

Pies

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GRAHAM CRACKER CRUST

20 squares graham crackers, rolled fine, about 1 2/3 cups
1/4 cup sugar
1/4 cup softened butter

- Thoroughly blend together graham cracker crumbs, softened butter and sugar
- Press firmly into an even layer against bottom and sides of 9-inch pie plate.
- Bake at 375°F for 8 minutes.
- Cool

Recipe from Graham Cracker Box.

PIE CRUST

3 cups flour
1/2-1/3 cup Crisco
1 teaspoon salt
3/4 cup water

- Mix all ingredients well.
- Makes 2 9-inch pie crusts.
- Dough can be wrapped in plastic wrap and frozen.

Recipe from Lena Tapella

PECAN PIE

4 eggs
3/4 cup sugar
1/2 teaspoon salt
1 1/2 cups light corn syrup
1 tablespoon butter, melted, cooled
1 teaspoon vanilla
1 cup pecan halves
1 9-inch pie crust

- Preheat oven to 400°F.
- Prepare pie shell
- Beat eggs lightly and add sugar, salt, corn syrup, cooled butter, and vanilla.
- Stir until mixed well.
- Spread pecan halves on bottom crust and cover with the filling.
- Place in oven and immediately reduce heat to 350°F.
- Bake 40 to 50 minutes or until mixture is firm in center.
- Cool before serving.

From The Williamsburg Cookbook, used at AAUW dinner and on Thanksgiving 1995 & 1996, 2000 and Culinary August 2000.

CREME de MENTHE PIE

Make crust of

20 crushed Nabisco chocolate wafers
4 tablespoons melted butter

- Reserve some crumbs for top.
- Chill crust.

Filling

24 marshmallows
2/3 cup milk
1/2 pint whipping cream
2 ounces creme de menthe
1 ounce creme de cacao

- Melt marshmallows in milk.
- Cool.

- Whip the cream.
- Add the creme de menthe and creme de cacao to the marshmallow mixture.
- Fold in the whipped cream.
- Pour into chilled crust.
- Sprinkle with reserved crumbs.
- Refrigerate overnight.

Recipe from Joan Meyer, 1968.

Used for Christmas Eve Dinner for years

PUMPKIN CREAM PIE

Filling

- 1 9-inch baked pie crust
- 1 1/2 cups canned pumpkin
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 3/4 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon ginger
- 1/4 teaspoon cloves
- 1/8 teaspoon salt
- 4 tablespoons flour
- 1 cup evaporated milk or cream
- 3 egg yolks, slightly beaten
- 1 teaspoon vanilla

Meringue

- 3 egg whites
- 1/4 teaspoon cream of tartar
- 6 tablespoons sugar

- Mix pumpkin, sugars, spices, salt and flour together in top of double boiler till smooth.
 - Stir in milk and egg yolks.
 - Cook over boiling water 10 minutes or until thick and smooth, stirring frequently.
 - Remove from heat.
 - Cool.
 - Stir in vanilla.
 - Pour into baked pie shell.
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- Make a meringue of the egg whites, cream of tartar and sugar.
 - Spread in swirls over pie filling.
 - Bake at 400°F. 8 to 10 minutes or until meringue is delicately browned.
Oven very hot, at 4 minutes, rotate pie for even browning.

- Serve when cold.

Recipe from the LA Times about 1965.
Used for Thanksgiving Dinner.

BAKED PUMPKIN PIE

1 unbaked pie shell
3 egg yolks, beaten
1 1/2 cups canned pumpkin
1/2 teaspoon salt
1 cup evaporated milk
3/4 cup sugar
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon ginger
1/2 teaspoon nutmeg

- Mix all ingredients except pie shell.
- Pour into pie shell.
- Bake at 425°F. for 15 minutes, then at 350°F. for 45 minutes.

Two dozen tarts will use about 1/3 of filling.

FRENCH VANILLA PIE

Filling:

1 graham cracker pie crust, chilled thoroughly
12 ounces cream cheese
2 eggs
3/4 cup sugar
2 teaspoons vanilla extract

Topping:

1 cup sour cream
3 1/2 tablespoons sugar
1 teaspoon vanilla

- Beat cream cheese, eggs, 3/4 cup sugar and the 2 teaspoons of vanilla together until light.
- Pour into pie crust.
- Bake at 350°F for 20 minutes.
- Cool 5 minutes.
- Meanwhile make topping by beating sour cream, 3 1/2 tablespoons sugar and 1 teaspoon of vanilla together.
- Pour on top of pie.

- Bake another 10 minutes.
- Chill

Recipe from Marilyn Steinhart

PEACH PIE

- 1 unbaked double pie crust
- 3 cups sliced peaches, (about 5)
- 3/4 cup sugar
- pinch of salt
- 3 tablespoons cornstarch
- 1/4 teaspoon almond extract
- 1/2 teaspoon grated nutmeg
- 1/2 teaspoon cinnamon
- butter

- Layer sliced peaches in pie crust.
- Mix together, sugar, salt cornstarch and spices.
- Pour mixture over peaches.
- Dot with butter.
- Put on top crust.
- Bake at 450°F for 20 minutes, then at 400°F. until golden brown

Recipe from Lena Tapella.

LEMON PARTY PIE

- 1 baked 9-inch pie shell
- 1 package lemon pudding mix (small box)
- 2/3 cup sugar plus 6 tablespoons
- 2 cups water
- 3 eggs, separated
- 2 tablespoons lemon juice
- 2 tablespoons butter

- Combine pudding mix, the 2/3 cup sugar and 1/4 cup water in a pan.
- Add 3 egg yolks, blend well.
- Add 1 3/4 cups water.
- Cook and stir over medium heat until mixture comes to a full boil.
- Cool 5 minutes.
- Then add the lemon juice and butter.
- Pour into pie shell.
- Top with meringue made with the 3 egg whites and 6 tablespoons sugar.
- Brown in hot oven, 425°F. for 5 to 10 minutes.

