stalks celery, chopped
2 carrots, diced
3 tablespoons dried parsley
1 teaspoon dried oregano
salt and pepper to taste
2 cubes chicken bouillon
2 cups water
3 potatoes, peeled and cubed
1 1/2 cups cubed cooked turkey
3 tablespoons all-purpose flour
1/2 cup milk

Directions

Preheat oven to 425 degrees F (220 degrees C). Roll out bottom pie crust, press into a 10 inch pie pan, and set aside.

Melt 2 tablespoons butter in a large skillet over medium heat; add the onion, celery, carrots, parsley, oregano, and salt and pepper. Cook and stir until the vegetables are soft. Stir in the bouillon and water. Bring mixture to a boil. Stir in the potatoes, and cook until tender but still firm.

In a medium saucepan, melt the remaining 2 tablespoons butter. Stir in the turkey and flour. Add the milk, and heat through. Stir the turkey mixture into the vegetable mixture, and cook until thickened. Cool slightly, then pour mixture into the unbaked pie shell. Roll out the top crust, and place on top of filling. Flute edges, and make 4 slits in the top crust to let out steam.

Bake in the preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and continue baking for 20 minutes, or until crust is golden brown.

Cranberry Dream Pie

Ingredients

3/4 cup sugar
2 teaspoons cornstarch
1/4 cup cold water
2 cups fresh or frozen cranberries
2 (3 ounce) packages cream
cheese, softened
1 cup confectioners' sugar
1 teaspoon vanilla extract
1 cup whipping cream, whipped
1 (9 inch) baked pie shell or
graham cracker crumb crust

Directions

In a saucepan, combine sugar, cornstarch and water until smooth. Add cranberries. bring to a boil; boil and stir for 2 minutes. Reduce heat; cook until berries pop, about 5 minutes. Set aside. In a mixing bowl, beat cream cheese, confectioners' sugar and vanilla until fluffy. Fold in whipped cream. Spread evenly into pie shell. Top with the cranberry mixture. Chill for at least 4 hours. Store in the refrigerator.

Lemon Blueberry Pie

Ingredients

1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
1 1/2 cups fresh blueberries
2 egg yolks
2 (9 inch) pie shells, baked

8 egg whites
1/4 cup white sugar
1/4 teaspoon cream of tartar

Directions

Blend sweetened condensed milk and egg yolks together. Gradually add lemon juice, stirring until mixture thickens and is well blended. Gently fold in blueberries. Pour filling into baked pie shells.

In another bowl, beat room temperature egg whites with cream of tartar until foamy. Gradually add sugar, and continue beating until egg whites are stiff. Carefully spread meringue over filling, sealing the edges.

Bake at 400 degrees F (200 degrees C) until meringue browns, about 6 minutes. Cool. Refrigerate uneaten portions.

French Peach Pie

Ingredients

1 (9 inch) pie shell, baked
1 (15 ounce) can sliced peaches,
juice reserved
1 (3.5 ounce) package instant
vanilla pudding mix
1 cup milk
1 cup sour cream
1/4 teaspoon almond extract
1 tablespoon cornstarch
1 teaspoon lemon juice

Directions

Drain peaches, reserving 2/3 cup of syrup. Stir together pudding mix, milk, sour cream, and almond extract for 2 minutes, until very smooth. Pour filling into pie shell. Chill for 10 minutes.

Arrange peach slices in a nice pattern over custard in pie shell.

In a small saucepan, mix together reserved peach syrup and corn starch. Bring to a boil, and cook for 2 minutes. Remove from heat, and stir in lemon juice. Pour glaze over peaches. Chill until set. Serve.

Spinach Pie II

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 tablespoon olive oil
1 onion, finely diced
1/2 pound fresh mushrooms, sliced
2 bunches fresh spinach, washed, stems removed
1 pint part-skim ricotta cheese
1/2 cup grated Parmesan cheese
1 egg, beaten
salt and pepper to taste

Directions

Preheat oven to 350 degrees (175 degrees C).

Heat a skillet over medium heat. Add olive oil, then onions. Saute onions until soft, about 5 minutes. Add mushrooms and saute 5 minutes more, stirring occasionally. Add spinach and cook just until wilted, about 1 minute.

In a large mixing bowl combine ricotta, parmesan, and egg. Mix well, then add spinach mixture. Stir thoroughly. Add salt and pepper to taste.

Spread mixture into pastry-lined pan. Cover with second circle of pastry. Trim and seal edges. Cut steam vents in top.

Bake in preheated oven for 35 to 45 minutes, or until crust is golden brown.

Strawberry Dream Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1/3 cup strawberry preserves
1 1/2 cups frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
1 cup fresh strawberries
2 teaspoons white sugar
2 teaspoons grenadine syrup

Directions

In a bowl, mix the cream cheese and strawberry preserves. Fold in the whipped topping. Scoop the mixture into the prepared pie crust, and set aside.

In a blender or food processor, blend the strawberries, sugar, and grenadine syrup until slightly chunky. Spread over the cream cheese mixture. Chill in the refrigerator at least 2 hours before serving.

Cherry Cream Cheese Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (21 ounce) can light cherry pie filling
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
1 teaspoon vanilla extract

Directions

Beat cream cheese until light and fluffy. Gradually add sweetened condensed milk, and continue beating until smooth and combined. Add lemon juice and vanilla; mix well.

Fill graham cracker crust evenly. Refrigerate until set; this will take between 2 to 4 hours. Just before serving, spread the cherry pie filling over the top of the pie.

Vinegar Pie VII

Ingredients

1 (9 inch) pie crust, baked
1 cup white sugar
2 tablespoons all-purpose flour
2 tablespoons distilled white vinegar
2 eggs, beaten
1 cup water
1/2 teaspoon lemon extract
1 tablespoon butter

Directions

In a double boiler, combine sugar and flour. Mix well, then whisk in vinegar, eggs, and water. Cook until thickened, stirring constantly. Just before removing from heat, stir in butter or margarine and lemon extract.

Pour mixture into baked pastry shell. Chill before serving. Top with whipped cream if desired.

Pumpkin Pie Spice II

Ingredients

1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/8 teaspoon ground cloves

Directions

In a small bowl, mix together cinnamon, nutmeg, ginger and cloves.
Store in an airtight container.

Baker's Secret Pie Crust

Ingredients

3/4 cup cake flour
3/4 cup all-purpose flour
1 teaspoon white sugar
1/2 teaspoon salt
1/8 teaspoon baking powder
4 tablespoons unsalted butter
5 tablespoons shortening
1 egg yolk
2 teaspoons distilled white vinegar
3 cubes ice
1/2 cup cold water

Directions

Measure butter & shortening onto a plate, put into freezer for about 20 minutes.

Measure cake flour, all-purpose flour, sugar, salt and baking powder into the bowl of a food processor. Pulse for a few seconds to mix.

Take 1/2 of the cold butter and 1/2 of the cold shortening, put into processor with dry ingredients and pulse off and on for about 1 minute. Scrape down twice while doing this.

Take remainder of the cold butter & cold shortening and cut in very briefly with the processor, leaving visible pea-sized chunks. Do not over process at this stage!

In a measuring cup, mix egg yolk and vinegar together, add ice cubes and water. Let this get chilled, about 3 to 4 minutes.

Remove mixed flours and shortening from processor, put into a large mixing bowl. Sprinkle approximately 4 to 5 tablespoons of this egg, water, vinegar mixture, a little at a time, mixing gently with a fork. The key to this is, you do not want a wet dough, and you do not want to overmix.

Place this dough into plastic wrap or plastic bag, chill in refrigerator for a few minutes. (May also be frozen for a few weeks at this stage for future use).

Remove from refrigerator and roll out. This makes absolutely the BEST pie crusts. I have won County Fair competitions with this pie crust. Double for making a 2-crust pie.

Delicious Apple Pie Bars

Ingredients

2 1/2 cups sifted all-purpose flour
1 teaspoon salt
1 cup butter, softened but not melted
2 egg yolks
1/3 cup milk, or as needed
1 cup rolled oats

1 tablespoon cornstarch
1 tablespoon lemon juice
6 large apples - peeled, cored, and sliced
1/2 cup white sugar
1/4 cup brown sugar
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 egg white, beaten until foamy

1/2 cup confectioners' sugar
1 tablespoon milk
1 dash almond extract, or to taste

1 teaspoon white sugar
1/2 teaspoon ground cinnamon

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish.

Whisk together the flour and salt in a large mixing bowl. Cut in the softened butter with a knife or pastry blender until the mixture resembles coarse crumbs. Whisk together the egg yolks in a liquid measuring cup, then add enough milk to reach 2/3 cup of liquid. Gradually stir into the flour mixture until moistened. Turn the dough out onto a lightly floured surface and knead briefly. Roll about half of the dough out to fit the prepared baking dish. Place the bottom crust in the baking dish. Sprinkle the oats evenly over the crust. Roll out the top crust, and set aside.

Mix the cornstarch and lemon juice together until smooth. Heat the cornstarch mixture in a large skillet with the apples, white sugar, brown sugar, cinnamon, and nutmeg over medium heat until the apples are tender, about 15 minutes. Remove from heat, and allow to cool slightly. Spread the apple filling evenly over the oats. Cover the filling with the top crust. Pinch the edges together to seal the crusts, and brush with egg white. Cut a few slits on the top crust to vent.

Bake in the preheated oven until golden brown and the filling has thickened, about 50 minutes.

While pie is baking, prepare the glaze by beating the confections' sugar with 1 tablespoon of milk in a small bowl. Stir in the almond extract. Drizzle the glaze over the warm pie. Mix 1 teaspoon of sugar and 1/2 teaspoon of cinnamon together in a small bowl, and sprinkle cinnamon sugar over the glaze. Cool completely before cutting into bars.

Lemon Pie II

Ingredients

1 (8 ounce) package cream
cheese
1 (14 ounce) can sweetened
condensed milk
1/3 cup lemon juice
1 (9 inch) prepared graham
cracker crust

Directions

Mix together the cream cheese, milk and lemon juice. Mix well and spread in graham crust. Chill and top as desired.

Pumpkin Pie Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 egg
1/2 cup margarine
1 (29 ounce) can pumpkin puree
3 eggs
1/2 cup white sugar
1 1/2 teaspoons ground cinnamon
2/3 cup evaporated milk
1/4 cup margarine
1 cup brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Reserve 1 cup of cake mix from the package. In a bowl, combine remaining cake mix, 1 egg and melted margarine. Press mixture into the bottom and up the sides of a 9x13 inch pan to form a crust.

Mix together the pumpkin, 3 eggs, sugar, cinnamon and evaporated milk until blended. Pour over the crust. Combine the brown sugar and reserved 1 cup cake mix, then cut in the margarine until mixture is crumbly. Sprinkle over the filling.

Bake in the preheated oven for 50 minutes. Keep refrigerated.

Banana Blueberry Pie

Ingredients

1 (8 ounce) package cream cheese, softened
3/4 cup sugar
2 cups whipped topping
4 medium firm bananas, sliced
2 (9 inch) pastry shells, baked
1 (21 ounce) can blueberry pie filling
fresh blueberries and mint and additional sliced bananas (optional)

Directions

In a mixing bowl, beat cream cheese and sugar until smooth. Fold in whipped topping and bananas. Pour into pastry shells. Spread with pie filling. Refrigerate for at least 30 minutes. Just before serving, garnish with blueberries, mint and bananas if desired.

POP-TARTS[®] Apple Cranberry Pie

Ingredients

1 (9 inch) refrigerated rolled pie
pastry
2 (21 ounce) cans apple pie filling,
peach pie filling, or combination
1/2 cup dried cranberries
1/2 teaspoon almond extract
4 KELLOGG'S[®] POP-TARTS[®]
Frosted Brown Sugar Cinnamon
toaster pastries
1/4 cup finely chopped walnuts

Directions

Fit pastry into 9-inch pie plate according to package directions.
Crimp edges.

In medium bowl stir together pie filling, cranberries, and almond
extract. Spoon into pastry.

Crumble KELLOGG'S[®] POP-TARTS[®] FROSTED BROWN
SUGAR CINNAMON toaster pastries over top of pie. Sprinkle with
nuts.

Baked at 375 degrees F, loosely covered with foil, for 30 minutes.
Remove foil. Bake at 375 degrees F about 15 minutes more or until
golden brown. Serve warm or at room temperature.

Apple Maple Crumble Pie

Ingredients

5 apples - peeled, cored and sliced
2/3 cup maple syrup
1/2 cup butter
1/2 cup brown sugar
3/4 cup all-purpose flour
1 pinch salt
3/4 cup rolled oats

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place the apples in an 8x8 inch baking dish. Pour the maple syrup over the apples. In a bowl, cream together the butter and brown sugar. Stir in the flour, salt and oats. Sprinkle the oat mixture over the apples.

Bake in preheated oven 35 minutes, until golden and bubbly and apples are tender.

Ham 'N' Cheese Pie

Ingredients

2 cups cubed fully cooked ham
2 cups shredded Cheddar cheese
1 cup chopped onion
4 eggs
2 cups milk
1 cup biscuit/baking mix
Dash pepper

Directions

Sprinkle ham, cheese and onion into two greased 9-in. pie plates. In a bowl, combine eggs, milk, biscuit mix and pepper until blended; pour over ham mixture. Bake 400 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Fudge Berry Pie

Ingredients

2 (10 ounce) packages frozen
sweetened raspberries or sliced
strawberries, thawed and drained
1/4 cup corn syrup
1 (12 ounce) container frozen
whipped topping, thawed
1 chocolate crumb crust (9 inches)
1 cup semisweet chocolate chips

Directions

In a blender, process the berries until pureed. Pour into a large bowl. Add the corn syrup; mix well. Fold in 2 cups of whipped topping. Spoon into the crust. Freeze for 2 hours or until firm.

In a saucepan, combine 1 cup of whipped topping and chocolate chips; cook and stir over low heat until smooth. Spread over filling. Cover and freeze for 4 hours or until firm. Remove from the freezer 30 minutes before serving. Garnish with remaining whipped topping.

Slow Cooker Chicken Pot Pie Stew

Ingredients

4 large skinless, boneless chicken breast halves, cut into cubes
10 medium red potatoes, quartered
1 (8 ounce) package baby carrots
1 cup chopped celery
2 (26 ounce) cans condensed cream of chicken soup
6 cubes chicken bouillon
2 teaspoons garlic salt
1 teaspoon celery salt
1 tablespoon ground black pepper
1 (16 ounce) bag frozen mixed vegetables

Directions

Combine the chicken, potatoes, carrots, celery, chicken soup, chicken bouillon, garlic salt, celery salt, and black pepper in a slow cooker; cook on High for 5 hours.

Stir the frozen mixed vegetables into the slow cooker, and cook 1 hour more.

Banana Yogurt Pie

Ingredients

- 2 cups rolled oats
- 1 cup pitted dates
- 1 teaspoon vanilla extract
- 2 tablespoons orange juice
- 3 tablespoons cocoa powder
- 1/4 cup boiling water
- 1 teaspoon unflavored gelatin
- 2 frozen bananas, peeled and chopped
- 1 cup low-fat evaporated milk, chilled
- 1/2 teaspoon vanilla extract
- 1 cup low-fat plain yogurt
- 1 banana, finely sliced
- 1/4 cup lemon juice
- 1 teaspoon ground nutmeg

Directions

Combine the rolled oats, dates, vanilla extract, orange juice, and cocoa powder in the bowl of a food processor. Blend for 3 minutes, or until mixture sticks together. Press the mixture thinly around the sides and base of a 9 inch pie dish and refrigerate.

Place the gelatin in a small bowl. Pour boiling water over gelatin, stir to dissolve, and set aside to cool.

Place frozen bananas in food processor or blender and blend until smooth. Add milk and blend for 3-4 minutes. Add extra vanilla and yogurt and mix well. Add dissolved gelatin. Pour mixture into the base of the pie dish and refrigerate until firm.

Soak the extra banana in the lemon juice, slice and place on top of pie. Sprinkle with nutmeg and serve.

Smooth and Creamy Peanut Butter Pie

Ingredients

3/4 cup creamy peanut butter
1 (3 ounce) package cream
cheese
1 1/4 cups confectioners' sugar
1 (12 ounce) container frozen
whipped topping, thawed
1 (9 inch) prepared chocolate
cookie crumb crust

Directions

In a large bowl, mix together peanut butter, cream cheese and sugar. Then stir whipped topping into peanut butter mixture. Whisk until smooth and no lumps remain.

Pour filling into pie crust and refrigerate for about 3 hours until pie is firm.

Sweet Potato and Turkey Shepherd's Pie

Ingredients

2 large sweet potatoes, peeled and cubed
1 large russet potato, peeled and cubed
2 large carrots, peeled and diced
1/4 cup egg substitute
1/3 cup light sour cream
salt and ground black pepper to taste
1 tablespoon olive oil
1 pound ground turkey
1/2 cup chopped onion
1 stalk celery, chopped
1 clove garlic, minced
1 teaspoon crumbled dried thyme
3/4 teaspoon poultry seasoning
1/2 cup chicken stock
1/2 cup hot milk
1 tablespoon all-purpose flour
1 dash Worcestershire sauce
1 dash browning sauce
1 1/3 cups herb-seasoned stuffing mix
1 cup peas
3/4 cup corn
1/2 teaspoon crumbled dried thyme
salt and ground black pepper to taste
1 teaspoon ground nutmeg

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 2-quart, deep-dish casserole pan.

Place the sweet potato, russet potato, and carrot each in separate saucepans. Pour enough water into each saucepan to cover the vegetables. Place each saucepan over medium heat and bring to a boil. Cook each until tender enough to pierce with a fork, 5 to 7 minutes; drain. Set the carrots aside.

Place the drained sweet potato and russet potato in a large mixing bowl; mash lightly. Add the egg substitute and sour cream. Blend the potato mixture with an electric hand mixer set to medium until smooth and fluffy, about 2 minutes. Season with salt and pepper. Set aside.

Heat the oil in a large skillet over medium heat. Cook the turkey in the hot oil until browned, 4 to 5 minutes. Add the onion, celery, garlic, 1 teaspoon thyme, and poultry seasoning. Cook until the turkey is cooked through and no longer pink. Increase the heat to medium-high. Pour the chicken stock into the turkey mixture. Whisk together the hot milk and flour until smooth. When the chicken stock begins to boil, add the flour mixture to the stock and stir until it thickens. Remove from heat and stir in Worcestershire sauce and browning sauce.

Pour the turkey mixture into the bottom of the prepared casserole dish. Sprinkle the stuffing mix over the turkey mixture. Arrange the carrots, peas, and corn atop the stuffing mix. Season with thyme, salt and pepper. Spoon the potato mixture over the vegetables, spreading to cover all the way to the edges of the dish. Sprinkle with nutmeg.

Bake in preheated oven until top is slightly browned, about 35 minutes. Allow to rest 30 minutes before serving.

Savory Meat Pie

Ingredients

2 medium potatoes, peeled and quartered
1 pound ground beef
3/4 cup sliced green onions
1 large carrot, finely chopped
1 garlic clove, minced
1/2 teaspoon dried thyme
1/2 teaspoon rubbed sage
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon celery salt
Pinch ground cinnamon
1/4 cup minced fresh parsley
1/4 cup chili sauce
1 Pastry for double-crust pie (9 inches)
1 tablespoon Dijon mustard
1 tablespoon milk

Directions

In a saucepan, cook potatoes in boiling water until tender; mash and set aside. Meanwhile, in a skillet, brown the beef; drain. Stir in the next nine ingredients. Simmer for 4-5 minutes. Stir in potatoes, parsley and chili sauce; remove from the heat. Place bottom pastry in a 9-in. pie plate; brush with mustard. Add the meat mixture. Top with remaining pastry; seal and flute edges. Cut slits in the top crust. Brush with milk. Bake at 450 degrees F for 10 minutes. Reduce heat to 350 degrees F bake 25 minutes longer or until golden brown.

Cheddar Chicken Pie

Ingredients

3 cups shredded Cheddar cheese, divided
1 (10 ounce) package frozen chopped broccoli, thawed and drained
1 1/2 cups cubed cooked chicken
2/3 cup finely chopped onion
1 1/3 cups milk
3 eggs
3/4 cup biscuit baking mix
3/4 teaspoon salt
1/4 teaspoon pepper

Directions

In a bowl, combine 2 cups cheese, broccoli, chicken and onion; spread into a greased 10-in. pie plate. In a small mixing bowl, beat the milk, eggs, biscuit mix, salt and pepper until smooth. Pour over broccoli mixture (do not stir).

Bake at 400 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean. Sprinkle with the remaining cheese. Let stand for 5 minutes or until cheese is melted.

Vinegar Pie VIII

Ingredients

1 (9 inch) pie shell
1 1/4 cups white sugar
1/4 cup all-purpose flour
1 tablespoon lemon zest
1/2 cup cider vinegar
2 cups water
3 eggs, beaten
1 tablespoon butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large saucepan, combine sugar, flour, and lemon rind. Mix well, then whisk in vinegar and water. Cook mixture over medium heat, stirring constantly, until it comes to a boil. Continue to boil and stir for 1 minute. Remove from heat.

Place eggs in a medium bowl. Slowly whisk 1/2 cup of sugar mixture into eggs. Whisk egg mixture back into remaining sugar mixture. Stir in butter or margarine. Pour mixture into pastry shell.

Bake in preheated oven for 10 minutes. Reduce heat and bake 30 minutes more. Filling will still be liquidy but will firm as pie cools. Cool completely before serving.

Hamburger Pie II

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 pound lean ground beef
1 onion, grated
1 (10.75 ounce) can condensed tomato soup
3 tablespoons Worcestershire sauce
1 teaspoon seasoning salt
1 (4.5 ounce) can mushrooms, drained
4 ounces Cheddar cheese, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

Crumble ground beef into a large skillet. Cook over medium-high heat 3 minutes. Add onion and continue to cook until meat and onion are both browned. Drain off excess fat.

Mix in soup, Worcestershire sauce, seasoned salt, and mushrooms. Pour mixture into pastry-lined pan. Cover with top crust. Seal edges and cut steam vents in top.

Bake in preheated oven for 30 minutes, until crust is golden brown. Place slices of cheese on top of pie. Serve pie while hot.

Caramel Apple Pie III

Ingredients

10 individually wrapped caramels
1/2 cup all-purpose flour
3/4 cup caramel ice cream
topping
2/3 cup chopped pecans
1 teaspoon lemon juice
4 apples - peeled, cored and
chopped
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

Unwrap and cut caramel candy in half. In a large bowl, mix candy with flour. Stir in apples, ice cream topping, and lemon juice. Pour filling into pie crust and sprinkle with chopped pecans.

Place in oven on a sheet of foil to catch the drips. Bake in preheated oven for 50 minutes, or until golden and bubbly.

Chocolate Pecan Pie V

Ingredients

1 (9 inch) pie shell
2 (1 ounce) squares unsweetened chocolate
3 tablespoons butter
3/4 cup white sugar
1 cup light corn syrup
3 eggs
1 teaspoon vanilla extract
1 cup chopped pecans
1/2 cup frozen whipped topping, thawed

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a double boiler melt chocolate and butter or margarine.

Combine sugar and corn syrup in a medium saucepan. Bring to a rapid boil and allow mixture to boil 2 minutes. Add chocolate mixture, stirring well.

Place eggs in a medium bowl. While whisking constantly, pour chocolate mixture over eggs. Whisk in vanilla extract, then stir in pecans. Pour mixture into pie shell.

