

## PIES & PASTRIES



### MILE HIGH APPLE PIE

Trudy Supon Hurst

8 Granny Smith apples, sliced, peeled, cored	¼ tsp. cinnamon
¼ tsp. salt	8 pkg. Equal
¼ tsp. nutmeg	3 tbsp. cornstarch
	1 double pie crust

Combine cornstarch, Equal, cinnamon, nutmeg and salt. Sprinkle over apples, in a large bowl. Toss. Arrange apples in bottom crust and top with upper crust. Bake 325 degrees for 50 to 60 minutes.

### SOUTHERN AMPROSIA APPLE PIE

Marlene Parret

#### Filling:

½ c. brown sugar	2 tbsp. cornstarch	2 tsp. lemon juice
½ c. apple juice	¼ c. apples, peeled & sliced	1 – 9 inch pastry shell, baked
2 tbsp. butter		

#### Cream layer:

1 egg	½ c. sugar	2 tsp. vanilla
2/3 c. evaporated milk	½ c. coconut	1 tsp. cinnamon

#### Topping:

1 – 8 oz. pkg. cream cheese softened	¾ c. chopped, toasted pecans 1 tsp. vanilla	1 – 8 oz. carton whipped topping whole toasted pecans for garnish
½ c. sugar		

In saucepan over medium heat, bring to a boil, brown sugar, apple juice, butter, cornstarch and salt. Stir in apples and lemon juice. Cook and stir over low heat until apples are crisp-tender, 5 to 8 minutes. Pour in prepared pastry shell. Preheat oven to 350 degrees. In a small bowl, beat egg, milk, sugar, coconut, vanilla and cinnamon. Mix well. Pour over apple mixture. Bake 40 to 45 minutes or until mixture is set. Cool on wire rack. For topping, beat cream cheese and sugar, stir in pecans and vanilla. Fold in whipped topping. Spread over pie. Garnish with whole pecans.

## CLASSIC PECAN PIE (diabetic)

Trudy Supon Hurst

Regular:

3 eggs, slightly beaten  
1 c. dark Karo syrup  
1 c. sugar  
2 tbsp. melted butter  
1 tsp. vanilla  
1 ½ c. pecans

Diabetic:

3 eggs, slightly beaten  
1 c. light Karo syrup  
24 pks. Equal  
1 tsp. vanilla  
1 ½ c. pecans

1 unbaked 9 inch pie crust

In large bowl, combine first 5 ingredients until well blended. Stir in pecans. Pour into pie crust. Bake at 350 degrees for 50 to 55 minutes or until knife inserted halfway between center and edge comes out clean. Cool. Serves 8. For frozen pie crust, preheat oven and cookie sheet. Pour filling into frozen pie crust, bake on cookie sheet in lower third of oven.

## PINEAPPLE LIME PIE

Lila Bailey

1 – 14 oz. can sweetened  
condensed milk  
½ c. lime juice  
1 – 8 oz. can crushed pineapple,  
drained

2 – 3 drops green food coloring  
Graham cracker crust or  
Baked pie shell  
Cool Whip

Mix together sweetened condensed milk, lime juice, crushed pineapple and food coloring. Spoon into pie crust. Chill 8 hours. Top with Cool Whip.

## DOUBLE LAYER PUMPKIN PIE

Marlene Parret

4 oz. cream cheese,  
softened  
1 tbsp. milk  
1 tbsp. sugar  
8 oz. Cool Whip  
1 graham cracker pie shell  
1 c. milk

16 oz can pumpkin  
2 – 4 serving pkg. vanilla  
instant pudding  
1 tsp. cinnamon  
½ tsp. ginger  
¼ tsp. cloves

Mix cream cheese, 1 tablespoon milk and sugar in large bowl with wire whisk until smooth. Gently stir in 1 ½ cup of Cool Whip. Spread onto bottom of pie shell. Pour 1 cup milk into large bowl. Add pumpkin, pudding and spices. Beat with wire whisk until well mixed. Spread over cream cheese layer. Refrigerate 4 hours or until set. Garnish with remaining whipped topping. Store leftover pie in refrigerator. Makes 8 servings.