STRAWBERRY PIE

1 baked 9-inch pie shell
1 quart strawberries
1 cup water
1 cup sugar
3 tablespoons cornstarch

- Heap berries in pie shell.
- Make a glaze with the water, sugar, and cornstarch and pour over berries.

Recipe from Marilyn Regan.

CHERRY PIE

Pastry for 2 crust pie
1 tablespoon sugar
1 tablespoon cake flour
1 #303 can tart pitted cherries
1 cup sugar
1/4 cup cake flour
1/8 teaspoon salt
1/4 teaspoon almond extract
1 teaspoon lemon juice
1 tablespoon butter

- Line a 9-inch pie pan with pastry.
- Sprinkle with 1 tablespoon each sugar and cake flour.
- Drain cherries, saving juice.
- Combine the 1 cup sugar, 1/4 cup cake flour and salt.
- Gradually stir in cherry juice.
- Add almond extract and lemon juice.
- Combine with cherries.
- Pour into pie pan.
- Dot with butter.
- Put top crust in place
- Bake at 425°F. for 30 to 35 minutes.

APPLE CRUMBLE PIE

Makes 2 pies

Topping

- 1 1/2 cups all purpose flour
- 1 1/2 cups quick-cooking oats
- 1 1/4 cups (packed) brown sugar
- 1/2 teaspoon salt
- 3/4 cup (1 1/2 sticks) unsalted butter, melted

Filling

- 1 1/2 cups sugar
- 2 tablespoons plus 2 teaspoons cornstarch
- 1 teaspoon ground cinnamon
- 1 vanilla bean, split lengthwise
- 5 pounds Granny Smith apples, peeled, cored, cut into 1/2 inch-thick slices
- 1/4 cup (1/2 stick) unsalted butter, melted
- 4 teaspoons fresh lemon juice

For topping:

- Mix flour, oats, brown sugar and salt in medium bowl
- Add melted butter, stir until mixture resembles coarse meal.

Note: Topping can be prepared 1 day ahead. Cover and refrigerate

For filling:

- Mix sugar, cornstarch and cinnamon in large bowl.
- Scrape in seeds from vanilla bean.
- Add apples, butter and lemon juice; toss to coat.
- Preheat oven to 400F.
- Divide filling between 2 pie crusts.
- Sprinkle filling with topping, dividing equally.
- Place pies on baking sheets.
- Bake 15 minutes.
- Reduce temperature to 375F.
- Continue baking until topping is brown and filling bubbling thickly, about 1 hour 30 minutes.
- Cool pies on racks.
- Serve slightly warm or at room temperature.

Recipe from Bon Appetit, December 2000

KEY LIME PIE

- 9" graham cracker pie crust
- 14 ounce can sweetened condensed milk
- 8 ounces non-dairy topping
- 1/2 cup Terry's Key Line juice
- whipped cream

- Mix condensed milk, non dairy topping, and key lime juice until well blended.
- Pour into pie crust
- Refrigerate 3 hours.
- When serving, top with whipped cream

Recipe from Terry's Key Lime juice bottle.
Used for Layette luncheon, 2001

BUMBLEBERRY BLACK BOTTOM PIE

- 4 ounces bittersweet chocolate
- 2 tablespoons orange juice
- 4 eggs, separated
- 1/2 cup sugar
- 1/2 teaspoon cinnamon
- pinch salt
- 1 cup each blueberries, blackberries, raspberries
(or any combination desired)
- 3 tablespoons sugar
- 1 cup heavy cream, whipped with
- 2 tablespoons powdered sugar and
- 2 tablespoons orange or berry liqueur (optional)
- shaved chocolate (optional)

Preheat oven to 350°F.

- Melt chocolate with orange juice in a small heavy saucepan or double boiler over low heat.
- Stir until smooth and let cool.
- Butter a 10-inch pie plate.
- Beat yolks with sugar in a bowl until very thick and pale in color.
- Add cinnamon and melted chocolate, beating slowly until blended.
- Beat whites with salt until stiff.
- Add whites one-third at a time to mixture, folding in gently with a spatula.
- Pour mixture into the pie plate, level with spatula.
- Bake for about 25 minutes.
- Allow to cool. As crust cools, it will sink in the center forming a shell.
- In a large bowl, toss berries with sugar.
- Fill cooled pie shell with berry mixture.
- Spread with whipped cream.
- Sprinkle with shaved chocolate.

Recipe adapted from the California-American Cookbook by Jeannette Ferrary and Louis Fiszer
Used for Culinary, October 2001

BUTTER PIE CRUST DOUGH

- 1 1/4 cups all purpose flour
- 1/2 tablespoon sugar
- 1/2 teaspoon salt
- 1/2 cup (1 stick) chilled unsalted butter
cut into 1/2-inch cubes
- 3 tablespoons (or more) ice water

Blend flour, sugar, and salt in processor.

Add butter and cut in, using on/off turns, until coarse meal forms.

Add 3 tablespoons water.

Using on/off turns, blend just until moist clumps form, adding more water by 1/2 tablespoonfuls if dough is dry.

Gather dough into ball: flatten into disk.

Wrap in plastic; refrigerate 1 hours.

(Can be made 2 days ahead. Keep chilled. Soften slightly at room temperature before rolling.)