Bake in preheated oven for 45 to 50 minutes. Cool before serving. Top each slice with a spoonful of whipped topping.

Blueberry Cherry Pie

Ingredients

2 cups pitted cherries
2 cups blueberries, rinsed and drained
1 1/4 cups white sugar
1/4 cup all-purpose flour
1 tablespoon ground cinnamon
1/2 teaspoon lemon juice
1 tablespoon butter
1 recipe pastry for a 9 inch double crust pie

Directions

Mix sugar, flour, and cinnamon in large bowl. Add fruit. Add lemon juice, and stir well.

Pour into a 9 inch unbaked pie shell. Dot with the butter or margarine. Cover with top crust and flute edges. Cut small slits in the top.

Bake at 375 degrees F (190 degrees C) for 1 hour. I put a baking sheet under mine to catch any liquid that might bubble over.

Chocolate Peanut Butter Pie VI

Ingredients

1 (9 inch) pie crust, baked
2 cups milk
1 tablespoon butter
1/4 teaspoon salt
4 egg yolks
1/4 cup unsweetened cocoa powder
1 cup white sugar
1/3 cup cornstarch
2/3 cup confectioners' sugar
1/3 cup peanut butter

Directions

In a medium saucepan, combine milk, butter, and salt. Place over low heat and bring to a simmer. In a medium bowl, beat together egg yolks, cocoa powder, white sugar, and cornstarch.

Slowly whisk 1/2 cup of hot milk mixture into egg yolk mixture, blending well. Gradually add egg yolk mixture to remaining milk mixture, whisking constantly. Return to heat and allow to boil 2 minutes, stirring constantly. Remove from heat and allow to cool.

In a small bowl mix together confectioners' sugar and peanut butter until thoroughly combined. Crumble mixture into pastry shell. Pour cooled chocolate mixture over peanut butter crumbles. Chill 2 hours before serving.

English Walnut Pie

Ingredients

3 eggs
1/4 teaspoon salt
3/4 cup white sugar
2 teaspoons vanilla extract
3/4 cup light corn syrup
1 cup chopped walnuts
1/4 cup butter
1 (9 inch) deep dish pie crust

Directions

Preheat oven to 400 degrees F (205 degrees C).

Beat the eggs in a large bowl. Mix in sugar, salt, vanilla, and syrup. Melt the butter or margarine, and add it to the egg mixture. Stir in the nuts. Pour filling into pie shell.

Bake in preheated oven for 10 minutes. Reduce heat to 300 degrees F (150 degrees C), and continue baking for 35 to 45 minutes.

Christmas Eclair Pie

Ingredients

PASTRY

1/2 cup butter
1 cup water
1 cup all-purpose flour
3 eggs

FILLING

1 pint heavy cream, whipped
2 (3.4 ounce) packages instant
vanilla pudding mix
2 1/2 cups milk

FROSTING

1 (16 ounce) container prepared
chocolate frosting
1 cup heavy cream, whipped
(optional)
1 (4 ounce) jar maraschino
cherries (optional)
1 cup chopped walnuts (optional)

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour a pizza pan. Grease the bottom of a small glass bowl and place in center of pan.

In a small saucepan over medium heat, combine butter and water; bring to a boil. Remove from heat and stir in flour, stirring until thickened. Stir in eggs, one at a time, stirring well after each. Pour batter around bowl, forming a ring.

Bake in preheated oven for 40 minutes. Turn off the heat and allow pastry to rise another 15 minutes. Do not open the oven door while pastry is rising. After the 15 minutes, remove pastry from oven and cool completely. Cut through the pastry horizontally, making a bottom and a top.

Beat together the milk and pudding mix. Stir pudding mixture into whipped cream and beat until thick. Spread filling in pastry bottom, and then replace pastry top.

Heat the prepared chocolate frosting for a few seconds in the microwave, to make it pourable. Pour over filled pastry, letting it drip down the sides.

If desired, pipe dots of whipped cream on top, sprinkle with walnuts, and place a cherry on each whipped cream dot.

Peppermint Fudge Pie

Ingredients

24 chocolate wafer cookies,
crushed
1/2 cup butter
4 cups miniature marshmallows
1/2 cup milk
1 cup heavy whipping cream
1/2 cup crushed peppermint hard
candies

Directions

Combine cookies and melted butter or margarine. Press into 9 inch pie plate. Bake at 350 degrees F (175 degrees C) for 10 minutes. Cool.

Put 3 cups marshmallows in a double boiler. Add milk, and cook until mixture melts and thickens. Cool in refrigerator for about 15 minutes.

In another bowl, whip the cream. Blend in the crushed candy and remaining 1 cup marshmallows. Fold whipped cream mixture into melted and cooled marshmallow mixture.

Pour into crust, and chill well before serving.

Rockin' Rhubarb Pie

Ingredients

1 (15 ounce) package pastry for a 9 inch double crust pie
4 cups chopped fresh rhubarb
3 tablespoons all-purpose flour
2 cups white sugar
4 egg yolks, beaten
1 cup half-and-half cream
1/2 teaspoon almond extract
1 tablespoon half-and-half cream
1 tablespoon white sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place one of the pie crusts into the bottom of a 10 inch pie plate or 9 inch deep dish pie plate. Put the rhubarb in the pie shell. In a small bowl, stir together the flour and 2 cups of sugar. In a medium bowl, whisk together the egg yolks, 1 cup half-and-half, and almond extract. Stir in the sugar and flour until well blended.

Pour the sauce over the rhubarb - it may not all fit into the pan, so just discard any remaining mixture. Place the top pie crust over the filling, seal the edges and flute. Brush the top crust with the remaining half-and-half, and sprinkle with remaining sugar. Cut a few small slits in the top crust for ventilation. Place the pie onto a cookie sheet to catch any drips.

Bake for 45 minutes in the preheated oven, or until puffed up in the middle and golden brown on the top. A knife should easily pierce the rhubarb. Cool until just warm before serving to allow the custard to set.

Mushroom Crusted Ham and Cheese Pie

Ingredients

10 ounces fresh mushrooms,
coarsely chopped
1/4 cup finely chopped onion
1/4 cup butter
1/2 cup dry bread crumbs
2 tablespoons grated Parmesan
cheese
1/4 teaspoon salt
1/4 teaspoon black pepper
4 ounces shredded sharp
Cheddar cheese
1 (8 ounce) container herb and
garlic flavored cream cheese,
softened
4 eggs
1 dash hot pepper sauce
1 cup cooked ham, diced
1 tablespoon chopped fresh
parsley

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a medium pan, saute mushrooms and onion in 3 1/2 tablespoons of the butter until just tender, about 5 minutes. Stir in the bread crumbs, Parmesan, salt and pepper.

Butter the bottom and sides of a 10 inch deep dish pie pan with remaining butter. Press mushroom mixture into pan evenly on bottom and sides. Sprinkle shredded cheese over the mushrooms.

In a blender, beat together cream cheese, eggs and hot pepper sauce until well incorporated. Stir in diced ham. Pour over the shredded cheese and bake 30 minutes or until set in center. Garnish with fresh chopped parsley.

Apple Streusel Pie

Ingredients

2 ounces butter
1/2 cup packed brown sugar
1/2 cup all-purpose flour
1 cup chopped pecans

9 apple - peeled, cored and sliced
1/4 cup white sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon

2 recipes unbaked pie shells

Directions

Preheat oven to 350 degrees F (175 C).

Prepare the topping by combining the butter, brown sugar, flour and chopped pecans. Cut in all ingredients with pastry cutter until pea-sized. Set aside

Combine the apples, sugar, flour and cinnamon. Toss gently together and set aside.

Place apple mixture in unbaked pie shells. Heap the apples up high in each shell and fill completely. Sprinkle topping on top of each.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Do not allow topping to get too dark.

Three Cheese Spaghetti Pie

Ingredients

6 ounces cooked and drained spaghetti
1 egg white
1/3 cup grated Parmesan cheese
1/2 pound lean ground beef
1 1/4 cups spaghetti sauce
1 egg yolk
3/4 cup ricotta cheese
1 teaspoon dried parsley
1 cup shredded mozzarella cheese
1 (9 inch) pie shell

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium size bowl, combine spaghetti, egg white and Parmesan cheese. Place mixture into a 9 inch pie shell.

In a skillet over medium heat, cook beef until browned. Add spaghetti sauce, stirring, and cook for 5 more minutes. Set aside.

In a medium size bowl combine egg yolk, ricotta, parsley and 1/2 cup of the mozzarella. Spread cheese mixture over spaghetti mixture in pie shell, spread meat sauce over cheese mixture and top with remaining 1/2 cup of mozzarella.

Cover pie with foil and bake at 375 degrees F (190 degrees C) for 35 minutes, removing foil during the last 10 minutes of cooking. Let stand before serving.

Lazy Pierogi

Ingredients

3 pounds sauerkraut
1 onion, chopped
1 pound uncooked rotini pasta
1 pound fresh mushrooms,
chopped
1/2 pound butter
2 (10.75 ounce) cans condensed
cream of mushroom soup

Directions

Place the sauerkraut and onion in a large skillet over medium-low heat with enough water to cover. Simmer 1 hour, or until most of the water has cooked off.

Bring a large pot of lightly salted water to a boil. Add rotini and cook for 8 to 10 minutes or until al dente; drain.

In a medium skillet over medium heat, saute the mushrooms in 2 tablespoons of the butter for about 5 minutes.

Stir the remaining butter, cooked pasta, and cream of mushroom soup into the sauerkraut mixture. Cook and stir 15 minutes, or until heated through.

Banana Split Pie

Ingredients

1 cup margarine, softened
2 eggs
2 cups confectioners' sugar
2 (9 inch) prepared graham cracker crusts
5 bananas, sliced
1 (15 ounce) can crushed pineapple, drained with juice reserved
1 (16 ounce) container frozen whipped topping, thawed
1 (4 ounce) jar maraschino cherries
1/2 cup pecans

Directions

In a medium bowl, cream together the margarine, eggs and confectioners' sugar; beat for 15 minutes. Spread evenly in the graham cracker crusts.

In each crust, place banana slices on top of sugar mixture; spread pineapple on bananas. Spoon a little of the reserved juice over fruit. Spoon whipped topping over fruit; garnish with cherries and pecans. Chill before serving.

Nectarine Pie

Ingredients

2/3 cup white sugar
4 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1 cup heavy whipping cream
1/4 teaspoon almond extract
5 nectarines
1 (9 inch) unbaked pie shell

Directions

Preheat oven to 400 degrees F (205 degrees C). Place a large pot of water over high heat, and bring to a boil.

Combine sugar, flour, cinnamon, heavy cream and almond extract. Set aside.

Place the nectarines in boiling water for 30 to 45 seconds. Immediately place nectarines under cold running water and remove skins. Cut nectarines in half and remove pits. Place halves in the pie shell with the cut side down. Pour the cream mixture around the nectarines.

Bake at 400 degrees F (205 degrees C) for 35 to 40 minutes. Good served warm or cold.

Pumpkin Pie (Wheat-Free, Egg-Free, and Dairy-

Ingredients

Crust:

1 1/2 cups gluten-free all purpose
baking flour
1 teaspoon salt
1/2 cup vegetable oil
2 tablespoons french vanilla soy
creamer

Pie Filling:

2 cups canned pumpkin
1 cup french vanilla soy creamer
3/4 cup brown sugar
1/4 cup cornstarch
1 tablespoon dark corn syrup
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1/8 teaspoon ground cloves

Directions

Preheat an oven to 425 degrees F (220 degrees C).

Stir together all purpose gluten-free flour and 1 teaspoon salt. In a separate bowl, whisk together the vegetable oil and soy creamer until creamy. Pour oil mixture into flour mixture, stir with fork until blended. Pat the crust into the bottom and sides of a 9-inch pie pan. Bake for 15 minutes in preheated oven. Remove and set aside.

Decrease oven to 350 degrees F (175 degrees C). Place pumpkin, soy creamer, brown sugar, cornstarch, corn syrup, cinnamon, ginger, nutmeg, salt, and cloves in a blender. Blend until combined. Pour into prebaked pie crust. Place foil around the edges of the pie crust and bake for 60 minutes or until a knife inserted 1 inch from crust comes out clean. Cool pie on counter for 2 hours then refrigerate overnight before serving.

Graham Cracker Pie

Ingredients

1 cup graham cracker crumbs
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 cup butter, softened
1/2 cup white sugar
5 tablespoons all-purpose flour
1 pinch salt
2 cups milk
2 egg yolks, beaten
1 teaspoon vanilla extract

Directions

To Make Crust: In a medium bowl, combine graham cracker crumbs, brown sugar, and cinnamon. Mix well, then stir in softened butter or margarine. Mix until all ingredients are thoroughly combined.

Generously grease an 8 inch pie pan. Press graham cracker mixture evenly into pan. Chill until ready to use.

To Make Filling: In a heavy saucepan, mix together sugar, flour, and salt. Gradually add milk, stirring well. Add egg yolks and whisk until mixture is smooth. Cook over medium heat, stirring constantly, until mixture thickens. Stir in vanilla extract and allow mixture to cool.

Pour cooled filling into crust and chill before serving.

Passover Chocolate Mousse Pie

Ingredients

10 kosher for Passover chocolate wafers
1 tablespoon butter, melted

6 ounces semi-sweet chocolate chips
1/4 cup water
1/4 cup white sugar
2 eggs
1 (7 ounce) can whipped cream

Directions

Crumble the chocolate wafers into a medium-size mixing bowl. Combine the chocolate crumbles with the melted butter or margarine. Press mixture with your hands into a 9 inch pie plate.

Melt chocolate chips in the top of a double boiler. Stir occasionally until smooth. Pour water into the chocolate and continue stirring until blended. Remove the chocolate from the heat.

Whip the sugar and eggs until thick and pale. Fold the chocolate mixture into the bowl with the sugar and eggs. Fold 1/2 whipped cream into the mixture. Pour mixture into the pie crust. Decorate with remaining cream.

Sweet Cherry Pie

Ingredients

1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/3 cup shortening
4 tablespoons cold water
1/4 cup sugar
2 tablespoons cornstarch
1 (15 ounce) can pitted dark sweet cherries, drained
1 1/2 teaspoons lemon juice
Dash almond extract
1 tablespoon butter or margarine

Directions

In a bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until a ball forms. Divide dough in half so that one ball is slightly larger than the other. Roll out larger ball to fit a 7-in. pie plate. Transfer pastry to pie plate. Trim pastry even with edge.

For filling, combine sugar with cornstarch in a microwave-safe bowl. Drain cherries and reserve 2 tablespoons juice. Stir in cherries; reserved juice, lemon juice and almond extract. Microwave on high for 2-3 minutes until mixture comes to a boil and is thickened, stirring occasionally. Pour into crust. Dot with butter.

Roll out remaining pastry to fit top of pie. Place over filling. Flute edges. Cut slits in pastry. Bake at 400 degrees F for 15 minutes. Reduce heat to 350 degrees F and bake 25-30 minutes longer or until golden brown. Cool on a wire rack.

Cool Lime Pie

Ingredients

1 1/4 cups crushed pretzels
1/4 cup white sugar
1/2 cup melted butter
1 (6 ounce) can frozen limeade concentrate
1 (14 ounce) can sweetened condensed milk
1 tablespoon grated lime peel
1 (3.5 ounce) package instant vanilla pudding mix
1 (8 ounce) container frozen whipped topping, thawed
4 drops green food coloring (optional)

Directions

Preheat oven to 400 degrees F (200 degrees C).

To Make Crust: In a medium bowl, combine pretzels, sugar and butter. Press into a lightly greased 9 inch pie pan.

Bake in preheated oven for 5 minutes. Let cool completely.

To Make Filling: In a large bowl, combine limeade and condensed milk. Whisk in pudding mix. Allow mixture to set for 5 minutes. Stir in lime peel, then fold in whipped topping. Stir in green food coloring if desired.

Pour mixture into cooled pie crust. Cover and refrigerate for at least 2 hours before serving.

Blackberry-Lemon Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
3/4 cup brown sugar
1 tablespoon lemon zest
4 cups fresh blackberries, rinsed and drained
1 cup white sugar
1/2 cup all-purpose flour
1 tablespoon lemon zest
1 tablespoon butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bottom crust into a 9 inch pie pan. In a medium bowl, crumble remaining pie crust into a bowl with the brown sugar and 1 tablespoon lemon zest. Mix with hands until dough becomes pea-size crumbs. Set aside.

In a large bowl, combine blackberries, white sugar, flour and 1 tablespoon lemon zest. Fill bottom pie crust with blackberry mixture. Sprinkle crumb topping over mixture and dot with butter.

Bake pie in preheated oven for 45 minutes to 1 hour, or until crust is browned and berries are bubbling. Let stand before serving.

Buttery Cranberry Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 1/2 cups white sugar
1/3 cup all-purpose flour
1/4 teaspoon salt
1/2 cup water
1 (12 ounce) package fresh cranberries
1/4 cup lemon juice
1 dash ground cinnamon
2 teaspoons butter

Directions

Preheat oven to 425 degrees F (220 degrees C.)

In a saucepan, combine sugar, flour, salt and water. Bring to a boil and cook, stirring constantly until thick and smooth. Add berries, lemon juice and cinnamon. Cook 5 minutes until mixture is thick and berries pop. Remove from heat and stir in butter.

Roll one ball of dough out to fit a 9 inch pie plate. Place bottom crust in pie plate. Spoon in filling. Roll out top crust and cut into strips for lattice. Place lattice strips on top and seal edges.

Bake in the preheated oven for 40 minutes, or until crust is golden brown.

Meat Shell Potato Pie

Ingredients

1 pound ground chuck or lean ground beef
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted, divided
1/4 cup chopped onion
1 egg
1/4 cup dry bread crumbs
2 tablespoons chopped fresh parsley
1/4 teaspoon salt
1 pinch pepper
2 cups mashed potatoes
4 bacon strips, cooked and crumbled
1/2 cup shredded Cheddar cheese

Directions

In a large bowl, combine beef, 1/2 cup soup, onion, egg, bread crumbs, parsley, salt and pepper; mix well. Press onto the bottom and up the sides of a 9-in. pie plate. Bake at 350 degrees F for 25 minutes; drain.

Combine potatoes and remaining soup in a bowl; mix until fluffy. Spread over meat crust. Sprinkle with bacon and cheese. Bake at 350 degrees F for 15 minutes. Let stand for a few minutes. Cut into wedges.

Custard Pie II

Ingredients

4 eggs, beaten
2/3 cup white sugar
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract
1/2 teaspoon salt
2 cups scalded milk
1 recipe pastry for a 9 inch single crust pie

Directions

Combine eggs, sugar, cinnamon or nutmeg, vanilla, and salt. Add scalded milk a little at a time, so that you do not cook the eggs. When all is blended, pour into a 8 or 9 inch unbaked pie shell.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until a knife inserted into the center comes out clean.

Sour Cream Lemon Pie

Ingredients

1 cup white sugar
1/2 cup all-purpose flour
1/2 teaspoon salt
2 cups milk
1/2 cup sour cream
3 egg yolks
1/4 cup butter
1 1/2 teaspoons lemon zest
1/4 cup lemon juice
1 (9 inch) pie crust, baked

Directions

In a saucepan, combine sugar, flour, and salt. Gradually stir in milk. Cook and stir on medium heat until thickened and bubbly. Reduce heat, and cook and stir 2 more minutes. Remove from heat.

Beat yolks slightly. Gradually stir 1 cup of mix into yolks. Return yolk mixture to saucepan, and bring to gentle boil. Cook and stir 2 more minutes. Remove from heat, and stir in butter, peel, and juice. Fold in sour cream.

Pour filling into baked pie shell, and cool. Top with whipped cream if desired.

Cherry Pie IV

Ingredients

2 cups all-purpose flour
1 cup shortening
1/2 cup cold water
1 pinch salt

2 pounds sour cherries, pitted
1 1/8 cups white sugar
3 1/2 tablespoons cornstarch
1 tablespoon butter
1/4 teaspoon almond extract

Directions

In a large bowl, combine flour and salt. Cut in the shortening until pea sized. Stir in water until mixture forms a ball. Divide dough in half and shape into balls. Wrap in plastic and refrigerate for 4 hours or overnight. Roll one ball out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.

Preheat oven to 375 degrees F (190 degrees C.) In a saucepan, combine cherries, sugar and cornstarch. Let sit for about 10 minutes. Bring to a boil over medium heat, stirring constantly. Lower the heat and simmer for 5 minutes or until the juices thicken and become translucent. Remove from heat and stir in the butter and almond extract. Mix thoroughly and pour into pie shell. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.

Bake in the preheated oven for 45 to 55 minutes, or until crust is golden brown.

Raisina (Funeral Pie)

Ingredients

1 cup white sugar
2 tablespoons all-purpose flour
1 teaspoon salt
2 cups milk
4 egg yolks
2 tablespoons unsalted butter
2 teaspoons vanilla extract
1 1/2 cups raisins, coarsely
chopped
1/4 teaspoon cream of tartar
6 tablespoons white sugar
3 egg whites
1 (9 inch) pie crust, baked and
cooled

Directions

Beat the yolks in a bowl on medium speed for about 2 minutes. Whisk together 1 cup of sugar, the flour and the salt. Slowly add the sugar and flour mixture to the yolks. Beat this mixture until it falls in ribbons from the beater blade. Scald the milk; add it very slowly beating all the time.

Pour yolk mixture into a saucepan. Add the butter or margarine to the saucepan. Cook while stirring, over medium heat, until the custard thickens; this will take 3 to 5 minutes. Do not let boil. Remove from heat, and add the vanilla and the raisins. Cover immediately with plastic wrap.

Beat the egg whites to stiff peaks. Beat in, slowly, 6 tablespoons sugar and cream of tartar. Make sure the filling is still hot, and pour filling into the crust. Top right away with the meringue; spread to the edges.

Bake at 325 degrees F (165 degrees C) for 20 to 25 minutes, or until browned. Cool pie on wire rack. Serve warm or at room temperature.

Fruit Pie

Ingredients

3 recipes pastry for a 9 inch double crust pie
1 (14.5 ounce) can pitted sour red pie cherries
1 (21 ounce) can cherry pie filling
4 cups dried currants
3 cups dried cranberries
2 (16 ounce) cans gooseberries
6 apples - peeled, cored, and sliced
2 1/4 cups white sugar
1 tablespoon ground cinnamon
1 tablespoon almond extract
3 tablespoons butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, mix together cherries, cherry pie filling, currants, cranberries, gooseberries, apples, sugar, cinnamon, and almond extract. Allow to set 15 minutes.

Spoon equal amounts of fruit mixture into 3 pastry-lined 9 inch pie pans. Dot each pie with 1 tablespoon butter. Cover each pie with top pastry. Seal edges and cut steam vents in tops.

Bake in preheated oven for 45 to 50 minutes, until golden brown.

Pecan Cream Cheese Pie

Ingredients

1 cup chopped pecans
1/2 cup flaked coconut
1/4 cup butter or margarine,
melted
4 ounces cream cheese, softened
1/4 cup confectioners' sugar
1 3/4 cups whipped topping
1 (9 inch) baked pastry shell,
cooled
1/2 cup caramel ice cream
topping

Directions

In a bowl, combine pecans, coconut and butter. Pour onto an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 5-10 minutes or until golden brown, stirring occasionally. Cool.

In a mixing bowl, beat the cream cheese and sugar until smooth. Fold in whipped topping. Spoon into pastry shell. Sprinkle with coconut mixture. Drizzle with caramel topping. Refrigerate for 2 hours.