## SOUR CREAM APPLE PIE

Trudy Supon Hurst

2 eggs	¼ tsp. salt
1 c. sour cream	3 c. apples, peeled and chopped
1 c. sugar	1 unbaked 9 inch pie shell
6 tbsp. flour	¼ c. brown sugar
1 tsp. vanilla	3 tbsp. cold butter

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 for 15 minutes. Meanwhile, combine brown sugar and remaining flour; cut in butter until mixture is crumbly. Sprinkle on top of pie and return to oven for 20 to 25 minutes. Cool completely on wire rack.

## MILLION DOLLAR PIE

Susie Cochran

¼ c. chopped walnuts	1/3 c. lemon juice
¼ c. chopped pecans	1 lg. container Cool Whip
1 sm. can crushed pineapple, drained	2/3 c. coconut
1 can Eagle Brand Milk	

Whip with mixer and put in either baked pie shell or graham cracker pie crust. Chill in frig til set and serve.

## WHISKEY APPLE PIE

Marlene Parret

Pastry for double 10 " pie, unbaked	½ tsp. salt
8 med. apples, peeled and diced	1 tsp. nutmeg
Juice of ½ lime	½ tsp. cinnamon
Juice of 1 lemon	1 tbsp. butter
Juice of 1 orange	1 ½ oz. bourbon
1 ½ c. sugar	2 tbsp. flour

Combine apples with juice, sugar, salt, nutmeg, cinnamon and butter in large saucepan. Cook slowly without stirring, until transparent 10 to 15 minutes. Add bourbon. Sprinkle a ten inch pie crust with a little flour and add apple mixture. Make lattice top. Bake 15 minutes at 450 degrees. Reduce heat to 350 degrees and continue to bake 30 minutes.

## PEACH COBBLER

Aimee Elven

3 tbsp. butter	¼ tsp. salt
1 c. flour	¾ c. milk
1 c. sugar	17 oz. can cling peach sliced in heavy syrup
2 tsp. baking powder	

Melt butter in an 8 inch square pan. Sift together flour, sugar, baking powder and salt. Gradually add milk to mixture and stir until smooth. Spoon batter evenly over melted butter. Do not stir. Remove peach slices from can with fork and place them on batter. Drizzle peach syrup over all. Bake at 350 degrees for an hour. Serve warm with ice cream. Serves 6.

## HILLBILLY VINEGAR PIE

Dorothy Glick

1 c. brown sugar	1 c. water
1 c. vinegar	1 tbsp. butter
½ c. flour	Plain pastry

Combine sugar, water and vinegar; bring to boil. Add butter and stir until it melts. Mix flour with a little cold water, until mixture is smooth. Slowly add to boiling liquid and stir until thick. Make pastry for 9" pie pan, pour in filling and cover with pastry strips. Bake in hot oven, 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake 25 minutes longer.

## SKY HIGH STRAWBERRY PIE

Marlene Parret

3 qt. fresh strawberries	Red food coloring
1 ½ c. sugar	1 – 10" deep dish pastry shell, baked
6 tbsp. cornstarch	1 c. heavy cream
2/3 c. water	1 ½ tbsp. vanilla instant pudding

In a large bowl or food processor, mash enough berries to equal 3 cups. If using processor, pulse berries until mashed not juice. In a sauce pan, combine sugar and cornstarch; stir in mashed berries and water. Mix well. Bring to a boil over medium heat, stirring constantly. Cook and stir for 2 minutes. Remove from heat add food coloring. Pour into large bowl and chill in freezer 20 minutes; stirring occasionally until mixture is slightly warm. Fold in remaining berries. Place in pie shell. Chill 2 – 3 hours. In small bowl, whip cream to soft peaks; sprinkle pudding mix over cream and whip until stiff. Top the cooled pie with this.