Cottage Pie

Ingredients

4 large Yukon Gold potatoes,
quartered
6 tablespoons butter, divided
1 clove garlic, minced
salt and pepper to taste
1 tablespoon olive oil
1 pound lean ground beef
1 tablespoon herbes de Provence
1 teaspoon ground nutmeg
1 1/2 cups frozen peas

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch deep-dish pie plate.

Place potatoes into a pot; cover with salted water, and bring to a boil over high heat. Reduce heat to medium-low, cover; simmer until tender, about 20 minutes. Drain; mash with 2 tablespoons of the butter and the garlic. Season to taste with salt and pepper; set aside.

Meanwhile, heat the olive oil in a skillet over medium heat. Add ground beef, herbes de Provence, and nutmeg; cook and stir until beef is lightly brown and crumbly, about 10 minutes. Spread the beef evenly in the prepared pie plate. Cover evenly with the peas; spread the mashed potatoes over the peas. Dot the casserole with the remaining butter.

Bake, uncovered, in the preheated oven until heated through and bubbly, about 20 minutes.

Turkey Spaghetti Pie

Ingredients

2 ounces uncooked spaghetti,
broken in half
1 egg, lightly beaten
2 tablespoons grated Parmesan
cheese
3 tablespoons sour cream
1/2 pound ground turkey
1/4 cup chopped green pepper
2 tablespoons chopped onion
1 teaspoon butter or margarine
1/3 cup tomato sauce
1/4 teaspoon garlic salt
1/4 teaspoon dried oregano
salt and pepper to taste
1/3 cup shredded mozzarella
cheese

Directions

Cook spaghetti according to package directions; drain. In a bowl, combine the egg, Parmesan cheese and spaghetti. Press spaghetti mixture onto the bottom and up sides of a greased shallow 2-cup baking dish or 7-in. pie plate. Spread with sour cream.

Crumble turkey into a skillet; add the pepper, onion and butter. Cook over medium heat until meat is no longer pink; drain. Stir in the tomato sauce, garlic salt, oregano, salt and pepper. Spoon into spaghetti crust. Sprinkle with mozzarella cheese. Cover edges loosely with foil. Bake at 350 degrees F for 15-20 minutes or until heated through and cheese is melted. Serve immediately.

Impossible Coconut Pie I

Ingredients

2 cups milk
1/2 cup baking mix
1/4 cup butter
3/4 cup white sugar
4 eggs
1 1/2 teaspoons vanilla extract
1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch pie plate.

Combine milk, sugar, biscuit mix, eggs, butter or margarine, and vanilla in blender container. Cover, and blend on low speed for 3 minutes. Pour into prepared pie plate. Let stand about 5 minutes. Sprinkle with coconut.

Bake for 40 minutes. Serve warm.

Nancy's Chocolate Fudge Pie

Ingredients

1 cup white sugar
1/2 cup unsweetened cocoa powder
2 cups milk
6 tablespoons all-purpose flour
1 pinch salt
2 egg yolks
1/2 tablespoon butter flavored extract
1 teaspoon vanilla extract
1 tablespoon margarine
1 (9 inch) pie shell, baked

Directions

Mix in a medium saucepan and cook until thick the white sugar, cocoa, milk, flour, dash, salt, egg yolks, and butter flavoring. Add in the vanilla and margarine and remove from heat. Let cool.

Put into baked pie crust and top with your favorite meringue recipe. Cool in refrigerator.

Lemonade Icebox Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
3/4 cup lemonade concentrate
1 (8 ounce) carton frozen whipped topping, thawed
yellow food coloring
1 (9 inch) graham cracker crust

Directions

In a large mixing bowl, beat the cream cheese until smooth. Gradually beat in milk until blended. Beat in lemonade concentrate. Fold in whipped topping and food coloring if desired. Pour into crust. Cover and refrigerate until set.

Vinegar Pie X

Ingredients

2 tablespoons butter
1/2 cup white sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice
1/8 teaspoon salt
1 egg
2 tablespoons white vinegar
1 cup water
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large saucepan combine sugar, flour, cinnamon, cloves, allspice, and salt. Mix well, then whisk in egg, vinegar, and water. Add butter and cook mixture over low heat until thick, stirring constantly. Pour mixture into pastry shell.

Bake pastry in preheated oven for 3 minutes. Pour in filling and bake for 20 to 25 minutes, or until crust is brown on edges.

Pineapple Sour Cream Pie

Ingredients

3/4 cup white sugar
1/4 cup all-purpose flour
1/2 teaspoon salt
1 (15 ounce) can crushed pineapple, drained
1 cup sour cream
1 tablespoon lemon juice
3 eggs
1/2 teaspoon vanilla extract
1/4 teaspoon cream of tartar
1/3 cup white sugar
1 (9 inch) vanilla wafer crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

Separate the eggs.

In a saucepan over medium heat mix 3/4 cups of the white sugar, the flour, salt, crushed pineapple, sour cream and lemon juice. Cook over medium heat until the mixture is thick and bubbly. Stir a small amount of the cooked mixture into the beaten egg yolks then stir egg yolks into the cooked mixture. Continue to cook, stirring constantly, for 2 to 3 minutes longer. Remove from heat and let cool.

Beat egg whites, vanilla and cream of tartar until soft peaks form. Gradually stir in the remaining 1/3 cup sugar and continue to beat egg whites until stiff and glossy.

Spoon cooled filling into graham wafer crust and top with the meringue. Bake at 350 degrees F (175 degrees C) for 12 minutes or until golden. Let pie cool and serve.

Mincemeat Pie Filling

Ingredients

1 1/2 cups diced cooked beef
4 cups chopped apples
1 1/2 cups raisins
1/4 cup sweet pickle juice
1/4 cup pineapple juice
1 large orange, peeled, sectioned,
and cut into bite-size
1/2 teaspoon salt
1/2 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 1/2 cups white sugar
1/2 cup sorghum
1 cup beef broth

Directions

Combine the cooked beef, apples, raisins, sweet pickle vinegar, pineapple, orange, salt, cloves, cinnamon, nutmeg, sugar, sorghum and 1 cup of the reserved cooking juice. Store in the refrigerator or freeze until ready to use.

Coconut Cream Pie III

Ingredients

1 recipe pastry for a 9 inch single crust pie
3/4 cup white sugar
2 tablespoons all-purpose flour
2 eggs
1 cup milk
2 teaspoons butter
1/8 teaspoon ground nutmeg
1 cup flaked coconut

Directions

Mix together sugar, flour, and nutmeg. Beat in eggs. Add milk and butter or margarine, and stir. Stir in coconut. Pour filling into unbaked pie shell.

Bake at 425 degrees F (220 degrees) for 25 minutes.

Smoked Fish Pie

Ingredients

1 tablespoon olive oil
2 onions, halved and sliced
6 potatoes, peeled and cubed
2 cups frozen green peas
2 (6 ounce) salmon fillets, cut into 1 inch cubes
1 pound smoked haddock fillets, undyed, cut into 1 inch cubes
1 cup flaked or chopped smoked salmon
1 tablespoon butter
1 tablespoon all-purpose flour
3 cups milk
1 1/2 cups Red Leicester cheese, grated
1 teaspoon ground nutmeg
1 teaspoon ground black pepper, or to taste
1/2 teaspoon salt

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Heat the oil in a skillet over medium heat. Add the onions; cook and stir until tender, 5 to 10 minutes.

Place the potatoes in a separate saucepan and fill with enough water to cover. Bring to a boil, then cook over medium heat until tender enough to pierce with a fork. Drain and transfer potatoes to the prepared baking dish.

Add the onions, salmon, haddock, and smoked salmon to the baking dish, tossing to mix.

In the same skillet that the onions were cooked in, melt the butter over medium heat. Stir in flour so there are no lumps. Cook and stir for a few minutes, then gradually stir in the milk. Simmer, stirring frequently, until the sauce begins to thicken. Season with nutmeg, salt, and pepper; remove from the heat. Stir in most of the Cheddar cheese until melted, reserving some to sprinkle over the top of the casserole. Pour the sauce over the contents of the baking dish, and sprinkle with the remaining Cheddar cheese.

Bake in preheated oven until the salmon is cooked through and the cheese on top is toasted, about 30 minutes.

Mock Cherry Pie

Ingredients

1 1/2 cups cranberries
1 1/2 cups raisins
1 1/2 cups white sugar
1 cup water
1 tablespoon all-purpose flour
1 tablespoon butter
1 1/2 teaspoons vanilla extract
1 recipe pastry for a 9 inch double
crust pie

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a saucepan over medium heat, combine the cranberries, raisins, sugar, water and flour. Cook until cranberries open and mixture thickens. Allow to cool and stir in butter and vanilla.

Pour into prepared pie crust and cover with top crust.

Cut slits in top crust and bake for 10 minutes. Lower heat to 350 degrees F (175 degrees C) and bake for 35 minutes longer or until crust is golden brown.

Gluten-Free Pie Crust with LIBBY'S® Famous

Ingredients

Crust:

1 cup white rice flour
1/2 cup potato starch
1/2 cup tapioca flour
1/4 teaspoon salt
6 tablespoons cold butter, cut into small pieces
1 large egg, beaten
1 tablespoon apple cider or white vinegar
3 tablespoons ice water, or as needed

Filling:

1 1/2 cups granulated sugar
1 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground cloves
4 large eggs
1 (29 ounce) can LIBBY'S® 100% Pure Pumpkin
2 (12 fluid ounce) cans NESTLE® CARNATION® Evaporated Milk
Whipped cream or topping (optional)

Directions

For Pie Crust: Combine rice flour, potato starch, tapioca flour and salt in medium bowl. Cut in butter with pastry blender or two knives until mixture is crumbly. Form well in center. Add egg and vinegar; stir gently with a fork until just blended. Sprinkle with water; blend together with a fork and clean hands until mixture just holds together and forms a ball. (Be careful not to add too much water as dough will be hard to roll.)

Shape dough into ball and divide in half. Cover one half with plastic wrap; set aside. Place remaining half on lightly floured (use rice flour) sheet of wax paper. Top with additional piece of wax paper. Roll out dough to 1/8-inch thickness. Remove top sheet of wax paper and invert dough into 9-inch deep-dish (4-cup volume) pie plate. Slowly peel away wax paper. Trim excess crust. Turn edge under; crimp as desired. Repeat with remaining half.

For Filling: Mix sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. POUR into pie shells.

Bake in preheated 425 degrees F. oven for 15 minutes. Reduce temperature to 350 degrees F.; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream or topping before serving.

Fresh Strawberry Pie I

Ingredients

2 (8 inch) pie shells, baked
2 1/2 quarts fresh strawberries
1 cup white sugar
2 tablespoons cornstarch
1 cup boiling water
1 (3 ounce) package strawberry
flavored gelatin

Directions

In a saucepan, mix together the sugar and corn starch; make sure to blend corn starch in completely. Add boiling water, and cook over medium heat until mixture thickens. Remove from heat. Add gelatin mix, and stir until smooth. Let mixture cool to room temperature.

Place strawberries in baked pie shells; position berries with points facing up. Pour cooled gel mixture over strawberries.

Refrigerate until set. Serve with whipped cream, if desired.

Steak and Kidney Pie with Bacon and Mushrooms

Ingredients

1/2 pound beef kidney
1 tablespoon vegetable oil
1/4 cup all-purpose flour
salt and pepper to taste
1 pound beef for stew, cut in 1 inch pieces
4 slices thick sliced bacon, cut into 1 inch pieces
1 medium onion, chopped
1 (6 ounce) package sliced mushrooms
1/2 cup beef stock
1/2 cup red wine
4 large potatoes, peeled, cut into 1-inch chunks
2 tablespoons butter
1/2 cup milk
1 (17.25 ounce) package frozen puff pastry, thawed
1 egg, beaten with 2 teaspoons water

Directions

Cut the kidneys in half, and remove the tubes and skins; rinse well under cold running water. Pat dry, and cut into 1/2 inch dice. Pour the vegetable oil into a large, heavy bottom pot, and set over medium-high heat. Season the flour to taste with salt and pepper in a bowl. Toss the kidney and stew meat in the flour; shake off the excess. Sear the meat in the hot oil until well browned, then remove. Add the bacon to the pot and cook until crisp. Stir in the onion and mushroom, and cook to soften, about 2 minutes. Pour in beef stock, wine, and browned meat; bring to a boil, stirring constantly, until the mixture starts to thicken, about 5 to 10 minutes. Reduce heat to low, and simmer 1 1/2 to 2 hours, until meat is tender. Remove from heat, and cool to room temperature.

Place potatoes in a saucepan with enough water to cover, over high heat. Bring to a boil, then reduce heat to medium-low, and simmer until potatoes are tender, about 20 minutes. Drain, then mash with the butter and milk; season with salt and pepper. Allow to cool.

Preheat oven to 375 degrees F (190 degrees C).

Press one sheet of the puff pastry into a 9 inch pie dish, and trim the edges to fit. Fill with the cooled meat mixture. Spread mashed potatoes over top, about one inch thick. Place the remaining sheet of puff pastry over the top of the pie. Trim the excess pastry around the edges, then flute the edges with a fork. Brush the top with the beaten egg.

Bake in the preheated oven for 20 to 25 minutes, or until crust is golden.

Million Dollar Pie I

Ingredients

1 (14 ounce) can sweetened condensed milk
1/2 cup lemon juice
1 (12 ounce) container frozen whipped topping, thawed
1 (20 ounce) can crushed pineapple, drained
1 (11 ounce) can mandarin oranges, drained
1 (21 ounce) can cherry pie filling
2 (9 inch) graham cracker crust

Directions

In a medium bowl, combine condensed milk and lemon juice. Fold in whipped topping.

In a separate bowl, mix together pineapple, oranges and cherry pie filling. Gently fold mixture into condensed milk mixture.

Pour entire mixture into pie crusts. Cover and refrigerate overnight.

Peach Pie

Ingredients

10 fresh peaches, pitted and sliced
1/3 cup all-purpose flour
1 cup white sugar
1/4 cup butter
1 recipe pastry for a 9 inch double crust pie

Directions

Mix flour, sugar and butter into crumb stage.

Place one crust in the bottom of a 9 inch pie plate. Line the shell with some sliced peaches. Sprinkle some of the butter mixture on top of the peaches, then put more peaches on top of the the crumb mixture. Continue layering until both the peaches and crumbs are gone.

Top with lattice strips of pie crust.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until crust is golden. Allow pie to cool before slicing. Best when eaten fresh.

Tamale Pie Pronto

Ingredients

2 1/2 pounds ground beef
1 (16 ounce) can chopped tomatoes
1 (12 ounce) can whole kernel corn, drained
1 (8 ounce) can tomato sauce
1 (16 ounce) can chili beans
1/2 cup ketchup
1/2 cup chopped onion
1 tablespoon chili powder
2 (10 ounce) cans refrigerated biscuit dough
2 teaspoons vegetable oil
1/3 cup cornmeal
2 cups shredded Cheddar cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking pan.

Brown the ground beef in a large skillet over medium-high heat. Drain fat. Stir in the tomatoes, corn, tomato sauce, chili beans, ketchup, onion, and chili powder. Mix well.

Line the prepared pan with the biscuits, covering the bottom and the sides. Brush biscuits with vegetable oil; sprinkle evenly with cornmeal. Spoon the ground beef mixture into the biscuit-lined dish. Sprinkle with the shredded cheese.

Bake in the preheated oven until biscuits are golden and the cheese is melted, about 25 minutes.

Apple-Berry Pie

Ingredients

1 pastry for a 9 inch double crust pie
1 cup white sugar
4 teaspoons tapioca
1/2 teaspoon ground cinnamon
2 cups fresh blackberries
2 cups apples - peeled, cored and sliced
2 tablespoons butter, cut into small pieces

Directions

Preheat oven to 375 degrees F (190 degrees C). On a lightly floured surface, roll out one crust, and place in a 9 inch pie plate. Roll out top crust, and set aside.

In a large bowl, mix together the sugar, tapioca, and cinnamon. Add blackberries and apple slices. Toss gently to coat without mashing the berries. Let stand for 20 minutes.

Spoon filling into pastry lined pan. Dot with butter. Moisten the edge of the pastry with water. Cover with top crust; trim and crimp edge. Cut a few slits in the top to allow steam to escape during baking. Cover edge with foil to prevent over-browning.

Bake in preheated oven for 25 minutes. Remove foil, and continue baking for 20 to 25 minutes, or until crust is golden brown. Cool on wire rack.

Pineapple Cream Cheese Pie

Ingredients

2 (9 inch) pie shell
1/3 cup white sugar
2 tablespoons cornstarch
1 (20 ounce) can crushed pineapple with juice
1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
1/2 teaspoon salt
2 eggs
1/2 teaspoon vanilla extract
1/2 cup milk
1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 400 degrees F (200 degrees C).

To Make Pineapple Layer: In a medium saucepan combine 1/3 cup sugar, cornstarch, and pineapple with juice. Cook over low heat, stirring occasionally, until mixture is the consistency of jelly.

To Make Cream Cheese Layer: In a medium mixing bowl, whip cream cheese until fluffy. Whip in sugar and salt until mixture is smooth. Add eggs, vanilla, and milk. Beat mixture until all ingredients are thoroughly combined. Mixture will be liquidy.

Pour half of pineapple mixture into each pastry shell. Pour half of cream cheese mixture over each pineapple layer. Sprinkle with chopped walnuts if desired.

Bake in preheated oven for 10 minutes. Reduce heat to 325 degrees F (165 degrees C) and bake an additional 50 minutes, until tops of pies begin to brown. Chill before serving. Top with whipped cream if desired.

Pat's Rose Apple Pie

Ingredients

2 1/2 cups all-purpose flour
2 tablespoons white sugar
1 teaspoon salt
1/2 cup butter, chilled and diced
1/2 cup shortening, chilled and diced
5 tablespoons ice water
6 Golden Delicious apples - peeled, cored and cut into 1/4 inch slices
1/4 teaspoon ground cinnamon
1/4 cup white sugar
1/2 cup light brown sugar
1/4 cup all-purpose flour
1/2 teaspoon ground nutmeg
1/4 teaspoon ground allspice
1/2 cup white sugar
1 tablespoon lemon juice
1 teaspoon vanilla extract
2 tablespoons dark rum
2 tablespoons milk
1 tablespoon white sugar

Directions

Position oven rack in lowest 1/3 of oven. Preheat oven to 400 degrees F (200 degrees C).

To Make Crust: In the bowl of a food processor combine 2 1/2 cups flour, 2 tablespoons white sugar, and salt. Blend briefly to combine ingredients. Cut in chilled butter and shortening using the "pulse" button of food processor, until mixture resembles coarse meal. Gradually blend in enough water to form moist clumps.

Gather dough into a ball and divide in half. Flatten each half into disks, wrap in plastic, and rest in refrigerator. (Dough can be kept in refrigerator up to 3 days, or frozen.)

To Make Filling: Chop 2 of the apples into large chunks. Cut the other 4 apples into 1/8 inch slices.

Place the 2 chunked apples in food processor with 1/4 cup sugar and 1/4 teaspoon cinnamon. Blend until apples resemble applesauce.

Place the 4 sliced apples in a large bowl. In a small bowl, mix brown sugar, 1/4 cup flour, nutmeg, allspice, and white sugar. Sprinkle over sliced apples, then add lemon juice, vanilla extract, and rum. Toss until apples are thoroughly coated. Set aside for 1/2 hour.

Meanwhile, roll out 1 dough disk to 12 inches in diameter. Fit into a 9-inch deep-dish pie plate, allowing 1/2 inch overhang on edges. Place a circle of parchment paper or a flattened coffee filter in center of pie shell and cover with pie weights or dried beans.

Bake pie shell in preheated oven for 10 to 15 minutes, until edges begin to brown. Remove pie weights or beans, and cool pie shell.

Drain juices from apple slice mixture into a saucepan. Simmer just until liquid begins to thicken. Stir thickened juices into pureed apple mixture, and spread this mixture into bottom of pre-baked pie shell.

Arrange apple slices over pureed apple layer, placing slices perpendicular to outside rim of pie plate, to form a "rose" style configuration, starting along outer edges and moving towards center.

Roll out other half of pastry and cut out decorative leaf shapes

Quebec City Sugar Pie with Thick Cream

Ingredients

- 2 eggs
- 1 egg yolk
- 1 cup milk
- 1 teaspoon vanilla extract
- 2 tablespoons flour
- 1 teaspoon salt
- 2 cups packed brown sugar
- 1 unbaked 9-inch pie crust
- 1 cup light whipping cream
- 2 cups heavy cream

Directions

Preheat oven to 400 degrees F (200 degrees C).

Whisk the eggs and the egg yolk in a bowl until frothy. Add the milk and vanilla; beat well. Slowly stir in the flour, salt, and brown sugar. Pour the mixture into the pie crust.

Whisk together the light whipping cream and the heavy cream in a separate bowl; chill in refrigerator.

Bake the pie in the preheated oven for 10 minutes. Lower the temperature setting to 350 degrees F (175 degrees C). Bake until the center is set, another 35 to 45 minutes. Allow to cool on a rack. Serve at room temperature on a plate in a pool of the chilled cream mixture.

Rhubarb Custard Pie VI

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon salt
1 cup shortening
1/4 cup water
1 tablespoon vinegar
1 egg, beaten
3 eggs
3 1/2 tablespoons all-purpose flour
1 1/2 cups white sugar
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
2 tablespoons butter, softened
1/4 cup orange juice
4 cups diced rhubarb

Directions

Preheat oven to 450 degrees F (230 degrees C).

To Make Crust: In a medium bowl, combine the 2 1/2 cups flour and 1 teaspoon salt. Cut in shortening until coarse crumbs form. Stir in water, vinegar and 1 egg. Form dough into ball and roll out into 2 1/8 inch thick rounds. Use one to cover the bottom and sides of a ten-inch pie pan.

To Make Filling: In a large bowl, beat remaining eggs until thick and light. Combine flour, sugar, salt, and nutmeg. Fold into the eggs. Stir in butter and orange juice until the mixture is smooth. Fold in rhubarb. Pour into pie shell; cover top of pie with remaining pie shell. Crimp edges together and cut slits in top shell.

Bake in a preheated 450 degrees F (230 degrees C) oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C). Continue baking the pie at this temperature for 35 more minutes.

Chicken Egg Pie

Ingredients

1 (8 ounce) package refrigerated crescent rolls
2 cups shredded Cheddar cheese, divided
1/2 pound bacon, cooked and crumbled
1 cup cubed fully cooked ham
4 eggs
1/3 cup milk
salt and pepper to taste

Directions

Unroll crescent dough; separate into triangles. Arrange in a greased 9-in. pie plate, forming a crust; seal seams and perforations. Sprinkle with 1 cup cheese, bacon and ham. In a bowl, beat eggs, milk, salt and pepper. Pour over the ham. Sprinkle with remaining cheese. Cover edges of crust loosely with foil. Bake at 350 degrees F for 20-25 minutes. Remove foil. Bake 20 minutes longer or until knife inserted near the center comes out clean.

Strawberry Pudding Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (3.4 ounce) package instant vanilla pudding mix
20 strawberries, hulled
1 (18 ounce) jar strawberry glaze
1 (16 ounce) package frozen whipped topping, thawed

Directions

Prepare the pudding according to the directions on the box. Spread the pudding in the bottom of the pie shell. Place the strawberries large side down on to the pudding.

Pour the strawberry glaze over the strawberries, covering completely. Cover with whipped topping.