## SOUR CREAM GREEN TOMATO PIE

Dorothy Glick

1 tbsp. cornstarch	½ tsp. cinnamon
¾ c. sugar	1 tbsp. lemon juice
1/8 tsp. salt	1 tsp. grated lemon rind
1 egg, beaten	1 tsp. lemon extract
1 c. sour cream	½ c. presoaked raisins
2 c. green tomatoes, sliced	1 – 9" or 10" unbaked pie shell
¼ tsp. nutmeg	

### Topping:

1/3 c. brown sugar	1/3 c. flour
1 tsp. cinnamon	¼ c. butter

Sift together first three ingredients. Add beaten egg, sour cream, nutmeg, cinnamon, lemon juice, rind and extract; beat until smooth and batter is thin. Stir in tomatoes and raisins. Pour into pastry lined pie pan. Bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees and bake for 30 minutes longer. Remove pie from oven and top with topping ingredients, which have been thoroughly mixed. Return to hot oven for 10 minutes.

## LEMON CHIFFON PIE

Maude E. Crittenden

1 – 9" pie shell, baked	½ c. lemon juice
4 egg yolks, beaten	1 pkg. lemon jello
½ c. sugar	¼ c. water
1/8 tsp. salt	4 egg whites
1 tsp. grated lemon rind	½ c. sugar

Slowly cook the egg yolks, ½ c. sugar, salt, lemon rind and lemon juice, stirring constantly. Soak the jello in ¼ c. water; add to cooked mixture, cool. Beat egg whites with sugar until stiff. Fold mixture into whites, pour into pie shell. Chill 3 hours.

## DUTCH APPLE PIE

Trudy Supon Hurst

5 – 6 c. apples, peeled and sliced	1 scoop of flour
2 tsp. cinnamon	1 capful of lemon juice
1 c. brown sugar	

Mix apples, cinnamon, brown sugar, flour and lemon juice. Pour into unbaked pastry shell. Dot with butter. Topping:

1/3 – ¾ c. brown sugar	2 scoops flour	½ stk. firm butter
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Cut with pastry blender into crumbly mixture. Spread over pie. Bake at 350 degrees for 50 – 60 minutes.

## FROZEN ORANGE PIE

Dorothy Glick

1 c. sugar	2 egg yolks, slightly beaten
3 ½ tbsp cornstarch	2 tbsp. butter
1 ½ c. frozen orange juice (diluted as directed)	1 baked pie shell or graham crust

Mix sugar, cornstarch and orange juice. Cook over moderate heat, stirring constantly, until mixture comes to boil. Remove from heat. Add egg yolks. Return to heat, cook 1 minute stirring. Remove from heat and add butter. Cool slightly. Pour into pie shell. Add meringue and brown.

## EASY FRESH PEACH COBLER

Peggy Crittenden Yearout

Melt 1 stick of butter in 9 x 12 inch baking dish. Mix together well:

1 ½ c. flour	1 ½ c. milk
1 ½ c. sugar	3 tsp. baking powder

Pour over melted butter, do not stir. Peel and slice about 3 cups fresh peaches, sprinkle over the batter, then sprinkle 1 cup sugar over peaches. Bake at 350 degrees about 30 minutes.

## CHERRY OR FRUIT COBLER

Trudy Supon Hurst

1 c. flour	(or any pie filling)
1/8 tsp. salt	2 tsp. baking powder
1 c. sugar	¼ c. butter
1 can red pitted tart cherries	½ c. milk

Sift flour, baking powder and salt. Cream butter, ½ cup sugar until fluffy, add dry ingredients alternately with milk, beating until batter is smooth. Pour batter into greased baking dish and top with cherries and juice. Sprinkle the other ½ c. sugar on top of cherries; the dough will be the top when baked. Bake at 350 degrees for 45 minutes or until brown and done.

## NECTARINE PIE

Marlene Parret

¾ c. sugar	1 egg, slightly beaten
2 tbsp. flour	½ tsp. vanilla
¼ tsp. salt	2 c. sliced nectarines
1 c. sour cream	

Combine sugar, flour and salt. Add remaining ingredients. Pour all into an unbaked pie shell. Bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees and bake 30 minutes more.