Quebecois Maple Cream Pie

Ingredients

3/4 cup real maple syrup (dark amber)
2 1/4 cups heavy cream
4 egg yolks
1 egg
1 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon distilled white vinegar
1 (9 inch) pie shell, baked

Directions

Preheat oven to 300 degrees F (150 degrees C). Place the pie crust in its plate in a large, shallow baking pan lined with foil in case of a boil-over.

Bring maple syrup to a boil in a heavy saucepan over medium heat, and cook for 5 to 7 minutes, to reduce syrup down by about one-quarter. Stir in cream, bring the mixture to a simmer, then remove from heat.

Whisk egg yolks and egg together in a large bowl. Very gradually add the cream mixture to the eggs, about 1/4 cup at a time, whisking constantly. Stir in salt, vanilla extract, and vinegar. Pour the batter into the prepared pie crust.

Bake until the pie is mostly set but jiggles slightly when moved, about 1 hour. Let cool before serving.

Laurie's Shepherd's Pie

Ingredients

3 potatoes, peeled and cubed
1 pound lean ground beef
1 large onion, diced
1 green bell pepper, chopped
2 tablespoons margarine
1/4 cup milk
1 (9 inch) unbaked pie shell
1 (15 ounce) can cream-style corn

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the potatoes into a saucepan and fill with enough water to cover. Bring to a boil, and cook for 15 minutes, or until tender. Drain and mash with margarine and milk until fairly smooth.

Meanwhile, crumble the ground beef into a large skillet over medium-high heat. Add onion and bell pepper. Cook and stir until beef is browned; drain excess fat.

Place the beef and onion mixture into the bottom of the pie shell, pour the cream-style corn over it. Spread mashed potatoes to cover the top of the pie.

Bake for 30 minutes in the preheated oven, or until the pie crust and potatoes are golden brown.

Huckleberry Cheese Pie

Ingredients

BUTTER CRUNCH CRUST:

1/4 cup brown sugar
1/2 cup butter
1/2 cup finely chopped nuts
1 cup all-purpose flour

CHEESE FILLING:

1 (8 ounce) package cream
cheese, softened
3/4 cup confectioners' sugar
1 teaspoon vanilla
1 cup whipped cream or frozen
non-dairy topping, thawed

FRUIT TOPPING:

1/2 cup sugar
1 1/2 tablespoons cornstarch
Dash salt
1/2 cup water
2 cups fresh huckleberries*,
divided
1/2 tablespoon butter

Directions

Blueberries may be substituted for huckleberries. Combine crust ingredients as for pie crust, cutting butter into mixture; mixture will be crumbly. Spread mixture on baking sheet; bake at 400 degrees F for about 20 minutes, stirring occasionally. Remove from oven. While mixture is still hot, press into a 9-in. pie pan, using a small-diameter aluminum pie pan to help press crumbs into form. Cool completely. For cheese filling, blend cheese, sugar and vanilla until smooth; gently stir in whipped cream or topping. Pour or spoon filling into cooled crust; refrigerate. For topping, combine sugar, cornstarch and salt in saucepan. Add water, mixing to blend, and 1 cup berries. Cook, stirring, until thickened. Add butter and remaining berries. Cool topping; pour over filling. Top with additional whipped cream, if desired.

No Bake Lemonade Icebox Pie

Ingredients

1 cup pre-sweetened lemonade
drink mix
1 (8 ounce) container sour cream
1 (14 ounce) can sweetened
condensed milk
1 (9 inch) prepared graham
cracker crust

Directions

In a large bowl, mix together the lemonade mix with sour cream and condensed milk. Pour mixture into pie crust. Cover and refrigerate for about an hour.

Cranberry Cream Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup whipping cream
1/4 cup sugar
1/2 teaspoon vanilla extract
1 (16 ounce) can whole berry cranberry sauce
1 (9 inch) graham cracker crust

Directions

In a mixing bowl, beat cream cheese until smooth. In another mixing bowl, combine cream, sugar and vanilla; beat until soft peaks form. Beat into the cream cheese until blended. Fold in cranberry sauce. Spoon into crust. Cover and freeze for up to 2 months. Remove from the freezer 15 minutes before slicing.

Turkey Pot Pie II

Ingredients

1 recipe pastry for a 9 inch double
crust pie
2 cups cubed cooked turkey
2 cups frozen mixed vegetables,
thawed
2 tablespoons chopped onion
1 (10.75 ounce) can condensed
cream of chicken soup
1/2 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Line bottom of pie pan with crust. In a skillet saute the chopped onion until slightly soft and set aside.

Mix together the turkey or chicken, mixed vegetables, onion, soup and milk. Pour into pie crust, cover with top crust and crimp edges.

Poke holes in top crust and bake for 40 to 50 minutes.

Charley's Low Sugar Peanut Butter Pie

Ingredients

1 1/2 cups crushed shredded wheat crackers
1/2 cup chopped pecans
1 1/2 teaspoons heat stable artificial sweetener
3/4 cup butter, softened
1/2 (8 ounce) package light cream cheese, softened
3/4 cup peanut butter
1 (8 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium-size bowl, mix together crushed crackers, pecans, and artificial sweetener. Cut in butter or margarine until mixture is crumbly. Press into a 9 inch pie pan.

Bake in preheated oven for 7 minutes. Remove and cool.

In a medium-size mixing bowl, combine cream cheese and peanut butter. Beat until fluffy, then fold in whipped topping. Pour mixture into cooled crust. Chill 2 to 3 hours before serving.

Onion Potato Pie

Ingredients

8 cups frozen shredded hash
brown potatoes, thawed
6 tablespoons butter, divided
3/4 teaspoon salt, divided
1 cup diced sweet onion
1/4 cup chopped sweet red
pepper
1 cup shredded Cheddar cheese
3 eggs, lightly beaten
1/3 cup milk

Directions

Gently squeeze potatoes to remove excess water. Melt 5 tablespoons butter; add to potatoes along with 1/2 teaspoon salt. Press in bottom and up sides of a greased 9-in. pie plate to form a crust. Bake at 425 degrees F for 25-30 minutes or until edges are browned. Cool to room temperature.

In a saucepan over medium heat, saute the onion and red pepper in remaining butter until tender, about 6-8 minutes. Spoon into crust; sprinkle with cheese. Combine the eggs, milk and remaining salt; pour over onion mixture.

Bake at 350 degrees F for 20-25 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before serving.

Ground Beef N Rice Pie

Ingredients

1 pound lean ground beef
1 (15 ounce) can tomato sauce,
divided
1/2 cup dry bread crumbs
1/4 cup chopped onion
1/4 cup chopped green pepper
1/2 teaspoon salt
1/2 teaspoon Italian seasoning
1/8 teaspoon dried oregano
1/8 teaspoon pepper
1 (6 ounce) can tomato paste
2 1/2 cups cooked rice
1 cup shredded Cheddar cheese,
divided

Directions

In a bowl, combine beef, 3/4 cup tomato sauce, bread crumbs, onion, green pepper if desired and seasonings. Press evenly onto the bottom and up the sides of an ungreased 9-in. pie plate, forming a crust.

In a bowl, combine the tomato paste and remaining tomato sauce. Stir in the rice and 3/4 cup cheese; pour into crust. Place pie plate on a baking sheet. Cover and bake at 350 degrees F for 25 minutes or until the meat is no longer pink. Uncover; drain. Sprinkle with remaining cheese. bake 10-15 minutes longer or until the cheese is melted. Let stand for 5 minutes before cutting.

Elderberry Pie I

Ingredients

1 recipe pastry for a 9 inch double
crust pie
1/2 cup packed light brown sugar
1 teaspoon ground cinnamon
3 cups elderberries
1/4 cup seedless grapes
1 tablespoon cider vinegar
2 tablespoons unsalted butter
2 tablespoons all-purpose flour

Directions

Preheat the oven to 450 degrees F (230 degrees C).

Combine the flour, sugar, and cinnamon; reserve 1/4 of this mixture. Add the remaining 3/4 flour mixture to the elderberries and grapes, and mix thoroughly. Sprinkle the reserved flour mixture evenly over the bottom of the crust in pie plate. Turn the filling into the crust, and dot with butter.

Sprinkle the vinegar over the pie filling, and top with remaining crust.

Bake for 10 minutes. Reduce the heat to 350 degrees F (175 degrees C). Bake for 35 to 40 minutes, or until golden brown.

Maple Pecan Pie I

Ingredients

1 recipe pastry for a 9 inch single crust pie
3 eggs
1 1/2 cups pecan halves
1 cup real maple syrup
1/4 cup butter
1 cup heavy whipping cream
1 teaspoon vanilla extract
2 tablespoons all-purpose flour
1/2 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

Spread the nuts evenly over pie shell.

Mix together butter or margarine, vanilla, and flour. Beat the eggs well, and blend into the flour mixture. Add salt, maple syrup, and cream. Pour filling over the nuts in the pie shell. Make sure the nuts are covered, so they will not burn.

Bake for 50 to 60 minutes, or until knife inserted in center come out clean. Let cool at least 15 minutes before serving.

Lemon Meringue Icebox Pie

Ingredients

1 (14 ounce) can sweetened condensed milk
2 egg yolks
1/2 cup fresh lemon juice
1 (9 inch) prepared graham cracker crust
3 egg whites
4 1/2 teaspoons white sugar
1 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, beat egg yolks and sweetened condensed milk with an electric mixer until doubled in volume. Gradually beat in the lemon juice and vanilla while continuing to mix. Pour lemon mixture into graham cracker crust.

In separate clean bowl, beat egg whites with vanilla until soft peaks form. Gradually beat in sugar, and continue beating egg whites until stiff peaks form. Spoon meringue on pie.

Bake for 15 to 20 minutes in the preheated oven, until golden brown. Cool before serving.

Double Layer Pumpkin Pie

Ingredients

4 ounces cream cheese, softened
1 tablespoon milk
1 tablespoon white sugar
1 1/2 cups frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
1 cup cold milk
2 (3.5 ounce) packages instant vanilla pudding mix
1 (15 ounce) can solid pack pumpkin puree
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves

Directions

In a large bowl, whisk together cream cheese, 1 tablespoon of milk, and sugar until smooth. Gently stir in whipped topping. Spread into bottom of crust.

Pour 1 cup of milk into large bowl, and thoroughly mix in pudding mix, pumpkin, cinnamon, ginger, and cloves. When thickened, spread over cream cheese layer.

Refrigerate 4 hours, or until set.

Pecan Pie III

Ingredients

1 (9 inch) pie shell
3/4 cup white sugar
3/4 cup light corn syrup
3 eggs, beaten
1 teaspoon vanilla extract
1 pinch salt
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

Prick pastry shell in several places with a fork and bake in preheated oven for 5 minutes. Remove and allow to cool.

In a large bowl, combine sugar, corn syrup, eggs, vanilla, salt, and pecans. Mix well, then pour into pie shell.

Bake in preheated oven for 45 minutes. Check after 30 minutes; if crust is getting too brown, cover edges with aluminum foil. When done, pie will be a little loose in center, but will set as it cools; do not overbake.

Graham Cracker Pudding Pie

Ingredients

2 (5 ounce) packages non-instant
chocolate pudding mix
6 cups milk
1 (16 ounce) package graham
crackers

Directions

Combine pudding mix and milk in a large saucepan. Prepare according to package directions.

Cover the bottom of a 9x13 inch pan with a layer of graham crackers. Pour hot pudding mixture over graham cracker layer. Cover pudding with another layer of graham crackers. Chill at least 4 hours before serving. Garnish with whipped cream and crushed graham crackers.

French Silk Chocolate Pie III

Ingredients

2 cups butter
1 1/2 cups white sugar
4 (1 ounce) squares unsweetened
baking chocolate
2 teaspoons vanilla extract
4 eggs
1 (9 inch) pie shell, baked

Directions

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, cream butter and sugar until pale yellow and very fluffy. Blend in the melted chocolate and vanilla. With an electric mixer on medium speed, beat in the eggs, one at a time, taking 5 minutes for each egg. Pour filling into baked pie shell. Refrigerate 4 hours before serving.

Fresh Apricot Pie

Ingredients

4 cups sliced fresh apricots
1 cup sugar
1/3 cup all-purpose flour
Pinch ground nutmeg
1 tablespoon lemon juice
1 Pastry for double-crust pie (9 inches)
Milk
Additional sugar

Directions

In a bowl, toss apricots, sugar, flour and nutmeg. Sprinkle with lemon juice; mix well. Line a 9-in. pie plate with bottom crust; add filling. Roll out remaining pastry to make a lattice crust. Place over filling; seal and flute edges. Brush with milk and sprinkle with sugar. Cover edges of pastry loosely with foil. Bake at 375 degrees F for 45-55 minutes or until golden brown.

Pecan Pie

Ingredients

1 (9 inch) unbaked pie crust
3 eggs, beaten
1 cup dark corn syrup
1 cup white sugar
1/4 cup melted butter
1 teaspoon vanilla extract
1 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat together the eggs, corn syrup, sugar, butter and vanilla.

Arrange pecans in bottom of pie crust and pour mixture over.

Bake for 1 hour or until knife inserted 1 inch from edge comes out clean. Allow to cool before slicing.

Fresh Peach Pie

Ingredients

1 cup all-purpose flour
1/2 teaspoon white sugar
1/2 teaspoon salt
1/2 cup shortening
6 tablespoons ice water, or as needed

3 tablespoons cornstarch
1 cup white sugar
1 cup orange juice
1 cup water
1/2 lemon, juiced
10 fresh peaches - peeled, pitted and sliced

Directions

Preheat the oven to 450 degrees F (220 degrees C).

In a medium bowl, stir together the flour, 1/2 teaspoon of sugar, and salt. Rub in shortening between your fingers, forming evenly small lumps no larger than peas. Stir in water until dough can form a ball. Knead briefly to pull it together, then let rest for a few minutes. Roll out the dough to a about a 12 inch circle. Fit into a 9 inch pie plate, and prick with a fork. Top with another pie plate, and flip over. This method works best with thinner metal pans than glass pans.

Bake the crust for 8 to 10 minutes in the preheated oven, or until golden. Cool, then flip back into the original pan. This process keeps the crust from sagging down into the pan without using pie weights.

Meanwhile, stir together the cornstarch and 1 cup of sugar in a saucepan. Stir in the orange juice, water and lemon juice. Warm over medium heat, stirring occasionally until thickened and clear. Remove from heat, and chill.

To assemble the pie, alternate layers of fresh sliced peaches with the chilled citrus sauce, beginning and ending with the sauce. Serve with whipped cream or ice cream.

Maggie's Fresh Raspberry Pie

Ingredients

1 (9 inch) unbaked pastry shell
1 cup white sugar
3 tablespoons cornstarch
1 cup water
1/4 cup raspberry flavored gelatin mix
2 1/2 cups raspberries
1 cup whipped cream

Directions

Preheat oven to 450 degrees F (230 degrees C).

Line an unpricked pastry shell with a double thickness of heavy-duty aluminum foil.

Bake the pastry shell in the preheated oven for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

Place the sugar, cornstarch, and water in a saucepan. Cook over medium heat until the sugar and cornstarch dissolve and the mixture thickens, about 10 minutes. Remove from heat and whisk in the raspberry flavored gelatin mix. Refrigerate the filling until slightly cooled, about 15 minutes.

Arrange the raspberries evenly in the bottom of the prepared pie crust. Pour the raspberry gelatin mixture over the berries. Chill the pie in the refrigerator until set, 4 to 6 hours. Garnish with whipped cream to serve.

Turkey and Stuffing Pie

Ingredients

3 cups prepared stuffing
2 cups cubed cooked turkey
1 cup shredded Swiss cheese
3 eggs
1/2 cup milk

Directions

Press stuffing onto the bottom and up the sides of a well-greased 9-in. pie plate. Top with turkey and cheese. Beat eggs and milk; pour over cheese. Bake at 350 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand 5-10 minutes before serving.

Chicken Pot Pies with Puff Pastry

Ingredients

- 1/2 cup unsalted butter
- 4 cups chicken broth
- 1/2 cup all-purpose flour
- 1/4 cup dried onion flakes
- 1 dash hot pepper sauce
- 1 teaspoon ground black pepper
- 1/2 teaspoon dried thyme
- 1 bay leaf
- 1 (8 ounce) can carrots, drained
- 1 (8 ounce) can white potatoes
- 2 cups diced cooked chicken
- 4 slices Swiss cheese
- 1 sheet frozen puff pastry, cut into four squares
- 1 egg, beaten with
- 1 tablespoon water

Directions

Preheat oven to 400 degrees. Spray 4 small, oven-proof bowls with cooking spray.

In a saucepan over medium heat, melt butter. Stir in 2 cups chicken broth, and whisk in all of the flour, gradually adding the remaining chicken broth until you have a smooth, slightly thick base. Mix in onion flakes, hot pepper sauce, pepper, thyme, bay leaf, and carrots. Cook about 5 minutes. Stir in potatoes and chicken, and cook for another 5 minutes.

In the bottom of each prepared bowl, place a slice of Swiss cheese. Divide the chicken mixture equally into the four bowls, over the cheese. Place a puff pastry square over the top of each bowl, pressing lightly around the rim. Brush the pastry with the egg and water mixture. Place the four bowls on a baking sheet.

Bake for about 25 minutes, or until pastry is puffed and golden brown. Let rest at least 5 minutes before serving.

Fresh Fruit Salad Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 cup white sugar
5 tablespoons cornstarch
1/8 teaspoon salt
1 1/2 cups cold water
1 apple, cored and diced with peel
1 banana, diced
1 (15 ounce) can pineapple tidbits, drained
1/4 cup chopped pecans
1/2 teaspoon red food coloring
1/2 teaspoon fruit preserver
1 1/2 cups frozen whipped topping

Directions

In a medium saucepan combine sugar, cornstarch and salt. Pour the water into the cornstarch mixture and stir together over medium heat until it starts to boil. Continue stirring for about one minute; mixture should be thick and clear in color. Remove from heat and set aside to cool.

Mix together the apple, banana, pineapple and pecans in a medium bowl. Combine fruit with cooked mixture, adding food coloring and fruit preserver; pour into graham cracker crust. Cover and refrigerate for about an hour. Serve with whipped topping; garnish with chopped pecans if desired.

Fresh Peach Angel Pie

Ingredients

3 egg whites
3/4 cup white sugar
1 cup flaked coconut, toasted
1/2 cup toasted and sliced almonds
5 fresh peaches, pitted and sliced
1 cup heavy whipping cream, whipped
1/4 cup flaked coconut, toasted

Directions

Beat egg whites until soft peaks form. Gradually add sugar, beating until very stiff and glossy. Fold in toasted coconut and almonds. Spoon into a 9 inch pie plate to form a shell.

Bake at 350 degrees F (175 degrees) for 30 to 35 minutes. Cool.

Fill with sliced peaches. Top with whipped cream and toasted coconut. Chill until ready to serve.

Microwave Chocolate Pie

Ingredients

1 (9 inch) pie shell, baked
3/4 cup white sugar
1/4 cup cornstarch
1/3 cup unsweetened cocoa powder
1/4 teaspoon salt
2 cups milk
3 egg yolks, beaten
2 tablespoons butter, softened
1 teaspoon vanilla extract
3 egg whites, beaten
1/4 teaspoon cream of tartar
6 tablespoons white sugar
1/2 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

In 1 1/2 quart casserole dish, mix together sugar, cornstarch, cocoa, salt and 1/2 cup of milk until smooth. Once it is mixed well, stir in remaining milk. Microwave on high for 5 to 8 minutes or until thick; stir halfway through cooking.

In a small bowl, place a small amount of the hot mixture and beat together with egg yolks. Stir back into original mixture in casserole dish. Microwave on high for 1 1/2 to 2 minutes or until thickened; stir frequently. Blend in butter and the 1 teaspoon of vanilla. Pour mixture into pastry shell.

To Make Meringue: In a small bowl, beat egg whites and cream of tartar until foamy. Gradually stir in 2 tablespoons of sugar at a time until stiff peaks form; stir in vanilla. Spread meringue over top of pie filling.

Seal rim of pie with aluminum foil, then bake in preheated oven for about 8 minutes or just until meringue gets browned.

Anna's Custard Pie

Ingredients

2 cups milk
1 tablespoon all-purpose flour
1/2 cup white sugar
1 teaspoon vanilla extract
4 eggs, beaten
1 (9 inch) unbaked pie crust
1 pinch ground nutmeg

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a mixing bowl, blend together the milk, flour, sugar, vanilla and eggs.

Pour into pie shell, sprinkle with nutmeg and bake at 400 degrees F (200 degrees C) for 15 minutes or until set.

Sweet Potato Pie with Marshmallow Meringue

Ingredients

Graham Cracker Crust:

1 1/2 cups crushed graham crackers
1/3 cup white sugar
5 tablespoons butter, melted
1/8 teaspoon salt

Sweet Potato Pie Filling:

1 1/2 cups canned sweet potatoes, drained and mashed
1 cup packed brown sugar
1 cup whipping cream
3 large eggs
1 teaspoon vanilla extract
3/4 teaspoon ground cinnamon
1/4 teaspoon ground mace
1/4 teaspoon salt

Meringue Topping:

2 cups miniature marshmallows
1 tablespoon milk
2 egg whites
1/4 cup white sugar
1/2 teaspoon vanilla extract
1/4 teaspoon salt

Directions

Preheat oven to 325 degrees F (165 degrees C).

Mix the graham cracker crumbs together with 1/3 cup white sugar, butter, and 1/8 teaspoon salt in a mixing bowl. Spread evenly over the bottom and sides of a 9 inch pie pan.

Bake the graham cracker crust in preheated oven until lightly browned, about 5 minutes. Remove from oven, and cool on a rack.

Preheat oven to 400 degrees F (200 degrees C).

To make the sweet potato filling, place the mashed sweet potatoes in a mixing bowl. Whisk in the brown sugar, whipping cream, eggs, vanilla, cinnamon, mace, and salt until smooth and evenly blended. Pour the sweet potato mixture into the baked graham cracker crust.

Bake the pie in preheated oven until the center is set, about 45 minutes. Remove from oven and cool on a rack.

To make the marshmallow meringue, place the marshmallows and milk in a pan; cook over low heat, folding mixture gently until marshmallows are half melted. Remove pan from the heat. Continue folding until marshmallows melt completely, and the mixture becomes smooth and fluffy.

Place the egg whites in a separate mixing bowl, and beat until soft peaks form. Gradually add 1/4 cup white sugar, and continue beating until stiff peaks form. Beat in vanilla and salt. Gently fold the egg whites into the marshmallow mixture, and spread over the top of the pie.

Return the pie to the oven and cook until the meringue is toasted, 5 to 10 minutes.

Pumpkin Pecan Pie III

Ingredients

3 eggs
1 1/2 cups pumpkin puree
3/4 cup dark corn syrup
3/4 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup chopped pecans
1 recipe pastry for a 9 inch single crust pie

Directions

Beat eggs until frothy. Stir in pumpkin, corn syrup, sugar, cinnamon, and salt. Pour into pie shell. Sprinkle with pecans.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until a knife inserted in the center comes out clean. Chill.

Pecan Chocolate Chip Pie

Ingredients

2 1/2 cups all-purpose flour
1/8 teaspoon salt
1/2 cup butter, chilled and diced
5 tablespoons ice water
3 eggs
3/4 cup white sugar
3/4 cup light corn syrup
1/4 cup butter, melted
1/2 cup semisweet chocolate chips
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl combine flour and salt. Stir well, then cut in butter until mixture is the size of small peas. Add ice water and mix just until dough forms a ball.

Allow dough to rest in refrigerator for 20 minutes, then roll out and fit into a 9-inch pie plate. Set aside.

To Make Filling: In a medium bowl mix eggs and sugar. Add corn syrup and melted butter or margarine. Mix until all ingredients are thoroughly combined.

Spread chocolate chips and pecan pieces across bottom of pie shell. Pour egg mixture over chocolate chip and pecan layer.

Bake in preheated oven for 35 minutes. Serve warm or cool with a dollop of whipped cream and a sprinkling of chocolate chips if desired.

Old Fashioned Apple Cream Pie

Ingredients

1 (9 inch) pie crust, baked
4 cups thinly sliced apples
2 tablespoons white sugar
2 tablespoons lemon juice
1/4 cup butter
1 (8 ounce) package cream cheese, softened
1 1/2 cups milk
1 (3.5 ounce) package instant vanilla pudding mix
1 teaspoon lemon zest
1/4 cup apricot preserves

Directions

Place sliced apples in a large bowl and toss with sugar and lemon juice. Melt butter or margarine in a large skillet over medium heat. Add apples to skillet and saute until tender. Allow to cool.

In a medium mixing bowl, beat cream cheese until fluffy. Gradually beat in 1 cup milk, pudding mix, and lemon rind. Add remaining 1/2 cup milk, and beat until smooth. Spread mixture into pastry shell. Arrange apples over cream cheese layer.

In a small saucepan, heat preserves until runny. Using a pastry brush, lightly coat apples. Refrigerate pie for at least 1 hour before serving.

Peanut Butter Pie II

Ingredients

1 cup crunchy peanut butter
1 teaspoon vanilla extract
1/4 teaspoon salt
2 tablespoons unsalted butter,
melted
3 eggs
1 cup dark corn syrup
1/2 cup white sugar
1 cup heavy whipping cream
2 tablespoons dark brown sugar

Directions

Beat peanut butter, vanilla, salt, and melted butter in a medium size bowl until well blended.

In a large bowl, beat together eggs, corn syrup, and sugar. Stir in the peanut butter mixture until thoroughly combined.

Pour filling into unbaked Basic Flaky Pie Crust and bake 10 minutes at 450 degrees F (230 degrees C). Reduce the heat to 325 degrees F (165 degrees C), and continue to bake an additional 35 minutes. Cool.

To Make Caramel Cream: Whip together the cream and the dark brown sugar until stiff peaks form. Chill. Serve with pie.

Pastry for Double Pie-Crust

Ingredients

2 cups all-purpose flour
3/4 teaspoon salt
2/3 cup shortening
6 tablespoons cold water

Directions

In a bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Divide dough in half so one ball is slightly larger than the other.

Roll out the larger ball to fit a 9-in. or 10-in. pie plate. Transfer pastry to pie plate. Trim pastry with even with edge of plate. Pour desired filling into crust.

Roll out second ball; cut slits in pastry. Position over filling. Trim pastry to 1 in. beyond edge of pie plate. Fold top crust over bottom crust. Flute edges. Bake according to recipe directions.

Chocolate Chip Pie

Ingredients

3 eggs
3/4 cup packed brown sugar
3/4 cup sugar
3/4 cup all-purpose flour
1/2 cup butter or margarine,
melted and cooled
1/4 cup vegetable oil
1 teaspoon vanilla extract
1 1/2 cups semisweet chocolate
chips
1 cup chopped pecans or walnuts
1 (9 inch) unbaked pastry shell

Directions

In a mixing bowl, beat eggs until foamy. Beat in sugars, flour, butter, oil and vanilla until well blended. Stir in chocolate chips and nuts. Pour into pie shell. Bake at 325 degrees F for 1-1/4 hours or until a knife inserted near the center comes out clean. Cool on a wire rack. Chill until serving. Refrigerate leftovers.

Chocolate Pie I

Ingredients

1 (9 inch) pie shell, baked
1/4 cup butter
1 1/4 cups white sugar
2 tablespoons unsweetened
cocoa powder
3 tablespoons all-purpose flour
2 egg yolks
1 cup milk
1/2 teaspoon vanilla extract
2 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a cast iron skillet over medium low heat, melt the butter or margarine.

Combine one cup of the sugar with cocoa and flour. Beat the egg yolks with the milk and add them to the sugar mixture.

Add the sugar and egg mixture to the skillet with the melted butter or margarine and cook gently, stirring constantly until thick. (Watch this mixture closely as it has a tendency to burn)! Add the vanilla. Pour the mixture into the baked crust.

Beat the egg whites until soft peaks form then add the remaining 1/4 cup sugar and beat until glossy and stiff peaks form. Spread beaten egg whites over the hot filling be sure the whites touch the edges of the crust. Bake in the preheated oven for 10 to 15 minutes (or until the meringue is golden brown).

Chocolate Layered Pie

Ingredients

1/2 cup chopped pecans
1/2 cup butter, melted
1 cup all-purpose flour
1 cup frozen whipped topping,
thawed
1 (8 ounce) package cream
cheese
1 cup confectioners' sugar
1 (5.9 ounce) package instant
chocolate pudding mix
2/3 cup milk
2 cups frozen whipped topping,
thawed

Directions

Mix together pecans, melted butter, and flour. Pat into the bottom and up the sides of a 9 inch pie plate. Bake at 350 degrees F (175 degrees C) until lightly browned. Remove from oven, and set aside to cool.

In a mixing bowl, blend 1 cup whipped topping, cream cheese, and confectioners sugar until creamy. Spread into cooled crust.

Whisk together pudding mix and milk. Spread evenly over cheese layer, and the spread remaining whipped topping on top. Chill 1 1/2 to 2 hours.

Zucchini Pie II

Ingredients

4 cups zucchini - peeled, seeded and sliced
1 1/4 cups white sugar
2 tablespoons all-purpose flour
1 1/2 teaspoons ground cinnamon
1 1/2 tablespoons cream of tartar
2 tablespoons lemon juice
1/8 teaspoon salt
1/4 teaspoon ground nutmeg
1 tablespoon butter, diced
1 recipe pastry for a 9 inch double crust pie

Directions

Boil zucchini until tender. Drain and let stand in cold water for about 5 minutes, then drain.

Add sugar, flour, cinnamon, cream of tartar, lemon juice, salt, and nutmeg. Mix well. Put into the pie crust. Dot with butter. Put top crust on.

Bake at 400 degrees F (205 degrees C) for 40 to 50 minutes.

Simple Raisin Pie

Ingredients

2 (9 inch) pie shell
2 cups water
1/2 cup white sugar
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/2 teaspoon vanilla extract
1 tablespoon butter
1 tablespoon lemon juice
2 cups raisins

Directions

Preheat oven to 450 degrees F (225 degrees C).

In a large saucepan, combine water, sugar, flour, salt, vanilla, butter or margarine, and lemon juice. Mix well, then stir in raisins. Simmer over low heat for 10 minutes, stirring frequently. Remove from heat.

Pour raisin mixture into pastry-lined pie pan. Cover with second pastry. Seal edges and cut steam vents in top.

Bake in preheated oven for 15 minutes, then lower the heat to 350 degrees F (175 degrees C) and bake an additional 25 to 30 minutes.

Salmon and Potato Pie

Ingredients

6 potatoes, peeled
1 small onion, minced
1 clove garlic, minced
1 tablespoon butter
1 (6 ounce) can red salmon,
undrained
1 teaspoon dried thyme
1 cup milk
2 (9 inch) unbaked pie shells
1 to taste salt and pepper

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

In a medium saucepan, cook onions, garlic and butter over medium heat until vegetables become transparent in color.

Add onion/garlic mixture, salmon and thyme to cooked potatoes. Mash all together with milk, adding just enough to bring about a mashed potato consistency. Spread evenly into pie shell.

Place second pie shell over top of salmon mixture. Cut slits into the upper shell, then pinch edges of both pie shells together. Bake on lower rack of oven for 45 minutes.

Chili Cheese Dog Pot Pie

Ingredients

2 cups biscuit baking mix
2/3 cup water
3 cups chili with beans
1/2 pound hot dogs, sliced
2 cups shredded Cheddar cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a medium bowl, mix together the baking mix and water to form a smooth dough. Set aside.

Spread half of the chili into the bottom of a 1 1/2 quart casserole dish. Make a layer of the hot dogs over the chili. Cover the hot dog layer with cheese, then top with the rest of the chili. On a lightly floured surface, roll out the biscuit dough to 1/4 inch thickness. Lay the dough over the contents of the dish, and poke a few slits to vent steam.

Bake for 15 to 25 minutes in the preheated oven, or until the top crust is golden.

Rice Crispy Pies

Ingredients

3 (1 ounce) squares milk
chocolate
4 cups crispy rice cereal

Directions

Chop chocolate and melt in the top of a double boiler, stirring occasionally, until chocolate is smooth.

In a large bowl, combine rice cereal with melted chocolate, mixing quickly, until cereal is covered. Place equal amounts into individual paper liners in a muffin tin.

Place in the refrigerator until the chocolate has hardened.

Impossible Pumpkin Pie I

Ingredients

2 cups pumpkin puree
1 1/2 cups milk
3/4 cup white sugar
1/2 cup biscuit baking mix
2 tablespoons butter, melted
2 eggs, beaten
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground allspice
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch pie pan.

In a medium mixing bowl, combine pumpkin, milk, sugar, baking mix, melted butter, eggs, allspice, cinnamon, cloves, and vanilla extract. Beat on medium speed 2 minutes, until mixture is smooth. Pour mixture into pan.

Bake in preheated oven for 50 to 55 minutes, until set in center. Allow to cool before serving.

Chocolate Lover's Pie

Ingredients

1 1/3 cups all-purpose flour
1/2 teaspoon salt
1/2 cup CRISCO® All-Vegetable Shortening
3 tablespoons cold water

1/2 cup Butter Flavor CRISCO® All-Vegetable Shortening
1/2 cup sugar
4 eggs
2 cups semisweet chocolate chips, melted
2 teaspoons instant espresso powder
1 1/2 teaspoons vanilla extract
1/2 cup all-purpose flour
1 cup coarsely chopped hazelnuts or pecans

Directions

Spoon flour into measuring cup and level. Mix flour and salt in medium bowl. Cut in Crisco using pastry blender (or 2 knives) until all flour is blended in to form pea-size chunks. Sprinkle with water, one tablespoon at a time. Toss lightly with fork until dough will form ball. Divide dough in half, if making double crust. Press between hands to form a 5 to 6-inch pancake.

Flour dough lightly. Roll into circle between sheets of waxed paper on dampened countertop. Peel off top sheet. For single crust, trim one inch larger than inverted 9-inch pie plate. Flip into pie plate. Remove other sheet and press pastry to fit. Fold edge under. Flute.

Make the filling: Preheat oven to 375 degrees. In a large mixing bowl, using an electric mixer, blend CRISCO® and sugar at medium speed until light and fluffy. Blend in eggs, one at a time.

With a wooden spoon, stir in melted chocolate, espresso powder and vanilla until smooth. Add flour and nuts and stir until combined.

Assemble the pie: Transfer filling mixture to pie crust. Bake 25 minutes. Cool pie completely on a cooling rack, then refrigerate at least 2 hours before serving.

Dutch Rhubarb Pie

Ingredients

Pastry for a single-crust 9-inch pie
3 cups chopped fresh or frozen
rhubarb*

2 cups fresh raspberries

3/4 cup sugar

3 tablespoons all-purpose flour

1 teaspoon vanilla extract

1 egg, beaten

1/4 teaspoon ground nutmeg

TOPPING:

1/3 cup all-purpose flour

1/4 cup packed brown sugar

3 tablespoons butter, melted

Directions

Line a 9-in. pie plate with pastry. Trim to 1/2 in. beyond edge of plate; flute edges. In a bowl, combine the rhubarb, raspberries, sugar, flour, vanilla and egg. Pour into crust; sprinkle with nutmeg. In a small bowl, combine the topping ingredients; sprinkle over filling.

Bake at 350 degrees F for 35-40 minutes or until filling is set and crust is golden brown (if needed, cover edges loosely with foil during the last 10 minutes to prevent overbrowning). Cool on a wire rack.

Peanut Butter Pie V

Ingredients

2 (9 inch) prepared graham cracker crusts
1 (8 ounce) package cream cheese, softened
4 cups confectioners' sugar
2 teaspoons vanilla extract
1 cup crunchy peanut butter
2 (8 ounce) containers frozen whipped topping, thawed

Directions

Mix together the cream cheese and confectioners' sugar. Cream well together.

Add vanilla and peanut butter and mix well.

Fold in 1 - 8 ounce container whipped dessert topping. Spoon into the pie shells. Then top each pie the remaining dessert topping. Chill before serving.

Lemon Icebox Pie III

Ingredients

1 (9 inch) prepared graham cracker crust
2 (8 ounce) packages cream cheese, softened
1 (14 ounce) can sweetened condensed milk
2 lemons, juiced
1 teaspoon lemon zest

Directions

In a medium mixing bowl, beat cream cheese until fluffy. Add condensed milk, lemon juice, and lemon rind. Mix until smooth. Pour mixture into crust. Refrigerate at least 2 hours before serving. Garnish with whipped cream and mint leaves if desired.

Peanut Butter Pie III

Ingredients

3/4 cup confectioners' sugar
1/2 cup crunchy peanut butter
1 (3.9 ounce) package instant
chocolate pudding mix
1 (1.3 ounce) envelope whipped
topping mix
1 (9 inch) pie crust, baked

Directions

Mix and crumble confectioners' sugar and peanut butter. Put half into bottom of pie shell, and reserve the remainder.

Make pudding as directed, and pour over peanut butter crumbs. Mix dream whip as directed, and spread over pudding. Sprinkle the top of the pie with the remaining crumb mix. Chill and serve.

Rhubarb Pie III

Ingredients

2 pounds rhubarb, cut into 1/2 inch pieces
1 1/4 cups white sugar
1/3 cup all-purpose flour
1/8 teaspoon ground nutmeg
2 tablespoons butter
3 drops red food coloring (optional)
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C).

Combine sliced rhubarb with sugar, flour and nutmeg and mix lightly. Add red food coloring, if using, and mix well.

Place mixture into unbaked 9 inch pie shell and dot with butter. Cover with top pastry and cut design in top crust for steam to escape.

Bake for 30 minutes or until crust is golden brown and fruit is bubbly. Let cool and serve.

Irish Chicken and Leek Pie

Ingredients

1 (9 inch) refrigerated pie crust
1 (4 pound) whole chicken,
deboned and cut into bite size
pieces
4 slices cooked ham
4 leeks, chopped
1 onion, chopped
salt and pepper to taste
1 pinch ground mace
1 1/4 cups chicken stock
1 tablespoon milk
1/2 cup heavy cream

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a 1 1/2 quart casserole dish, layer the chicken, ham, leeks and onion a couple of times each until the dish is full. Season each layer with a little salt, pepper and mace. Pour the chicken stock over the layers, and dampen the edges of the dish.

Roll the pie pastry out large enough to cover the top of the dish, and place over the top. Crimp the sides down with a fork, and trim the excess from the edges. Cut a round hole in the center of the pastry. Roll dough scraps out and cut into strips. Use the strips to form a design, and place lightly over the hole. Brush the entire top with milk.

Bake for 35 to 45 minutes in the preheated oven, until chicken is cooked through. If the top crust is getting too brown, cover it with parchment or aluminum foil. While the pie is baking, heat the cream over low heat. When the pie is cooked, remove from the oven, and carefully remove the design from the hole. Pour the cream into the hole, and replace the design. Let stand for a few minutes before serving.

Pumpkin Whoopie Pies

Ingredients

1 cup shortening
2 cups packed brown sugar
2 eggs
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1 1/2 cups canned cooked pumpkin
FILLING:
1/4 cup all-purpose flour
Dash salt
3/4 cup milk
1 cup shortening
2 cups confectioners' sugar
2 teaspoons vanilla extract

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder, baking soda, salt, cinnamon and ginger; add to creamed mixture alternately with pumpkin.

Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets; flatten slightly with the back of a spoon. Bake at 400 degrees F for 10-11 minutes. Remove to wire racks to cool.

For filling, combine the flour and salt in a saucepan. Gradually whisk in milk until smooth; cook and stir over medium heat for 5-7 minutes or until thickened. Cover and refrigerate until completely cooled.

In a mixing bowl, cream shortening, confectioners' sugar and vanilla. Add chilled milk mixture; beat for 7 minutes or until fluffy. Spread on the bottom of half of the cookies; top with remaining cookies. Store in the refrigerator.

Crustless Apple Meringue Pie

Ingredients

5 tart apples - peeled, cored and sliced
1 teaspoon lemon juice
1 cup all-purpose flour
3/4 cup white sugar
2 1/2 teaspoons ground cinnamon
1/4 cup raisins
1/4 cup chopped walnuts
3 egg yolks
1 1/4 cups milk
3 egg whites
3 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking pan.

In a medium bowl, combine apples with lemon juice; use enough juice to cover all apple pieces. In a separate bowl, mix together flour, 3/4 cup sugar and cinnamon. Divide flour mixture into four parts.

Place 1/4 of apples onto the buttered baking pan, sprinkle some raisins and walnuts on top, then add 1/4 of the flour mixture. Repeat this step until all flour mixture is used. In a medium bowl, beat yolks with milk and pour evenly over apples. Bake in preheated oven for 35 minutes or until toothpick comes out clean.

To Make Meringue: In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add 3 tablespoons sugar, continuing to beat until whites form stiff peaks. Spread meringue over pie, covering completely. Put pie back in oven for a 6 or 7 minutes, or until meringue is slightly golden. Can be served warm or cold.

Black Bottom Pie II

Ingredients

1 (9 inch) pie crust, baked
1/2 cup white sugar
2 tablespoons cornstarch
1/2 teaspoon salt
2 cups milk
2 eggs, separated
2 teaspoons unflavored gelatin
3 tablespoons cold water
2 1/2 tablespoons rum
1 (1 ounce) square unsweetened chocolate
1/4 teaspoon cream of tartar
1/3 cup white sugar

Directions

Soften gelatin in cold water. Melt chocolate chips in the top of a double boiler or in a bowl in the microwave. Stir until smooth. Set aside to cool.

Combine 1/2 cup sugar, cornstarch, and salt in a saucepan. Blend together milk and egg yolks, stir into sugar mix. Cook over medium heat, stirring constantly, just until mixture boils. Remove 1 cup of custard, and combine with chocolate: spread into baked pie shell. Stir softened gelatin into remaining hot custard mix. Stir in rum. Place pan in a bowl of ice water, or refrigerate. Stir occasionally, until mixture mounds slightly when dropped from spoon. Combine chocolate & the reserved custard mix. Pour into baked pie shell.

Stir softened gelatin into remaining hot custard mix. Stir in rum. Place pan in a bowl of ice water, or refrigerate. Stir occasionally, until mixture mounds slightly when dropped from spoon.

Beat egg whites and cream of tartar until foamy. Beat in 1/3 cup sugar, 1 tablespoon at a time, and continue beating until stiff and glossy. Do not underbeat. Fold in chilled custard. Spread over chocolate mixture. Chill at least 3 hours or until set.

A Lot More Than Plain Spinach Pie (Greek

Ingredients

3 eggs
1 pound chopped fresh spinach
3 leeks, chopped
5 green onions, chopped
2 1/3 cups crumbled feta cheese
1 bunch parsley, chopped
1 bunch dill, chopped
1 bunch spearmint, chopped
1 teaspoon white sugar
1 cup milk
3/4 cup olive oil
1 pinch salt and ground black pepper to taste

2 1/2 cups all-purpose flour
1/2 cup semolina flour
1 pinch salt
1/4 cup olive oil
2 cups water

1 1/4 cups grated Parmesan cheese (optional)
2 tablespoons cold butter, cut into pieces
2 tablespoons olive oil

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a deep 9x9 inch baking dish.

Beat the eggs in a mixing bowl, then stir in the spinach, leeks, green onions, feta cheese, parsley, dill, spearmint, sugar, milk, and 3/4 cup of olive oil until evenly mixed. Season to taste with salt and pepper; set aside. Whisk together the all-purpose flour, semolina flour, and 1 pinch of salt in a mixing bowl. Stir in 1/4 cup of olive oil and the water until no lumps remain. Pour 2/3 of the batter into the prepared 9x9 inch pan, and spread out evenly. Spoon the spinach filling over the batter, then spoon the remaining batter overtop. Sprinkle with the Parmesan cheese, butter pieces, and 2 tablespoons of olive oil.

Bake in the preheated oven until the bottom crust and top has firmed and nicely browned, about 1 hour.

Citrus Sorbet Pie

Ingredients

2/3 cup boiling water
1 (3 ounce) package JELL-O
Orange Flavor Gelatin
1 cup orange sherbet
2 cups thawed COOL WHIP
Whipped Topping
2 cups JET-PUFFED Miniature
Marshmallows
1 (8 ounce) can crushed pineapple
in juice, drained
1 HONEY MAID Graham Pie Crust
(6 oz.)

Directions

Add boiling water to gelatin mix in large bowl; stir 2 minutes until completely dissolved. Add sherbet; stir with whisk until melted. Add COOL WHIP, marshmallows and pineapple; stir until well blended. Refrigerate 10 minutes or until mixture is very thick and will mound.

Pour into crust.

Freeze 4 hours or until firm.

Candy Bar Pie II

Ingredients

1 (9 inch) pie crust, baked
5 (2.16 ounce) bars chocolate-coated caramel-peanut nougat candy
1/2 cup white sugar
4 (3 ounce) packages cream cheese, softened
2 eggs
1/3 cup sour cream
1/3 cup creamy peanut butter
3 tablespoons heavy whipping cream
2/3 cup semisweet chocolate chips

Directions

Cut candy bars in half lengthwise, then into 1/4 inch pieces. Place candy pieces over bottom of pie crust.

In a small bowl, combine sugar and cream cheese; beat until smooth. Add eggs one at a time, beating well after each addition. Add sour cream and peanut butter; beat until mixture is smooth. Pour filling over candy pieces.

Bake at 325 degrees F (165 degrees C) for 30 to 40 minutes.

In a small saucepan, heat whipping cream until very warm. Remove from heat, and stir in chocolate chips until smooth. Spread over top of pie. Refrigerate 2 to 3 hours before serving.

Rhubarb Crumble Pie

Ingredients

1 cup all-purpose flour
1/4 teaspoon salt
1 cup rolled oats
1/2 cup white sugar
1/3 cup shortening, melted
3 cups diced rhubarb
1/2 cup white sugar
1/4 teaspoon ground cinnamon
1 tablespoon water
1 tablespoon butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, sift together the flour and salt; stir in oats and 1/2 cup sugar. Cut in shortening until mixture is crumbly. Pat half of the mixture into a 9 inch pie pan; set aside remaining half for the topping. Arrange rhubarb in pie shell. Sprinkle 1/2 cup sugar, cinnamon and water over rhubarb, then dot with butter. Spread remaining oat mixture over filling.

Bake for 40 minutes in the preheated oven, until rhubarb is tender.

Blender Pie

Ingredients

2 cups lemon-lime flavored
carbonated beverage
2/3 cup dry milk powder
1 1/2 teaspoons vanilla extract
1/2 cup baking mix
1/4 cup butter, softened
3/4 cup white sugar
1 cup shredded coconut
4 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch pie plate.

Place lemon-lime beverage, powdered milk, vanilla, baking mix, butter or margarine, sugar, coconut, and eggs in a blender. Process for 3 minutes. Pour mixture into greased pie plate and allow to sit for 5 minutes.