Remove from oven and sprinkle on top of pie:

1/3 c. sugar	½ c. flour	1 c. butter
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Bake at 400 degrees for 10 minutes.

## CHERRY DREAM PIE

Juanita Porter

1 pkg. Dream Whip	1 c. cherry pie mix
1 sm. pkg. cream cheese	1 – 8" graham crust
½ c. powdered sugar	

Make Dream Whip. Add cream cheese and powdered sugar. Pour into pie crust and chill. Top with cherries. Chill at least 2 hours.

## PIE CRUST

Marlene Parret  
Ida Bonita Mahannah

Double Crust:

2/3 c. oil	2 ¼ c. flour
¼ c. water	1 tsp. salt

Single Crust:

1/3 c. oil	1 c. plus 2 tbsp. flour
2 tbsp. water	½ tsp. salt

Mix all ingredients in a bowl with a fork. No cutting in. Shape dough into a ball. For double crust, divide in half. Roll dough between 2 sheets of waxed paper. Dampen work surface to prevent paper from slipping. Place dough on bottom paper and cover with other sheet. Roll dough to all directions from center. When rolled to size, remove top sheet of waxed paper. Place pie pan upside on rolled dough. Turn pan, dough and bottom paper over. Peel off paper, working dough into place. Bake filled pie according to filling recipe, or at 400 degrees until done. For baked shell, bake at 425 degrees for 12 – 15 minutes. For a pretty glaze on top crust, brush milk on it before placing in oven. This recipe came out of the can of Whirl liquid shortening about 45 years ago. I found it the best crust I've ever made. You can work the dough and it never gets tough as solid shortening types do. I've used different brands of oil when they quit making Whirl and it works well with any brand.

## STRAWBERRY PIE

Trudy Supon Hurst

1 – 3 oz. box strawberry jello	Frozen strawberries, drained
1 sm. carton Cool Whip	Graham cracker crust

Mix jello as directed. Let partially set. Then fold in Cool Whip. Add strawberries and pour in crust. Freeze to set.

## SOUR CREAM RAISIN PIE

Bernie Crittenden

Soak 2 cups raisins, then boil 25 minutes. (Most of the liquid will evaporate, don't add more and don't drain.) Add 1 cup sugar, ¼ teaspoon salt, 1 cup sour cream, ½ teaspoon cinnamon and 2 tablespoons flour. Mix to a smooth paste, cook until thick and pour into a crust. Add lattice top and bake until browned at 400 degrees for 45 minutes. This was Max's mother's recipe and is his favorite pie.

## RAISIN SOUR CREAM PIE

Velma Countryman

1 ½ c. raisins	¼ tsp. nutmeg
½ c. water	½ tsp. cinnamon
1 c. sugar	dash of salt
1 tbsp. flour	1 egg beaten
¼ tsp. cloves	1 c. sour cream

Bring raisins and water to a boil and cook 5 minutes. Stir in sugar, flour, cloves, nutmeg, cinnamon and salt until smooth. Add egg and sour cream; bring to a boil, stirring until thickened. Put in unbaked pie shell. Add top crust. Bake at 375 degrees for 35 minutes, until brown. Commercial sour cream works fine.

## WHITE CHRISTMAS PIE

Marilyn Wolf

1 graham cracker crust  
Soften 1 pkg. gelatin in ¼ c. cold water.  
Combine:  
½ c. sugar  
4 tbsp. flour  
½ tsp. salt  
Add 1 ½ c. milk and cook 1 minute or until slightly thickened. Add softened gelatin and cool.  
When partially set, beat with mixer until smooth. Add ¾ tsp. vanilla and ½ tsp. almond.  
Whip ½ c. cream and fold in. Beat a stiff meringue of:  
3 egg whites  
¼ tsp. cream of tartar  
½ c. sugar  
Fold into filling. Grate semi-sweet chocolate into filling, as desired. Fold in gently. Pour into graham crust and chill overnight. Keep chilled.