Bake in preheated oven for 40 minutes. Makes its own crust.

Sugar Pie II

Ingredients

1 (9 inch) pie shell
3 cups white sugar
1 cup all-purpose flour
1/8 teaspoon salt
2 cups water
1/4 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine sugar, flour, and salt. Mix well and gradually pour in water, stirring until mixture is creamy. Pour mixture into pastry shell and sprinkle with nutmeg.

Bake in preheated oven for 35 to 45 minutes, until edges are very bubbly.

World's Best Lemon Pie

Ingredients

1 cup sugar
1/4 cup cornstarch
3 tablespoons all-purpose flour
1/4 teaspoon salt
2 cups water
3 egg yolks, beaten
1 tablespoon butter or margarine
1/4 cup lemon juice
1 teaspoon grated lemon peel
1 (9 inch) pastry shell, baked

MERINGUE:

3 egg whites
1/4 teaspoon salt
1/2 cup sugar

Directions

In a medium saucepan, combine sugar, cornstarch, flour and salt. Gradually stir in water. Cook and stir over medium heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes more. Remove from the heat. Gradually stir 1 cup into egg yolks; return all to saucepan. Bring to boil. Cook and stir for 2 minutes. Remove from the heat. Stir in the butter, lemon juice and peel until smooth. Pour into pastry shell. In a mixing bowl, beat egg whites and salt until stiff but not dry peaks form. Gradually beat in sugar until soft peaks form. Spread over pie, sealing edges to pastry. Bake at 350 degrees F for 12-15 minutes or until meringue is golden. Cool. Store any leftovers in the refrigerator.

Chicken Pot Pie I

Ingredients

2 (9 inch) deep dish frozen pie
crusts, thawed
1 (15 ounce) can mixed
vegetables, drained
2 cups cooked, diced chicken
breast
1 (10.75 ounce) can condensed
cream of chicken soup
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl combine the mixed vegetables, chicken, cream of chicken soup and milk. Pour mixture into one of the pie crusts. Turn the other crust over and pop out of the tin onto the top of the filled pie. Seal the edges and poke holes in top crust.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until crust is golden brown.

Blackberry Pie III

Ingredients

1 recipe pastry for a 9 inch double
crust pie
4 cups fresh blackberries
3 tablespoons all-purpose flour
1 cup white sugar
1 tablespoon lemon juice
1 tablespoon butter

Directions

Preheat oven to 450 degrees F (230 degrees C).

Line a 9 inch pie pan with half the pastry. Save remaining pastry for top crust. Chill both while preparing the blackberries.

Combine berries, flour, sugar, and lemon juice. Spoon into pie shell, and dot with butter or margarine. Cover with top crust, and slash in several places.

Bake for 15 minutes. Reduce heat to 350 degrees F (175 degrees C). Continue baking for 35 to 40 minutes, or until browned.

New Orleans Chocolate Bourbon Pecan Pie

Ingredients

2/3 cup white sugar
1 cup corn syrup
2 tablespoons bourbon whiskey
3 eggs
1/3 cup melted butter
1/2 teaspoon salt
1 cup coarsely chopped pecans
1 cup semi-sweet chocolate chips
1 (9 inch) refrigerated pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat the sugar, corn syrup, bourbon, eggs, butter, and salt together in a mixing bowl until smooth and creamy. Fold in the pecans and chocolate chips. Pour the mixture into the prepared pie crust. If desired, cover the edges of the pie with aluminum foil strips to prevent excessive browning.

Bake in preheated oven until the center sets, about 50 minutes. Cool before serving.

Vida's Famous Buttermilk Pie

Ingredients

3 eggs, beaten
2 cups white sugar
1/4 pound butter, melted
1/2 cup buttermilk
1 teaspoon vanilla extract
2 tablespoons all-purpose flour
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat together the eggs, sugar and butter. Mix in the buttermilk, vanilla and flour. Pour filling into pie crust.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes or until toothpick inserted in center comes out clean.

Deep Dish Pumpkin Pie

Ingredients

1 (15 ounce) can pumpkin puree
1 (12 fluid ounce) can evaporated milk
2 tablespoons butter, softened
3 eggs, beaten
1 tablespoon vanilla extract
2 tablespoons ground cinnamon
1 teaspoon ground nutmeg
1/4 teaspoon ground allspice
1 pinch salt
1 1/4 cups molasses
1/2 cup buttermilk baking mix
1 (9 inch) deep dish pie crust

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a mixing bowl, blend together the pumpkin, evaporated milk, butter, eggs and vanilla.

In a separate bowl, whisk together the cinnamon, nutmeg, allspice, salt, molasses and baking mix. Add to the pumpkin mixture and mix thoroughly.

Pour filling into unbaked pie crust and bake for 50 minutes or until knife inserted comes out clean.

Topsy-Turvy Apple Pie

Ingredients

2 (9 inch) pie shell
1/4 cup butter
1/2 cup pecan halves
1/2 cup packed brown sugar
5 large apples - peeled, cored and sliced
1 tablespoon lemon juice
1 tablespoon all-purpose flour
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 pinch salt

Directions

Preheat oven to 400 degrees F (200 degrees C).

Spread butter or margarine evenly on bottom and sides of a 9-inch pie plate. Press pecans, rounded side down, into butter layer. Pat brown sugar evenly over nuts, then lay one pastry shell over brown sugar layer.

Place apples in a large bowl and sprinkle with lemon juice.

In a small bowl combine flour, sugar, cinnamon, nutmeg, and salt. Mix well. Toss mixture with apples, coating thoroughly.

Spread apples into pie plate. Cover apples with second pastry shell. Crimp edges of pastry and make steam vents in top.

Bake in preheated oven for 50 minutes. Cool 5 minutes then place serving plate over top of pie; invert pie onto plate. Carefully remove pie pan. Serve warm or cool.

Sweet Potato Pie VI

Ingredients

1 (9 inch) pie shell
1 (16 ounce) can mashed sweet potatoes
3/4 cup milk
3/4 cup packed brown sugar
1/2 cup light corn syrup
2 eggs
1 tablespoon butter, melted
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 pinch ground nutmeg

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large mixing bowl combine sweet potatoes, milk, sugar, corn syrup, eggs, butter or margarine, salt, cinnamon, and nutmeg. Blend with mixer or hand-held beaters until smooth. Pour mixture into pie shell.

Place in preheated oven and bake for 10 minutes. Reduce oven temperature to 350 degrees F (175 degrees C) and bake for an additional 35 minutes, or until knife inserted in center comes out clean. May have to shield crust edges with foil for last 20 minutes to prevent burning.

Lemon Blueberry Custard Pie

Ingredients

- 1 (9 inch) unbaked pie crust
- 1 tablespoon butter
- 2/3 cup white sugar
- 2 tablespoons all-purpose flour
- 3 tablespoons lemon juice
- 1 tablespoon grated lemon zest
- 2 egg yolks
- 1 cup milk
- 2 egg whites
- 1 3/4 cups fresh blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, cream butter. Mix in sugar, flour, lemon juice and lemon zest. Beat in egg yolks, then milk.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Gently fold into the lemon mixture. Pour filling into pie crust. Scatter blueberries evenly over the top.

Bake in the preheated oven for approximately 50 minutes, or until filling is set. Cover the pie with foil after about 30 minutes to avoid browning. Allow to cool slightly before serving.

Strawberry Pie III

Ingredients

2 cups crushed zwieback toast
3 tablespoons white sugar
3/4 cup butter, melted
1 (8 ounce) package cream cheese, softened
1 cup confectioners' sugar
1 (8 ounce) container frozen whipped topping, thawed
2 cups miniature marshmallows
2 cups water
2 (3 ounce) packages strawberry flavored gelatin
2 cups strawberries, partially frozen

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl mix together zwieback crumbs and white sugar. Stir in butter or margarine. Mix well and pat mixture into a 9x13 inch baking dish. Bake in preheated oven for 12 to 15 minutes, until lightly browned. Set aside and allow to cool.

In a large mixing bowl, whip cream cheese until fluffy. Add confectioners' sugar and beat until smooth. Fold in whipped topping and marshmallows. Spread mixture evenly onto cooled crust.

Boil water in a medium saucepan. Remove from heat and add gelatin. Mix until dissolved, then stir in partially frozen strawberries. Pour mixture over cream cheese layer. Chill until very firm.

Pan Pierogies

Ingredients

4 onions, chopped
4 tablespoons butter
1 (16 ounce) package lasagna
noodles
16 ounces shredded Cheddar
cheese
4 cups instant mashed potato
flakes
1/4 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter the bottom and sides of a 9x13 inch baking dish.

Saute onions in the butter until translucent and soft.

Cook and drain lasagna as per package directions.

Make potatoes as per package directions for 12 servings. Combine the onions with the potatoes.

Place a layer of noodles over the bottom of the baking dish. Cover with a layer of potatoes, sprinkle with cheese and pats of butter. Repeat ending with noodles sprinkling top with cheese and butter. Bake at 350 degrees F (175 degrees C) for 1 hour.

The Easiest Butterscotch Pie

Ingredients

1 (3.4 ounce) package instant
butterscotch pudding mix
2 cups milk
1 (8 ounce) container frozen
whipped topping, thawed
1 (9 inch) prepared graham
cracker crust
2 tablespoons butterscotch ice
cream topping

Directions

In a large bowl, mix pudding mix and milk according to package directions. Fold half of the whipped topping into pudding. Pour mixture into graham cracker crust. Spread remaining whipped topping on top of pudding layer. Cover and refrigerate for about an hour.

Serve cold with a drizzle of butterscotch topping over top of pie. If desired, sprinkle butterscotch chips on top as well.

Vegetarian Shepherd's Pie II

Ingredients

2 cups vegetable broth, divided
1 teaspoon yeast extract spread,
e.g. Marmite/Vegemite
1/2 cup dry lentils
1/4 cup pearl barley
1 large carrot, diced
1/2 onion, finely chopped
1/2 cup walnuts, coarsely
chopped
3 potatoes, chopped
1 teaspoon all-purpose flour
1/2 teaspoon water
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large saucepan over medium-low heat, combine 1 1/4 cups broth, yeast extract, lentils and barley. Simmer for 30 minutes.

Meanwhile, in a medium saucepan combine remaining 3/4 cup broth, carrot, onion and walnuts; cook until tender, about 15 minutes.

Meanwhile, bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and mash.

Combine flour and water and stir into carrot mixture; simmer until thickened. Combine carrot mixture with lentil mixture and season with salt and pepper. Pour mixture into a 2 quart casserole dish. Spoon mashed potatoes over lentil mixture.

Bake in preheated oven until lightly browned on top, about 30 minutes.

Maple Chess Pie

Ingredients

1 (9 inch) unbaked pie crust
1/2 cup butter or margarine,
softened
1 1/2 cups white sugar
3 eggs
1 tablespoon yellow cornmeal
1 tablespoon white vinegar
1 teaspoon maple extract
5/8 cup chopped pecans

Directions

Preheat the oven to 425 degrees F (220 degrees C). Press the pie crust into the bottom and up the sides of a 9 inch deep dish pie plate.

In a medium bowl, beat the butter, sugar, and eggs until light and fluffy. Stir in the cornmeal, vinegar, and maple extract until well blended. Fold in pecans so they are evenly distributed. Pour into the unbaked pie crust.

Bake for 10 minutes in the preheated oven, then reduce the heat to 350 degrees F (175 degrees C). Bake for 30 additional minutes, or until the top of the pie is golden brown, and the filling is set. When removing the pie from the oven, give it a gentle shake. If there is no movement, the pie is set. The pie will thicken and shrink slightly upon cooling.

Breakfast Pies

Ingredients

3/4 pound breakfast sausage
1/8 cup minced onion
1/8 cup minced green bell pepper
1 (12 ounce) can refrigerated
biscuit dough
3 eggs, beaten
3 tablespoons milk
1/2 cup shredded Colby-Monterey
Jack cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large, deep skillet over medium-high heat, combine sausage, onion and green pepper. Cook until sausage is evenly brown. Drain, crumble, and set aside.

Separate the dough into 10 individual biscuits. Flatten each biscuit out, then line the bottom and sides of 10 muffin cups. Evenly distribute sausage mixture between the cups. Mix together the eggs and milk, and divide between the cups. Sprinkle tops with shredded cheese.

Bake in preheated oven for 18 to 20 minutes, or until filling is set.

Vanilla Bavarian Cream Pie

Ingredients

1 1/2 (.25 ounce) packages
unflavored gelatin
8 tablespoons cold water
9 tablespoons white sugar
2 1/4 tablespoons cornstarch
2 eggs
1 1/2 cups milk
3/4 cup vanilla ice cream
1 teaspoon vanilla extract
2 cups heavy whipping cream
1 (9 inch) pie crust, baked

Directions

Soften gelatin in cold water. Scald the milk.

In a mixing bowl, mix together sugar and cornstarch. Add eggs and mix thoroughly. Add milk and softened gelatin, stirring constantly.

Cook custard in double boiler over hot water until it thickens and coats spoon. Remove from heat. Add ice cream while custard is hot. Cool thoroughly.

Add vanilla. Whip the cream, and fold 1 1/2 cups into cooled custard. Pour filling into pie shell, and refrigerate until set. Garnish with remaining whipped cream.

Sweet Almond Flaky Pie Crust

Ingredients

1 cup cake flour
1 cup all-purpose flour
1/8 cup baking powder
1/2 teaspoon salt
1/4 cup white sugar
1 1/2 teaspoons brown sugar
1 1/4 cups shortening
1 egg
1/4 cup cold water
1 1/2 teaspoons vanilla extract
3 teaspoons almond extract

Directions

In a large bowl, stir together the cake flour, all-purpose flour, baking powder, salt, white sugar, and brown sugar. Cut in the shortening by pinching between your fingers or using a pastry blender, until the mixture has lumps no larger than peas. In a separate bowl, whisk together the egg, water, vanilla, and almond extract.

Pour the wet ingredients into the dry, and mix until the dough comes together. Divide the dough into halves, pat into a ball, and flatten slightly. Wrap each one in plastic wrap. Refrigerate for at least 4 hours, or overnight before rolling out to make a crust.

Coconut Cream Meringue Pie

Ingredients

2/3 cup sugar
1/4 cup cornstarch
1/4 teaspoon salt
2 cups milk
3 egg yolks, lightly beaten
1 cup flaked coconut, finely chopped
2 tablespoons butter
1/2 teaspoon vanilla extract
1 (9 inch) pastry shell, baked
MERINGUE:
3 egg whites
1/4 teaspoon cream of tartar
6 tablespoons sugar
1/2 cup flaked coconut

Directions

In a small saucepan, combine the sugar, cornstarch and salt. Stir in milk until smooth. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. Stir a small amount of hot filling into egg yolks; return all to pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Gently stir in chopped coconut, butter and vanilla until butter is melted. Pour hot filling into crust.

For meringue, in a small mixing bowl, beat egg whites and cream of tartar on medium speed until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Spread evenly over hot filling, sealing edges to crust. Sprinkle with flaked coconut.

Bake at 350 degrees F for 12-15 minutes or until the meringue is golden. Cool on a wire rack for 1 hour. Refrigerate for at least 3 hours before serving. Refrigerate leftovers.

Pumpkin Sweet Potato Coconut Pie

Ingredients

1 (15 ounce) can cut sweet potatoes in syrup, drained (1/4 cup syrup reserved)
1 (15 ounce) can 100% pure pumpkin
1/2 cup canned coconut milk
1/3 cup light brown sugar
3 large or extra-large eggs, divided
2 tablespoons butter, melted
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/8 teaspoon ground allspice
1 prepared, refrigerated single-crust piecrust
1 cup sweetened flaked coconut
1/3 cup light corn syrup
1/4 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F. Combine sweet potatoes, reserved syrup, coconut milk, pumpkin, brown sugar, melted butter, 2 eggs, cinnamon, ginger and allspice in the work bowl of a food processor. Process in pulses until completely smooth, about 1 minute. Line a pie plate with prepared crust and crimp the edges. Note that you will have to roll the crust to be about 1 inch bigger all around if using a 9 1/2-inch pie plate.

Fill crust with the filling and even the surface. Bake for 45 minutes. Meanwhile, mix the remaining egg, coconut, corn syrup and vanilla in a mixing bowl until well combined. Spread over the surface of the baked filling. Return to the oven and bake until golden brown, about 40 minutes, until knife inserted near center comes out clean. Cool for at least 1 hour before serving.

Key Lime Pie II

Ingredients

1 (3 ounce) package lime flavored gelatin mix
3/4 cup boiling water
1 1/2 teaspoons grated lime zest
1/2 cup fresh lime juice
1 (14 ounce) can sweetened condensed milk
1 cup sour cream
4 drops green food coloring (optional)
1 (9 inch) pie shell, baked

Directions

Dissolve gelatin in boiling water. Chill until mixture starts to congeal.

In a separate bowl (after gelatin has started to thicken and congeal) mix milk, lime juice, food coloring and grated lime rind until well blended.

Stir in sour cream; then fold in thickened gelatin. Pour into pastry shell. Chill until firm.

Garnish with whipped topping or whipped cream and lime slices.

Rhubarb Cream Pie

Ingredients

1 (9 inch) deep dish pie crust
1 1/2 cups white sugar
1/4 cup all-purpose flour
3/4 teaspoon ground nutmeg
3 eggs, beaten
4 cups chopped rhubarb

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, mix together sugar, flour, and nutmeg. Stir in eggs. Add rhubarb, and toss until thoroughly coated. Pour filling into pastry shell.

Bake in preheated oven for 50 to 60 minutes.

Peach Parfait Pie

Ingredients

3 1/2 cups sliced peeled fresh or frozen peaches, thawed
1/2 cup sugar
1 (3 ounce) package lemon gelatin
1/2 cup cold water
2 cups vanilla ice cream, softened
1 (9 inch) deep-dish pastry shell, baked
1 cup heavy whipping cream, whipped

Directions

Place peaches in a bowl; sprinkle with sugar. Let stand for 15 minutes. Drain, reserving juice in a 1-cup measuring cup. Set peaches aside.

Add enough water to the juice to measure 1 cup; pour into a small saucepan. Bring to a boil. Remove from the heat.

Stir in gelatin until dissolved; add cold water. Gradually add the ice cream, 1/2 cup at a time, stirring after each addition until blended. Cover and refrigerate for 60-75 minutes or until slightly thickened, stirring occasionally (mixture may separate).

Drain peaches again; discard juice. Fold gelatin mixture into peaches. Transfer to pastry shell. Cover and refrigerate for 3 hours or until firm. Just before serving, garnish with whipped cream.

Cran-Raspberry Pie

Ingredients

2 cups chopped fresh or frozen cranberries
1 (12 ounce) package frozen raspberries
1 1/2 cups sugar
2 tablespoons quick-cooking tapioca
1/2 teaspoon almond extract
1/4 teaspoon salt
1 Pastry for double-crust pie (9 inches)

Directions

In a bowl, gently stir cranberries, raspberries, sugar, tapioca, extract and salt. Line pie plate with bottom pastry; add filling. Top with a lattice crust.

Bake at 375 degrees F for 15 minutes. Reduce heat to 350 degrees F and bake 35-40 minutes more or until bubbly.

Avocado Lime Pie

Ingredients

1 cup sieved avocado pulp
1 (14 ounce) can sweetened condensed milk
1 teaspoon grated lime zest
1/2 cup fresh lime juice
2 egg yolks
1 pinch salt
1 recipe pastry for a 9 inch single crust pie

Directions

Combine sweetened condensed milk, lime zest, lime juice, lightly beaten egg yolks, and salt; blend until mixture thickens. Stir in avocado pulp. Pour filling into pie shell.

Chill pie several hours. Garnish with whipped cream, and serve.

Crust for Veggie Pot Pie

Ingredients

2 cups all-purpose flour
1 teaspoon salt
2/3 cup shortening
8 tablespoons ice water

Directions

Heat oven to 425 degrees F (220 degrees C).

Mix 2 cups flour and salt with vegetable shortening using pastry blender. Mix in 6 to 8 tablespoons ice water and stir until mixture forms a ball. Divide ball in half.

Using a rolling pin, roll one of balls to fit the bottom and sides of an 11x7 inch baking dish. Roll out the other half of dough to form top crust.

Use this pie crust as directed in your favorite pie recipe.

Orange-Glazed Apple Pie

Ingredients

3/4 cup sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon salt
6 cups sliced, peeled tart apples
1/3 cup raisins
1 Pastry for double-crust pie (9 inches)
3 tablespoons butter or margarine
2 tablespoons orange juice
GLAZE:
1/2 cup confectioners' sugar
4 1/2 teaspoons orange juice
1/2 teaspoon grated orange peel

Directions

In a large bowl, combine the sugar, flour, cinnamon and salt. Add apples and raisins; toss to coat. Line a 9-in. pie plate with bottom pastry; trim to 1 in. beyond edge of plate. Spoon apple mixture into crust. Dot with butter; sprinkle with orange juice. Roll out remaining pastry to fit top of pie. Make cutouts in pastry with small cookie cutters if desired or cut slits in pastry. Place over filling; trim, seal and flute edges.

Bake at 400 degrees F for 40-45 minutes or until crust is golden brown and filling is bubbly. In a small bowl, whisk glaze ingredients until blended. Spread over warm pie. Cool on a wire rack.

Mel's Best Ever Chocolate Pie

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
5 large marshmallows
4 (1.55 ounce) bars aerated milk
chocolate candy bar
2 (1.6 ounce) bars caramel milk
chocolate candy bar
1 cup heavy cream

Directions

In a microwave safe bowl, combine marshmallows, chocolate bars and 1/3 cup of cream. Microwave on high, stirring occasionally, until everything is melted and smooth.

In a medium bowl, whip remaining cream until it is light and fluffy. Fold into chocolate mixture. Spread entire mixture into graham cracker crust; cover and refrigerate for 2 to 3 hours.

Whoopie Almond Chocolate Pies

Ingredients

Nonstick spray and flour for pans
3/4 cup sugar
1/2 cup unsalted butter, room temperature
1 (7 ounce) package almond paste, broken into pieces
3 large eggs
1 tablespoon milk
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
1/4 teaspoon salt
1/3 cup cake flour
1/2 teaspoon baking powder
10 ounces semi-sweet or milk chocolate
1 1/4 cups heavy cream
1/3 cup chopped California Almonds

Directions

Preheat oven to 350 degrees F. Spray 2 muffin pans with nonstick spray; coat with flour and tap out excess.

Cream sugar and butter in a large bowl until fluffy. Add almond paste, 1 piece at a time, beating until well blended after each addition. Beat in eggs 1 at a time. Stir together milk, almond extract and salt, and add to butter mixture. Mix flour and baking powder in small bowl; add to batter. Beat just until blended.

Spoon batter into 2 pans; they won't be very full. Bake 15-18 minutes, or until golden brown and a tester inserted into center of one comes out clean. Cool in pan on rack.

Chop chocolate and place in a medium bowl. Bring cream to a boil and pour over chocolate; let sit for 2 minutes, and then stir well. Let ganache firm up so that it's spreadable.

To assemble whoopie pies, sandwich 2 together with ganache. Spread more ganache on top and sprinkle with almonds.

Paper-Wrapped Apple Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
8 apple - peeled, cored and sliced
1/2 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 tablespoons lemon juice
1/2 cup white sugar
1/2 cup all-purpose flour
1/2 cup butter

Directions

Mix 1/2 cup sugar, 2 tablespoons flour, cinnamon, and nutmeg. Mix this with apples and pour into pie shell. Sprinkle lemon juice over top.

To Make the Top Crust: Mix 1/2 cup sugar and 1/2 cup flour, then cut in butter. Sprinkle over pie.

Take two 15 inch pieces of parchment paper and enclose pie; fold edges up 3 times. Place on a baking sheet.

Bake at 425 degrees F (220 degrees C) for 1 hour. Remove from oven, split parchment open and cool pie on wire rack. DO NOT open parchment covering while baking!

Strawberry-Rhubarb Pie

Ingredients

3 cups rhubarb, cut into 1/2 inch pieces
1 cup water
1 (6 ounce) package strawberry gelatin
1 cup sliced fresh or frozen strawberries
1 (1.3 ounce) envelope whipped topping mix
1 (9 inch) graham cracker crust
whole fresh strawberries

Directions

In a saucepan, bring rhubarb and water to a boil; remove from the heat. Add gelatin and stir until dissolved; cool. Stir in sliced strawberries; chill until it begins to thicken. Prepare whipped topping according to package directions; fold half into rhubarb mixture. Pour into crust. Chill 2 hours or until firm. Top with remaining whipped topping and whole strawberries.

Very Good Pie

Ingredients

1 (9 inch) prepared graham
cracker crust
1 quart vanilla ice cream, softened

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake crust in preheated oven for 8 to 10 minutes, until lightly
browned. Allow to cool.

Spread ice cream into crust and serve immediately.

Silky Lemon Pie

Ingredients

1 cup all-purpose flour
1 teaspoon sugar
1/4 teaspoon salt
3 tablespoons canola oil
1 tablespoon butter or stick
margarine, melted
2 tablespoons cold water

FILLING:

1 3/4 cups sugar
1/2 cup lemon juice
1 tablespoon grated lemon peel
1/2 teaspoon salt
3 egg whites
1 (8 ounce) package reduced-fat
cream cheese, cubed
2 eggs
1 teaspoon confectioners' sugar

Directions

In a bowl, combine flour, sugar and salt. Using a fork, stir in oil and butter until dough is crumbly. Gradually add enough water until dough will hold together. Roll out between plastic wrap to an 11-in. circle. Freeze for 10 minutes. Remove top sheet of plastic wrap from pastry; invert onto a 9-in. pie plate coated with nonstick cooking spray. Remove remaining plastic wrap. Trim edges and flute. Chill while preparing filling.

In a saucepan, bring sugar, lemon juice, peel and salt to a boil. Reduce heat; cook and stir until sugar is dissolved. Cool for 10-15 minutes. In a small mixing bowl, beat egg whites and cream cheese. Add eggs; beat until smooth. Gradually beat in lemon mixture. Pour into crust. Bake at 350 degrees F for 30-35 minutes or until set. Cool on a wire rack for 1 hour. Sprinkle with confectioners' sugar. Refrigerate leftovers.

Nineteen Sixty-Five Mystery Pie

Ingredients

3 egg whites
1/2 teaspoon cream of tartar
1 cup white sugar
20 buttery round crackers,
crushed
3/4 cup chopped pecans
1 teaspoon vanilla extract
1 cup whipping cream
1/4 cup brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease an 8 inch pie pan.

In a large glass or metal mixing bowl, beat egg whites and cream of tartar until foamy. Gradually add sugar, continuing to beat until whites form stiff peaks. Fold in crackers, 3/4 cup pecans, and vanilla extract. Pour mixture into pie pan.

Bake in preheated oven for 25 to 30 minutes, until firm and lightly browned. Remove and cool.

In a medium bowl, combine whipping cream and brown sugar. Beat until soft peaks form. Spread over cooled pie. Sprinkle with 1/4 cup pecans and refrigerate until ready to serve.

Candy Bar Pie

Ingredients

4 ounces PHILADELPHIA Cream Cheese, softened
1 tablespoon milk
1 (12 ounce) tub COOL WHIP Whipped Topping, thawed, divided
1 chocolate-coated caramel-peanut nougat bar, finely chopped
1 1/2 cups cold milk
2 pkg. (4 serving size) JELL-O Chocolate Flavor Instant Pudding & Pie Filling
1 OREO Pie Crust (6 oz.)

Directions

Mix cream cheese and 1 Tbsp. milk in large bowl with wire whisk until well blended. Add 1-1/2 cups of the whipped topping and chopped candy bar; stir gently.

Pour 1-1/2 cups cold milk into another large bowl. Add pudding mixes. Beat with wire whisk 2 minutes or until well blended. (Mixture will be thick.) Gently stir in 2 cups of the remaining whipped topping. Spread half of the pudding mixture onto bottom of crust; cover with cream cheese mixture. Top with remaining pudding mixture.

Refrigerate 4 hours or until set. Garnish with remaining whipped topping. Store leftover pie in refrigerator.

Sour Cream Gooseberry Pie

Ingredients

- 1 1/4 cups fresh gooseberries
- 1 cup white sugar
- 1 recipe pastry for double-crust pie
- 2 tablespoons all-purpose flour
- 1 pinch salt
- 1 cup sour cream
- 2 eggs, beaten
- 1 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a medium bowl, gently stir together the gooseberries and sugar. Let stand for 15 minutes. Press one of the pie crusts into the bottom and up the sides of a 9 inch pie plate.

In a medium bowl, stir together the flour and salt. Mix in the sour cream, eggs and vanilla. Add the gooseberry and sugar mixture, and stir to coat evenly. Spoon into the pie crust, and place the second crust over the top. Crimp the edges to seal, and cut some decorative slits in the top to vent steam.

Bake for 55 minutes in the preheated oven. Cool to room temperature, then refrigerate until serving.

Italian Ricotta Cheese Pie

Ingredients

1 cup graham cracker crumbs
2 tablespoons butter
1 cup honey
4 eggs
4 cups ricotta cheese
1 tablespoon honey
2 teaspoons vanilla extract
2 tablespoons whole wheat flour
2 teaspoons lemon zest, cut into thin slivers
2 tablespoons blanched slivered almonds
1 tablespoon shelled pumpkin seeds

Directions

In a small mixing bowl, combine graham cracker crumbs, butter and honey and mix well. Place in a 9 inch springform pan and spread evenly across the bottom. Refrigerate 30 minutes to chill.

Preheat oven to 325 degrees F (165 degrees C).

In a large electric mixer bowl, combine ricotta and eggs (beat in one at a time until incorporated). Add tablespoon of honey, vanilla and flour. Beat until smooth. Fold in lemon peel and almonds. Pour mixture into chilled crust and scatter pumpkin seeds on top.

Bake for 1 hour or until just firm and lightly colored on top. Turn oven off, open door and leave pie inside to cool for 30 minutes.

Remove pie from oven, refrigerate and chill for 2 hours to overnight before serving.

Rhubarb Raspberry Pie

Ingredients

1 cup sugar
1/4 cup quick-cooking tapioca
4 cups chopped fresh or frozen
rhubarb
1 cup fresh or frozen raspberries
2 tablespoons lemon juice
1 Pastry for double-crust pie (9
inches)

Directions

In a large bowl, combine sugar and tapioca. Add the rhubarb, raspberries and lemon juice; mix gently. Let stand for at least 15 minutes or up to 1 hour to soften tapioca; stir gently several times. Line a pie plate with bottom crust. Pour filling into crust. Top with a lattice crust. Bake at 375 degrees F for 45-55 minutes or until the crust is golden and filling is bubbly. Serve warm or at room temperature.

Cherry-Cream Crumble Pie

Ingredients

1/2 cup sugar
3 tablespoons all-purpose flour
2 (14.5 ounce) cans red tart pitted cherries, drained
1 cup sour cream
1 egg, beaten
1/4 teaspoon almond extract
1 (9 inch) unbaked pastry shell

TOPPING:

1/2 cup quick-cooking oats
1/3 cup all-purpose flour
1/3 cup packed brown sugar
1/4 teaspoon ground cinnamon
1/4 cup cold butter
1/2 cup chopped pecans

Directions

In a large bowl, combine the sugar, flour, cherries, sour cream, egg and extract; stir well. Spoon into the pastry shell. Bake at 400 degrees F for 20 minutes.

For topping, combine the oats, flour, brown sugar and cinnamon in a bowl; cut in butter until mixture resembles coarse crumbs. Stir in pecans. Sprinkle over filling. Cover edges of crust to prevent overbrowning. Bake for 25-30 minutes or until topping is lightly browned. Cool on a wire rack for 1 hour. Store in the refrigerator.

Cranberry Streusel Pie

Ingredients

1 pound fresh cranberries
3/4 cup white sugar
1/4 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup walnuts
1/4 cup all-purpose flour
1 teaspoon shortening
1 recipe pastry for a 9 inch single crust pie

Directions

Smash berries. Stir in sugar and 1/4 cup flour. Pour filling into pie crust.

Smash walnuts into small pieces. Stir in brown sugar, 1/4 cup flour, and shortening with a pastry blender. The mixture should be crumbly. Sprinkle over pie.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until done.

Lemon-Lime Soda Pie

Ingredients

1 cup lemon-lime flavored
carbonated beverage
1/3 cup white sugar
4 tablespoons cornstarch
1/2 (3 ounce) package strawberry
flavored gelatin
2 cups sliced fresh strawberries
1 (9 inch) pie shell, baked
1 (8 ounce) container frozen
whipped topping, thawed

Directions

In a medium saucepan, cook carbonated beverage, sugar and cornstarch over medium heat until thickened. Remove from heat and stir in gelatin.

Place strawberries in pie crust and pour gelatin mixture over top of them. Spread whipped topping over strawberry layer; cover and refrigerate overnight or for several hours before serving.

Frozen Coconut Caramel Pie

Ingredients

2 tablespoons butter or margarine
1 cup flaked coconut
1/4 cup chopped pecans
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (16 ounce) container frozen whipped topping, thawed
2 (9 inch) prepared graham cracker crusts
1 (12 ounce) jar caramel ice cream topping

Directions

In a skillet, melt butter; add coconut and pecans. Cook and stir over medium heat for 10 minutes or until golden brown and toasted; set aside.

In a mixing bowl, beat cream cheese and milk until smooth. Fold in whipped topping. Pour into crusts. Drizzle with caramel topping; sprinkle with coconut mixture. Cover and freeze for 8 hours or overnight or until firm. Remove from the freezer 5 minutes before slicing.

No Fail Pie Crust III

Ingredients

4 cups all-purpose flour
1/2 teaspoon salt
2 cups butter
1 egg, lightly beaten
1 teaspoon vinegar
3 fluid ounces cold water

Directions

In a large bowl, stir together the flour and salt. Cut in the butter to pea sized chunks.

Place the egg and vinegar in a measuring cup and add cold water to measure 1/2 cup of total liquid. Pour this into the flour mixture and mix just until the dough can be made into a large ball.

Divide dough into four equal portions. Wrap in plastic and store in the refrigerator. Dough may be refrigerated for up to three days or frozen for up to three months.

Chocolate Silk Pie with Marshmallow Meringue

Ingredients

5 squares BAKER'S Bittersweet
Chocolate, divided
4 ounces PHILADELPHIA Cream
Cheese, softened
1 (7 ounce) jar JET-PUFFED
Marshmallow Creme, divided
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
1 cup milk
1 OREO Pie Crust (6 oz.)
1 cup thawed COOL WHIP
Whipped Topping

Directions

Microwave 4 chocolate squares in medium microwaveable bowl on HIGH 1 to 1-1/2 minutes or until melted, stirring after 1 minute. Add cream cheese, 1/2 of marshmallow creme, dry pudding mix and milk; beat with mixer until well blended. Spoon into crust.

Beat remaining marshmallow creme and COOL WHIP in separate bowl until well blended. Spread over chocolate layer in crust.

Refrigerate 2 hours or until firm. Use remaining chocolate square to make chocolate curls; arrange on pie.

Chicken Pot Pie Soup with Toasted Almonds

Ingredients

1 (10 ounce) package frozen puff pastry shells
2 tablespoons butter
1 1/2 pounds skinless, boneless chicken breast meat - cubed
2 (10.5 ounce) cans chicken broth
2 teaspoons chicken soup base
1/4 teaspoon dried thyme leaves
1/4 cup chopped fresh parsley
2 tablespoons butter, softened
3 tablespoons all-purpose flour
1 (4 ounce) can mushroom pieces, drained
1 (10 ounce) package frozen mixed peas and carrots
1/2 cup heavy cream
1/4 cup toasted sliced almonds

Directions

Preheat oven to 400 degrees F (200 degrees C). Place frozen puff pastry shells, top-side-up on an ungreased baking sheet 2 inches apart.

Bake shells in preheated oven until puffed and golden-brown, 20 to 25 minutes. Remove to cool on a wire rack.

Meanwhile, melt 2 tablespoons of butter in a large pot over medium heat. Stir in the cubed chicken, and cook, until firmed and no longer pink in the center, about 10 minutes. Remove chicken meat and set aside.

Pour in the chicken broth and bring to a boil over high heat. Reduce heat to medium, and whisk in the chicken soup base, thyme, and parsley. Mix together the softened butter and flour in a small bowl to form a paste. Whisk this paste into the simmering soup, and cook 10 minutes or until thickened.

Stir in the cooked chicken, mushroom pieces, peas and carrots, cream, and toasted almonds. Return soup to a simmer, and cook a few minutes until hot. Ladle soup into serving bowls, and top with puff pastry to serve.

Black Bean Pie

Ingredients

2 (15 ounce) cans black beans, drained
1 (4 ounce) can diced green chilies, drained
1 (14.5 ounce) can peeled and diced tomatoes, drained
1 onion, chopped
3 cloves garlic, crushed
2 (9 inch) unbaked pie crusts
1 (16 ounce) package Cheddar cheese
10 (6 inch) flour tortillas

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, mix the beans, green chiles, tomatoes, onion and garlic. Line 9 inch pie pan with one pie crust. Pour 1/4 of the bean mixture into crust and spread evenly. Sprinkle with some of the cheese and cover with a tortilla. Continue to layer mixture the with cheese and tortillas, then cover with second pie crust. Flute edges and make slits in top.

Bake in preheated oven for 45 minutes, or until crust is golden.

Dad's Pumpkin Chiffon Pie

Ingredients

1 cup pumpkin puree
3 eggs
1/2 cup white sugar
1 cup milk
1/2 teaspoon salt
2 teaspoons pumpkin pie spice
2 tablespoons butter
1 (.25 ounce) package unflavored gelatin
1/4 cup water
1/2 cup white sugar
1 (16 ounce) package gingersnap cookies

Directions

Line one 9 inch pie pan with whole gingersnap cookies, breaking as necessary for fitting.

In a saucepan over medium heat cook pumpkin puree to heat through, stirring frequently.

Separate the eggs. Combine the egg yolks, 1/2 cup sugar, milk, spices and butter or margarine. Add to pumpkin and cook, stirring frequently until mixture is of custard consistency. Remove mixture from heat.

Soften gelatin in the cold water and stir into the pumpkin until dissolved. Chill mixture until it begins to stiffen (about 1 1/2 hours).

Whip egg whites with the remaining 1/2 cup sugar until stiff. Fold whipped egg whites into the pumpkin mixture. Spoon mixture into the prepared pan and chill until set (about 3 hours). Serve topped with whipped cream.

Peanut Butter Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (8 ounce) package cream cheese, softened
1/2 cup creamy peanut butter
1/2 cup confectioners' sugar
1 (16 ounce) package frozen whipped topping, thawed
12 miniature peanut butter cups

Directions

Mix the cream cheese, confectioners' sugar and peanut butter together until smooth. Fold in 1/2 of the whipped topping. Spoon the mixture into the graham cracker crust.

Place the remaining whipped topping over the top of the peanut butter mixture and garnish with the peanut butter cups. Chill for at least 2 hours or overnight before serving.

Pecan Cream Cheese Pie

Ingredients

1 cup chopped pecans
1/2 cup flaked coconut
1/4 cup butter or margarine,
melted
4 ounces cream cheese, softened
1/4 cup confectioners' sugar
1 3/4 cups whipped topping
1 (9 inch) pastry shell, baked and
cooled
1/2 cup caramel ice cream
topping

Directions

In a bowl, combine pecans, coconut and butter. Pour onto an ungreased 15-in. x 10-in. x 1-in. baking pan.

Bake at 350 degrees for 5-10 minutes or until golden brown, stirring occasionally. Cool.

In a mixing bowl, beat the cream cheese and sugar until smooth. Fold in whipped topping. Spoon into pastry shell. Sprinkle with coconut mixture. Drizzle with caramel topping. Refrigerate for 2 hours.

Caramel Pie I

Ingredients

3 tablespoons butter
4 tablespoons sifted all-purpose flour
1 cup white sugar
1 egg
1 cup milk
1 teaspoon vanilla extract
1 (9 inch) pie crust, baked

Directions

Cream together butter or margarine, flour, and sugar.

Slightly beat egg, and add it plus milk to creamed mixture.

Cook over medium heat, stirring constantly until thickened. Cool, and add vanilla.

Pour into baked pie crust. Refrigerate. Serve with whipped cream.

Leftover Pot Pie

Ingredients

2 cups leftover turkey, chopped or shredded
2 cups turkey gravy
2 cups mixed vegetables
2 (9 inch) unbaked pie shells
2 tablespoons cornstarch (optional)
1/4 cup water (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

If you are using stock, bring the stock to a boil. Add cornstarch to cold water, and blend until smooth; whisk into stock to thicken.

Line a 9 inch pie plate with pastry. Mix turkey and vegetables together, and place in pie crust. Pour gravy or thickened stock over turkey and vegetables. Cover with remaining pie crust. Cut slits in the top to release steam.

Place pot pie on a cookie sheet to prevent stock from over flowing into your oven. Cook in center of oven until crust is golden brown, approximately 1 hour. Slice, and serve hot.

Colonial Innkeeper's Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 1/2 (1 ounce) squares unsweetened chocolate
1/2 cup water
2/3 cup white sugar
1/4 cup butter
1 1/2 teaspoons vanilla extract
1 cup all-purpose flour
3/4 cup white sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup shortening
1/2 cup milk
1/2 teaspoon vanilla extract
1 egg
1/2 cup chopped walnuts

Directions

In a small pan, melt the chocolate with the water. Stir in 2/3 cup sugar. Heat to boiling, stirring constantly. Remove from heat. Stir in butter or margarine and 1 1/2 teaspoons vanilla. Set aside.

Blend together flour, 3/4 cup sugar, baking powder, salt, shortening, milk, and 1/2 teaspoon vanilla with an electric mixer on low speed to mix. Beat on medium speed for 2 minutes. Mix in the egg. Beat 2 minutes more. Pour batter into the pastry lined pan. Stir chocolate mixture, and pour over batter. Sprinkle with the nuts.

Bake in a 350 degrees F (175 degrees C) for 55 to 60 minutes. Serve warm.

Heavenly Chocolate Layer Pie

Ingredients

2 cups cold milk
2 pkg. (4 serving size) JELL-O
Chocolate Flavor Instant Pudding
& Pie Filling
1 (6 ounce) OREO Pie Crust
1 (8 ounce) tub COOL WHIP
Chocolate Whipped Topping,
thawed, divided

Directions

Pour milk into medium bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. (Mixture will be thick.)

Spread 1-1/2 cups of the pudding onto bottom of crust. Gently stir half of the whipped topping into remaining pudding. Spread over pudding layer in crust; top with the remaining whipped topping.

Refrigerate 3 hours or until set. Store leftover pie in refrigerator.

Double-Crust Potato Pie

Ingredients

4 cups sliced peeled potatoes
1 cup chicken broth
1 medium onion, diced
1 tablespoon butter or margarine
3/4 teaspoon salt
1/4 teaspoon pepper
1 Pastry for double-crust pie (9 inches)
1 teaspoon milk

Directions

In a large saucepan, combine the potatoes, broth, onion, butter, salt and pepper. Cook, uncovered, over low heat until potatoes are crisp-tender and broth is absorbed, about 20 minutes; drain.

Line a 9-in. pie plate with the bottom pastry. Spoon potato mixture into the crust. Roll out remaining pastry to fit top of pie. Trim, seal and flute edges; cut vents in top. Brush with milk. Bake at 425 degrees F for 30-35 minutes or until golden brown. Serve warm.

Peach Cream Pie I

Ingredients

1 cup white sugar
1/3 cup butter
1/3 cup all-purpose flour
1 egg
1 teaspoon vanilla extract
3 cups fresh peaches - pitted,
skinned, and sliced
1 recipe pastry for a 9 inch single
crust pie

Directions

Line a 9 inch pie pan with crust. Place peaches in the unbaked pie shell.

Cream together the sugar and butter or margarine. Add the egg, flour, and vanilla; mix together completely. Spread this mixture over the top of the peaches.

Bake at 300 degrees F (150 degrees C) for 1 hour.

Banana Mallow Pie

Ingredients

1 3/4 cups cold milk
1 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding &
Pie Filling
2 cups JET-PUFFED Miniature
Marshmallows
1 cup thawed COOL WHIP
Whipped Topping
2 medium bananas, sliced
1 (6 ounce) HONEY MAID Graham
Pie Crust

Directions

Pour milk into large bowl. Add pudding mix; beat with wire whisk 2 minutes. Let stand 5 minutes. Add marshmallows and whipped topping; stir gently until well blended.

Place banana slices in crust; cover with pudding mixture.

Refrigerate at least 1 hour. Cut into 8 slices to serve. Store leftover pie in refrigerator.

Vegetable Filo Pie

Ingredients

5 cups chopped mixed vegetables
1 egg
2 tablespoons olive oil, divided
1 clove garlic, chopped
1/2 cup crumbled feta cheese
1 tablespoon melted butter
salt and pepper to taste
dried dill weed to taste
onion powder to taste
8 sheets phyllo dough

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch casserole dish with olive oil.

Place vegetables in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes; drain.

Meanwhile, in a large bowl combine egg, 1 tablespoon olive oil, garlic, feta cheese and melted butter. Stir in salt, pepper, dill and onion powder. Fold steamed vegetables into egg mixture.

Lay 4 sheets phyllo dough in the prepared dish and brush with olive oil. Lay 4 more sheets of dough in the dish, so that the edges overlap in the pan but most of the dough extends beyond the sides of the dish.

Spoon vegetable mixture into dish and fold dough across the top. Brush with olive oil.

Bake in preheated oven for 30 to 35 minutes.

Grandma's Lemon Meringue Pie

Ingredients

1 cup white sugar
2 tablespoons all-purpose flour
3 tablespoons cornstarch
1/4 teaspoon salt
1 1/2 cups water
2 lemons, juiced and zested
2 tablespoons butter
4 egg yolks, beaten
1 (9 inch) pie crust, baked
4 egg whites
6 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Lemon Filling: In a medium saucepan, whisk together 1 cup sugar, flour, cornstarch, and salt. Stir in water, lemon juice and lemon zest. Cook over medium-high heat, stirring frequently, until mixture comes to a boil. Stir in butter. Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture. Whisk egg yolk mixture back into remaining sugar mixture. Bring to a boil and continue to cook while stirring constantly until thick. Remove from heat. Pour filling into baked pastry shell.

To Make Meringue: In a large glass or metal bowl, whip egg whites until foamy. Add sugar gradually, and continue to whip until stiff peaks form. Spread meringue over pie, sealing the edges at the crust.

Bake in preheated oven for 10 minutes, or until meringue is golden brown.