## GRAPE PIE

Ida Bonita Mahannah

2 lb. Concord grapes  
¾ c. sugar

1 ½ tbsp flour

Wash grapes, slip skins off placing pulp in pan, skins in another container. Cook pulp in covered pan, until soft and seeds begin to separate from pulp. Put colander over container of skins and run pulp through – seeds will stay in colander. Measure 2 cups of this mixture. Mix with sugar and flour. Pour into 8 inch pastry lined pan, cover with lattice pastry. Bake 500 degrees for 10 minutes then 350 degrees, for 25 – 30 minutes.

## PECAN PIE

Vena Flynn

3 eggs, beaten  
¾ c. sugar  
1/8 tsp. salt  
3 tbsp. butter

1 c. dark syrup  
1 tsp. vanilla  
1 c. pecans

Combine ingredients. Place in 9 inch pie shell. Bake at 450 degrees for 10 minutes; then reduce to 350 degrees for 50 minutes.

## APPLE CRISP PIZZA

Marlene Parret

Pastry for a single crust pie  
2/3 c. sugar  
1 tsp. cinnamon

3 tbsp. flour  
4 medium baking apples  
peeled and sliced

Roll pastry to fit a 12 inch pizza pan; fold over and flute edges. Combine sugar, flour and cinnamon in a bowl. Add apples and toss. Arrange the apples in a single layer in a circular pattern to completely cover pastry. Topping:

½ c. flour  
1/3 c. rolled oats  
1 tsp. cinnamon

1/3 c. brown sugar  
¼ c. softened butter  
¼ - ½ c. caramel ice cream topping

Combine flour, oats, cinnamon, brown sugar and butter. Sprinkle over apples. Bake at 350 degrees for 35 – 40 minutes until apples are tender. Remove from the oven and immediately drizzle caramel topping over pizza. Serve warm with ice cream if desired. Yield 12 servings.

## PEANUT BUTTER PIE

Carol Flynn Hursh

1 sm. carton Cool Whip  
1 sm. pkg. cream cheese

¼ c. powdered sugar  
½ c. peanut butter (chunky)

Combine ingredients. Put in graham cracker crust. Freeze. Garnish with whipped topping and nuts before serving.

## SUNRISE CHERRY PIE

Ida Bonita Mahannah

1 graham cracker crust  
1 – 8 ¼ oz. can crushed pineapple  
1 – 8 oz. pkg. cream cheese  
½ tsp. vanilla

1 – can cherry pie filling  
1 c. heavy cream  
¼ c. powdered sugar

Drain pineapple reserving 2 tablespoons juice. Combine softened cream cheese, vanilla and reserved syrup, mixing until well blended. Stir in ¼ c. pineapple and ½ c. pie filling. Gradually add sugar to cream, beating until soft peaks form. Fold into cream cheese mixture. Pour into crust. Top with remaining pineapple and pie filling. Chill until firm.

## CHERRY CREAM CHEESE PIE

Ida Bonita Mahannah

1 graham cracker crust  
1 lg. pkg. cream cheese  
1 can Eagle Brand

1/3 c. lemon juice  
1 tsp. vanilla  
1 can cherry pie filling

Let cream cheese stand at room temperature until softened. In medium bowl, beat cream cheese until light and fluffy. Slowly add sweetened condensed milk, beating until smooth. Stir in lemon juice and vanilla until well mixed. Pour into crust. Chill 3 hours until firm and then top with cherry pie filling.

## FREEZER PUMPKIN PIE

Marlene Parret

1 c. pecans, ground  
½ c. gingersnaps, ground  
¼ c. sugar  
¼ c. butter, softened  
Filling:  
1 c. pumpkin

½ c. brown sugar  
½ tsp. salt  
½ tsp. cinnamon  
½ tsp. ginger  
¼ tsp. nutmeg  
1 qt. vanilla ice cream, softened slightly

In a bowl, combine the pecans, gingersnaps, sugar and butter; mix well. Press into a 9 inch pie pan; bake at 450 degrees for 5 minutes. Cool completely. In a mixing bowl, beat first 6 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. Yield 6 – 8 servings.