Coconut Custard Pie V

Ingredients

4 egg yolks
2 cups milk
2 cups white sugar
1/3 cup all-purpose flour
1 1/2 teaspoons vanilla extract
2 cups flaked coconut
4 egg whites
1/3 cup white sugar
2 (9 inch) pie shells, baked

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In the top of a double boiler, combine egg yolks, milk, 2 cups sugar and flour. Cook, stirring constantly until thickened. Remove from heat and stir in the vanilla and coconut. Pour into 2 pie shells.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add 1/3 cup white sugar, continuing to beat until stiff peaks form. Spread meringue over pies, covering completely.

Bake in the preheated oven for 8 to 10 minutes, or until golden brown.

Coconut Custard (Zucchini) Pie

Ingredients

1 cup peeled, chopped zucchini
1 cup sweetened flaked coconut,
divided
2/3 cup sugar
1 1/2 cups milk
3 eggs
1 teaspoon vanilla extract
1 pinch salt
1 (9 inch) unbaked pie crust
1 pinch ground nutmeg

Directions

Preheat oven to 450 degrees F (230 degrees C).

Heat 1 inch of water to a boil in a small saucepan over medium heat. Add zucchini, cover, and steam until softened, about 5 minutes.

In a blender or food processor, blend the cooked zucchini, 3/4 cup coconut, sugar, milk, eggs, vanilla extract, and salt until smooth. Pour into the pie crust, and sprinkle with remaining coconut and nutmeg.

Bake 10 minutes in the preheated oven. Reduce heat to 350 degrees F (175 degrees C), and continue baking 50 minutes, or until a knife inserted in the center comes out clean.

Whoopie Pies I

Ingredients

1/2 cup shortening
1 cup white sugar
2 eggs
2 cups all-purpose flour
5 tablespoons unsweetened cocoa powder
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon baking soda
1 cup milk
1 teaspoon vanilla extract
3/4 cup shortening
2 cups confectioners' sugar
1 pinch salt
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease cookie sheets.

To Make Cookies: In a large bowl cream 1/2 cup of shortening , 1 cup sugar and 2 egg yolks. (Set egg whites aside for filling.) NOTE: If you don't want to use raw egg white in the filling, leave it out. Substitute 1 whole egg for the 2 egg yolks in the cookie recipe so you don't end up with leftover whites!!

In a separate bowl sift together 2 cups flour, 5 T cocoa, 1 t baking powder, 1/2 t salt, 1 t baking soda. Add to other mixture alternately with milk, beating well. Add vanilla at the end.

Drop by large spoonful on greased pan. Bake for 10-15 minutes. Remove to wire rack and cool completely.

To Make Filling: Beat together 3/4 cup shortening, 2 cups confectioners' sugar, 2 egg whites and dash of salt till light. Add 1 tsp. vanilla.

To assemble: Spread the flat side of one cookie circle with a spoonful of filling. Top with another.

Crumb Apple Pie

Ingredients

6 apples - peeled, cored and sliced
3/4 cup white sugar
1 tablespoon ground cinnamon
1 teaspoon ground nutmeg
3/4 cup packed brown sugar
1/2 cup all-purpose flour
3 teaspoons ground cinnamon
1/4 cup butter
1 recipe pastry for a 9 inch single crust pie

Directions

Mix the white sugar 1 tablespoon of the cinnamon and the nutmeg together in a small bowl. Layer apples then sugar mixture. Then repeat the layering until out of apples.

Mix together the flour and brown sugar and cinnamon and butter. Use a fork until it becomes crumbly. Sprinkle mixture on top of apples.

Bake in a preheated 425 degree F (220 degree C) oven for 40-50 minutes. Cover the top for the remaining 15 minutes to avoid over browning.

Peanut Butter Cream Pie

Ingredients

1/2 (8 ounce) package cream cheese
1 cup confectioners' sugar
1/3 cup smooth peanut butter
1 cup frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
1/4 cup finely chopped peanuts

Directions

Whip the cream cheese until soft and fluffy. Beat in the sugar and peanut butter.

Fold whipped topping into the peanut butter mixture. Pour filling into the pie shell. Sprinkle pie with chopped peanuts. Chill until firm.

Priceless Hillbilly Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1/3 cup white sugar
1 tablespoon vanilla extract
1 unbaked 9 inch pie crust
3 eggs, beaten
1 cup corn syrup
1 cup brown sugar, packed
2 tablespoons butter, softened
1 tablespoon all-purpose flour
1 tablespoon vanilla extract
1 1/2 cups rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the cream cheese, white sugar, and 1 tablespoon vanilla extract in a bowl and blend until creamy. Spread the mixture into the bottom of the pie crust. Whisk together the eggs, corn syrup, brown sugar, butter, flour, and 1 tablespoon vanilla extract in a separate bowl until combined; stir in the rolled oats. Pour the mixture over the cream cheese layer in the pie crust.

Bake in preheated oven until center is set, about 60 minutes. Allow to cool before serving.

Pork Pie

Ingredients

2 (9 inch) unbaked pie shells
2 pounds lean ground pork
1 pound lean ground beef
1 1/2 cups mashed potatoes
salt to taste
ground black pepper to taste
1 teaspoon ground nutmeg
1 egg white

Directions

Brown ground beef and ground pork over medium heat until thoroughly cooked. Drain off grease.

Mix together cooked meat, potatoes, salt, pepper, and nutmeg.

Line a 9 inch pie dish with pastry. Spoon pork mixture into pie crust, and top with second pie crust. Brush top crust with egg white. Shield crust edges with aluminum foil to prevent burning.

Bake at 375 degrees F (190 degrees C) for 45 minutes. Remove foil for final 15 minutes of baking to brown edges.

Nugget Pie

Ingredients

1 1/2 cups sweetened condensed milk
2/3 cup white sugar
2 egg yolks
1 tablespoon butter
1 teaspoon vanilla extract
1 pinch salt
1/2 cup wheat and barley nugget cereal (e.g. Grape-Nuts[®])
1 (9 inch) unbaked pie crust

Directions

In a mixing bowl, combine milk and sugar. Beat in egg yolks, butter, vanilla and salt. Stir in cereal. Let mixture stand for 1/2 hour.

Preheat oven to 400 degrees F (200 degrees C).

Pour mixture into unbaked pie crust .

Bake in preheated oven for 10 minutes. Then reduce oven temperature to 325 degrees F (165 degrees C) and bake for an additional 35 to 40 minutes, or until a knife inserted in the center comes out clean.

Chicken Pot Pie V

Ingredients

1 cup all-purpose flour
2 teaspoons baking powder
1/2 teaspoon ground sage
1/4 teaspoon salt
2 tablespoons butter
1/3 cup cold nonfat milk

1 cup chopped onions
2 cloves garlic
1 cup chicken broth
1 1/2 cups potatoes, peeled and cubed
1 1/2 cups carrots, chopped
1 cup frozen mixed vegetables, thawed
1 (10.75 ounce) can reduced fat cream of chicken soup
1 1/2 tablespoons all-purpose flour
2 cups cooked, cubed chicken breast meat
2 tablespoons chopped fresh parsley
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

To Make Crust: Mix together 1 cup flour, baking powder, sage, and 1/4 teaspoon salt. Cut in butter or margarine until mixture is crumbly. Stir in milk. Gather dough into a ball, wrap in plastic, and allow to rest in refrigerator.

Spray a large nonstick skillet with cooking spray. Cook onions and garlic together over medium heat until soft, about 5 minutes. Add broth, potatoes, carrots, and mixed vegetables. Simmer partially covered for 12 minutes. Potatoes should be slightly undercooked.

In a small bowl, combine cream of chicken soup and flour. Mix until smooth. Add mixture to vegetables along with chicken, parsley, basil, thyme, salt, and pepper. Pour mixture into a 2 quart casserole dish.

Roll out dough to fit top of casserole dish. Lay dough over filling and prick with a fork several times.

Bake in preheated oven for 25 minutes, until crust is golden brown. Allow to sit 5 minutes before serving.

Pastry for Single-Crust Pie

Ingredients

1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/3 cup shortening
4 tablespoons cold water

Directions

In a bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Roll out to fit a 9-in. or 10-in pie plate. Transfer pastry to pie plate. Trim pastry to 1/2 in. beyond the edge of plate; flute edges. Fill or bake shell according to recipe directions.

Cherry Cheesecake Pie

Ingredients

1 (9 inch) prepared graham cracker crust
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (21 ounce) can cherry pie filling, chilled
1/2 cup lemon juice
1 teaspoon vanilla extract

Directions

In a medium bowl, beat cream cheese until fluffy. Add condensed milk and mix thoroughly. Stir in lemon juice and vanilla.

Pour into crust. Chill 2 hours. Top with cherry or other pie filling before serving. Refrigerate.

Chocolate Peanut Butter Pie I

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
4 eggs
1 cup butter, softened
8 (1 ounce) squares semisweet
chocolate
2 cups confectioners' sugar
1 cup smooth peanut butter
1/3 cup heavy whipping cream

Directions

Melt 6 ounces semi sweet chocolate, and cool to room temperature. Beat the eggs with 3/4 cup butter or margarine, chocolate and confectioners' sugar for a FULL 5 minutes. Mixture will be thick and smooth.

In a separate bowl, beat the peanut butter, 1/4 cup butter, and cream.

Spoon chocolate filling into crust. Swirl peanut butter filling into chocolate filling.

Drizzle remaining 2 oz of melted chocolate on top of pie. Refrigerate for at least 1 hour, and serve.

Peanut Butter Ice Cream Pie II

Ingredients

1 quart chocolate ice cream,
softened
1/2 (16 ounce) jar crunchy peanut
butter
1 (9 inch) prepared graham
cracker crust

Directions

In a large bowl, mix ice cream and peanut butter together. Pour into pie crust and freeze until ice cream is firm. Serve and enjoy!

Caramel Apple Cranberry Pie

Ingredients

1 pastry for a 9-inch double crust pie
2 tablespoons lemon juice
4 Granny Smith apples
1/2 cup butter
1 tablespoon all-purpose flour
2 tablespoons cornstarch
2 tablespoons water
1 tablespoon vanilla extract
1/2 cup white sugar
1/2 cup brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup dried cranberries

1 tablespoon white sugar (optional)
1/2 teaspoon ground cinnamon (optional)

Directions

Preheat an oven to 425 degrees F (220 degrees C). Press one of the pie pastries into a 9-inch pie plate; reserve the remaining pastry.

Pour the lemon juice into a container that large enough for the apples and fill halfway with cold water. Peel and slice the apples into the lemon water; set aside.

Melt the butter in a large saucepan over medium heat. Stir in the flour and cornstarch to form a paste. Stir in 2 tablespoons of water along with the vanilla extract, 1/2 cup white sugar, brown sugar, 1 teaspoon cinnamon, and nutmeg; bring to a simmer. Drain the apples and add them to the sugar mixture along with the cranberries. Cook and stir 5 minutes; remove from the heat and allow to cool slightly.

Pour the fruit into the pie plate and press on the top crust. Stir together 1 tablespoon of white sugar and 1/2 teaspoon of cinnamon; sprinkle over the pie.

Bake in the preheated oven for 15 minutes; reduce the oven temperature to 350 degrees F (175 degrees C) and continue baking until the top crust is golden brown, 35 to 40 minutes.

Pumpkin Impossible Pie

Ingredients

2 eggs
1 teaspoon salt
1 1/2 cups pumpkin puree
3/4 cup white sugar
2 tablespoons butter, melted
1/2 cup biscuit baking mix
1 (12 fluid ounce) can evaporated milk
1/2 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch pie pan.

Place eggs, salt, pumpkin, sugar, melted butter, baking mix, evaporated milk, and water in a blender. Mix on low speed for 2 minutes. Pour mixture into greased pie pan.

Bake in preheated oven for 45 to 50 minutes, until set in center.

Creamy PHILLY Chicken Pot Pie

Ingredients

1 tablespoon non-hydrogenated margarine
1 large onion, chopped
1/2 pound mushrooms, quartered
1 1/2 pounds boneless skinless chicken breasts, cut into bite-size pieces
1 (250 g) tub PHILADELPHIA Herb & Garlic Cream Cheese Spread
3/4 cup 25%-less-sodium chicken broth
2 cups frozen peas and carrots
1 refrigerated ready-to-use pie crust
1 egg, beaten

Directions

Heat oven to 400 degrees F.

Melt margarine in large saucepan on medium heat. Add onions; cook and stir 5 min. Stir in mushrooms; cook 10 to 12 min. or until lightly browned, stirring occasionally. Add chicken; cook and stir 5 min. or until done. Stir in cream cheese spread and broth; cook 3 min. or until cream cheese is completely melted. Stir in vegetables.

Spoon into 9-inch round 1.4-L casserole sprayed with cooking spray. Brush top of chicken mixture and inside of dish with egg. Cover with pie crust; gently press edge of crust onto side of dish to seal. Brush crust with remaining egg. Cut slits in crust to permit steam to escape.

Bake 25 to 30 min. or until crust is golden brown.

Haystack Pie

Ingredients

1 (3.9 ounce) package instant chocolate pudding mix
1/2 cup shredded coconut
1 (9 inch) pie crust, baked
1 banana, sliced
1 cup frozen whipped topping

Directions

Prepare pudding as per package directions; stir in coconut accordingly. Put 1/2 of this mixture into prepared pie crust.

Spread banana on top of pudding layer and then cover with remaining 1/2 of the pudding mixture.

Cover and refrigerate to chill for 1 hour; top with whipped topping and serve.

Cappuccino Chocolate Pie

Ingredients

1 cup semisweet chocolate chips
1/3 cup whipping cream
1 tablespoon light corn syrup
1/2 teaspoon vanilla extract
Dash salt
1 (10 inch) graham cracker crust
1 cup chopped pecans
4 ounces cream cheese, softened
1 1/2 cups milk
2 tablespoons brewed coffee
2 (3.4 ounce) packages instant
vanilla pudding mix
2 tablespoons instant coffee
granules
1 (8 ounce) carton frozen whipped
topping, thawed, divided

Directions

In a saucepan, melt chocolate chips, cream, corn syrup, vanilla and salt over low heat; stir until smooth. Spoon into the crust. Sprinkle with pecans.

In a large mixing bowl, beat cream cheese until smooth. Gradually add milk and brewed coffee; mix well. Add pudding mixes and instant coffee; beat until smooth. Fold in 1-1/2 cups whipped topping. Spoon over pecans. Spread remaining whipped topping over filling. Refrigerate for at least 3 hours before serving.

Blueberry Fluff Pie

Ingredients

20 large marshmallows
1/4 cup milk
4 cups fresh blueberries, divided
1 (8 ounce) carton frozen whipped
topping, thawed
1 (9 inch) pastry shell, baked

Directions

In a heavy saucepan, combine marshmallows and milk. Cook and stir over medium-low heat until marshmallows are melted and mixture is smooth. Cool for 8-10 minutes, stirring several times.

Stir in 3-1/2 cups blueberries. Set aside 1/2 cup whipped topping; fold remaining topping into blueberry mixture. Pour into crust. Refrigerate for at least 2 hours. Garnish with remaining blueberries and reserved topping.

Sawdust Pie

Ingredients

7 egg whites
1 1/2 cups white sugar
1 1/2 cups graham cracker
crumbs
1 1/2 cups chopped pecans
1 1/2 cups flaked coconut
1 recipe pastry for a 9 inch single
crust pie

Directions

Mix together the egg whites (unbeaten) and sugar. Stir in the graham cracker crumbs, pecans and coconut. Stir together by hand until well blended.

Pour into an unbaked pie shell. Bake in preheated 325 degree F (165 degrees C) oven until glossy and set (about 25-30 minutes). DO NOT OVERBAKE! Center should be gooey. Serve with sliced bananas and whipped cream.

Strawberries and Cream Pie

Ingredients

1 (18 ounce) jar Smucker's®
Strawberry Preserves
1 (14 ounce) can Eagle Brand®
sweetened condensed milk
1 1/2 cups unsweetened frozen
strawberries, thawed, drained and
mashed
1 tablespoon lemon juice
1 (16 ounce) container frozen
whipped topping, thawed, plus
additional for garnish if desired
2 (8 or 9-inch) prepared graham
cracker pie crusts

Directions

Stir together the strawberry preserves, sweetened condensed milk, lemon juice and strawberries in a medium mixing bowl until well blended. Fold in whipped topping.

Spoon filling into the two prepared pie crusts. Freeze for six hours or overnight, until filling is firm. Remove from freezer and allow to soften for 5 to 10 minutes. Top slices with additional whipped topping, if desired.

Butternut Brownie Pie

Ingredients

4 egg whites
1/8 teaspoon baking powder
1/8 teaspoon cream of tartar
1 1/4 cups white sugar
14 graham crackers, broken into
1/2-inch pieces
1 cup chopped pecans
1 cup heavy whipping cream
1/2 teaspoon vanilla extract
1/2 cup chopped pecans

Directions

Heat oven to 300 degrees F (150 degrees C). Lightly grease a 9 inch pie plate.

In a large mixing bowl, beat egg whites and baking powder until soft peaks form. Add cream of tartar, beating constantly. Add 1 cup of the sugar, a tablespoon at a time, beating constantly until stiff peaks form.

Break graham crackers into 1 inch pieces. Fold graham crackers and pecan halves into the whipped egg mixture. Spoon into pie plate.

Bake pie for 30 minutes, or until wooden pick inserted in center comes out clean. Cool the pie to room temperature on a wire cooling rack.

In chilled small bowl using chilled beaters, beat cream just until it begins to thicken. Add the remaining 1/4 cup sugar and the vanilla to the cream, and continue beating until stiff peaks form. Do not overbeat. Place the flavored whipped cream on top of the cooled pie. Sprinkle pecans on the top, and refrigerate until served.

Spaghetti Pie I

Ingredients

6 ounces spaghetti
2 1/2 quarts boiling water
1 tablespoon vegetable oil
2 teaspoons salt
2 eggs
1/3 cup grated Parmesan cheese
2 tablespoons butter, softened
1 cup cottage cheese
1 tablespoon vegetable oil
1 pound lean ground beef
1 onion, chopped
1/4 cup chopped green bell pepper
1 cup chopped tomatoes
6 ounces tomato paste
1 teaspoon white sugar
1 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon garlic powder
2 ounces shredded mozzarella cheese

Directions

Cook spaghetti in water with 2 teaspoons salt and 1 tablespoon oil until tender but still firm. Drain. Add eggs, Parmesan cheese, and butter. Mix and shape into a crust in greased 10-inch pie plate.

Spread cottage cheese over crust. Preheat oven to 350 degrees F (175 degrees C).

Heat 1 tablespoon vegetable oil in a large skillet over medium-high heat. Scramble-fry beef, onion, and green pepper until beef is thoroughly browned. Mix in tomatoes, tomato paste, sugar, oregano, 1/2 teaspoon salt, and garlic powder. Spread mixture over cottage cheese.

Bake uncovered at 350 degrees F (175 degrees C) for 30 minutes.

Sprinkle with mozzarella cheese and bake 5-10 minutes more.

Pineapple Coconut Pie

Ingredients

1 (9 inch) pie shell, baked
2 1/2 cups unsweetened
pineapple juice
1/3 cup all-purpose flour
1 cup white sugar
1 teaspoon salt
1 egg
1 cup flaked coconut
1 tablespoon butter
1 teaspoon vanilla extract

Directions

Combine pineapple juice, flour, sugar, salt, and egg in a blender. Blend until smooth.

In a medium saucepan, cook and stir over medium heat until thick. Remove from heat. Stir in coconut, butter and vanilla. Mix well. Pour into baked pie shell. Cool until set.

Vermont Apple Pie

Ingredients

1 recipe pastry for a 9 inch double
crust deep dish pie
3/4 cup white sugar
3/4 cup packed brown sugar
1/4 cup all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
8 Macintosh apples - peeled,
cored, and thinly sliced
2/3 cup sliced almonds (optional)
1/2 teaspoon almond extract
(optional)
3 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl combine white sugar, brown sugar, flour, cinnamon, nutmeg, and salt. Add sliced almonds if desired. Mix thoroughly, then add apples. Toss until apples are well coated.

Turn apples into deep dish pie shell, sprinkle with almond extract if desired, and dot with butter or margarine. Cover with top crust, seal, and cut slits or decorative vents in pastry.

Place pie on baking sheet and bake in preheated oven for 55 minutes, or until filling bubbles and apples are tender. May need to cover edges of crust during last 20 minutes to prevent burning.

Jicama Pie

Ingredients

1 jicama, peeled and shredded
1/2 cup sherry
1/2 cup water
3/4 cup white sugar
6 tablespoons all-purpose flour
1/4 teaspoon salt
3 egg yolks
2 cups milk
1 teaspoon ground cinnamon
1 1/2 tablespoons butter
1 (9 inch) pie crust, baked and cooled
1 tablespoon butter
2 teaspoons white sugar
1/4 teaspoon ground cinnamon

Directions

Combine shredded jicama, sherry and water in a small saucepan. Bring to a boil and reduce heat. Cover and boil gently 45 minutes, or till most of liquid has evaporated. Drain thoroughly. Set aside

Mix 3/4 cup sugar, flour and salt in a medium saucepan. Beat egg yolks and 1 cup milk in a small bowl. Stir into sugar mixture. Add remaining 1 cup milk and cinnamon. Stir over medium heat until mixture boils and becomes very thick. Stir in 1 1/2 tablespoons butter. Remove from heat and cool slightly.

Mix the cooked jicama with the custard mixture.

Pour mixture in pre-baked pie shell. Sprinkle lightly with 1/4 teaspoon ground cinnamon and remaining 2 teaspoons sugar. Cut remaining 1 tablespoon butter into small pieces and place over filling. Broil pie 3 inches from heat 3 to 4 minutes, or until butter and sugar are melted and bubbly. Watch carefully and do not let crust burn. Cool pie slightly. Serve warm or at room temperature.

Almond Mocha Pie

Ingredients

1 teaspoon instant coffee granules
2 tablespoons boiling water
1 (7 ounce) bar milk chocolate
candy bar with almonds
1 (8 ounce) container frozen
whipped topping, thawed
1 (9 inch) pastry shell, baked
Chocolate curls and additional
whipped topping (optional)

Directions

In a small bowl, dissolve coffee in boiling water; set aside.

In a microwave or saucepan, melt the candy bar; cool slightly. Fold in half of the whipped topping. Fold in coffee and remaining whipped topping. Pour into pastry shell; freeze.

Remove from the freezer 15 minutes before serving. Garnish with chocolate curls and additional whipped topping if desired.

Sherry Chiffon Pie

Ingredients

1 (9 inch) prepared chocolate
cookie crumb crust
1 (.25 ounce) package unflavored
gelatin
1/4 cup cold water
2 cups scalded milk
1/8 teaspoon salt
1/4 cup white sugar
2 eggs, separated
1/2 teaspoon almond extract
2 tablespoons sherry
1/4 cup chopped almonds
4 teaspoons white sugar
1/2 cup chopped almonds
(optional)

Directions

Soften gelatin in cold water for 5 minutes.

In a double boiler pan combine milk, salt, and 1/4 cup sugar. Stir until dissolved. Whisk in egg yolks and cook in double boiler until thickened, stirring constantly. Stir gelatin into custard mixture until thoroughly dissolved. Cool mixture.

Stir almond extract, sherry, and 1/4 cup almonds into custard.

In a medium mixing bowl whip egg whites until frothy. Add 4 teaspoons of sugar, one at a time, whipping constantly until whites form soft peaks. Fold egg whites into custard.

Pour custard mixture into pie shell. Sprinkle with chopped almonds. Serve chilled.