

Apple Pie

Makes one 9-inch pie

Pastry for a double-crust, 9-inch pie (See Chapter 23)

- 6 cups sliced tart apples
- ½ cup granulated sugar
- ¼ cup light brown sugar, packed
- 2 tablespoons all-purpose flour
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1 tablespoon lemon juice
- 1 tablespoon margarine, cut into chunks
cinnamon and sugar (optional)

1. Preheat oven to 425°F.
2. In large mixing bowl, combine apples, sugars, flour, cinnamon, nutmeg, and lemon juice; mix well.
3. Pour fruit into pastry-lined pie plate.
4. Dot with margarine.
5. Roll remaining pastry and fit pastry circle on top of filling.
6. Seal and flute edges of pastry and make steam vents.
7. Sprinkle crust lightly with cinnamon and sugar, if desired.
8. Bake until juice is bubbly and apples are tender, about 40 to 45 minutes.

Deep Dish Apple Pie

Serves 9

- 1 cup sugar
- ½ cup light brown sugar, packed
- ½ cup all-purpose flour
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- 2 tablespoons lemon juice
- 12 cups sliced, pared tart apples
- 2 tablespoons margarine, cut into chunks
- pastry for a single-crust, 9-inch pie

1. Preheat oven to 425°F.
2. In large mixing bowl, combine sugars, flour, cinnamon, and nutmeg; mix well.
3. Sprinkle lemon juice over apples. Toss to coat.
4. Stir sugar mixture into apples.
5. Pour fruit into ungreased 9-inch square baking dish.
6. Dot with margarine.
7. Roll pastry into a 10-inch square and place over top of filling.
8. Fold edges of pastry under to fit just inside baking dish. Make steam vents.
9. Bake until juice is bubbly and apples are tender, about 1 hour.

Apple Pie

Preheat oven to 425° Fahrenheit.

Ingredients:

$\frac{1}{2}$ to $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup flour
 $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon cinnamon

pinch of salt
8 medium sized apples
2 tablespoons margarine
2 piecrusts

Cooking utensils you'll need:
paring knife
mixing bowl
measuring cups
measuring spoons
9-inch pie plate

Directions:

Peel, core, and slice the apples, trying to keep the slices about a $\frac{1}{4}$ inch thick. Mix sugar, flour, nutmeg, cinnamon, and salt in large mixing bowl, and then stir in apples. Spoon into pastry-lined pie plate, and dot with margarine or butter. Cover with top crust and seal the edges, either by pinching with your fingers or pressing a fork all around the edge. Cut slits in the top—if you want you can cut out flower shapes, make a face, or even cut out a short message. Bake 40 to 50 minutes or until crust is brown and juice begins to bubble through slits in crust.

Prep: 30 minutes **Bake:** 1 hour
Oven: 375°F **Makes:** 8 servings

1 recipe Pastry for Double-Crust Pie (page 417)

6 cups thinly sliced, peeled cooking apples
(about 2 $\frac{1}{4}$ pounds)

1 tablespoon lemon juice (optional)

$\frac{3}{4}$ cup sugar

2 tablespoons all-purpose flour

$\frac{1}{2}$ teaspoon ground cinnamon

$\frac{1}{8}$ teaspoon ground nutmeg

$\frac{1}{3}$ cup dried cranberries (optional)

Milk (optional)

Sugar (optional)

1. Prepare and roll out Pastry for Double-Crust Pie. Line a 9-inch pie plate with half of the pastry (see photo 2, page 417).

2. If desired, sprinkle apples with lemon juice. In a large bowl stir together the $\frac{3}{4}$ cup sugar, the flour, cinnamon, and nutmeg. Add apple slices and, if desired, cranberries. Gently toss until coated.

3. Transfer apple mixture to the pastry-lined pie plate. Trim bottom pastry to edge of pie plate. Cut slits in remaining pastry; place on filling and seal (see photo 4, page 417). Crimp edge as desired (see photos 5, 6, and 7, page 417).

4. If desired, brush top pastry with milk and sprinkle with additional sugar. To prevent overbrowning, cover edge of pie with foil (see photo, above right). Bake in a 375° oven for 40 minutes. Remove foil. Bake 20 minutes more or until fruit is tender and filling is bubbly. Cool on a wire rack.

Apple Crumb Pie: Prepare as above, except substitute 1 recipe Pastry for Single-Crust Pie (page 416) for Pastry for Double-Crust Pie. Fill pastry-lined pie plate as above. Prepare Crumb Topping (page 400). Sprinkle over apple mixture. Do not brush top with milk or sprinkle with sugar. Bake as directed above.

DELUXE PECAN PIE

3 eggs
1 cup KARO Light or Dark Corn Syrup
1 cup sugar
2 Tbsp margarine, melted
1 tsp vanilla
1/8 tsp salt
1 cup pecans
1 unbaked (9") pastry shell

In medium bowl beat eggs slightly. Beat in next 5 ingredients. Stir in pecans. Pour into pastry shell. Bake in 350°F oven 55 to 65 minutes or until knife inserted halfway between center and edge comes out clean. Cool. Makes 8 servings.





Fresh Strawberry Pie

Just like what you see in the bakery window, except you made it yourself!

Perfect Baked Pie Crust (See Below)

1 1/2 quarts (6 cups) strawberries, hulled

1 cup sugar

2 tablespoons cornstarch

1/2 cup water

Red food color, if desired

1 package (3 ounces) cream cheese, softened

1 teaspoon grated lemon peel

Prep:
40 min

Start To Finish:
4 hr 35 min

Makes 8 servings

44 Ratings

1. Make Perfect Baked Pie Crust.
2. Mash enough strawberries to measure 1 cup. Mix sugar and cornstarch in 2-quart saucepan. Gradually stir in water and mashed strawberries (add 1 or 2 drops food color if deeper red color is desired). Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute; cool.
3. Beat cream cheese and lemon peel until smooth; spread in pie crust. Fill crust with remaining strawberries. Pour cooked strawberry mixture over top. Refrigerate about 3 hours or until set. Store covered in refrigerator.

TIPS from the
Kitchens



Pumpkin Pie

Makes one 9-inch pie

- 1 unbaked pastry shell, 9-inch (See Chapter 23)
- 2 eggs
- $\frac{3}{4}$ cup light brown sugar, packed
- 2 cups canned pumpkin
- $1\frac{1}{2}$ cups evaporated skim milk
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{2}$ teaspoon ginger
- $\frac{1}{2}$ teaspoon nutmeg

1. Preheat oven to 450°F.
2. In large mixing bowl, beat eggs slightly; add remaining ingredients and mix well.
3. Pour custard into pastry shell.
4. Bake 10 minutes.
5. Reduce temperature to 300°F and continue baking until knife inserted in center comes out clean, about 40 to 50 minutes.
6. Cool. Serve with whipped cream.

Chocolate Cream Pie I

allrecipes.com

Rated: ★★★★★

Servings: 8

Submitted By: Debbie Cavitt

"To make this classic pie, simply bake the pie shell, whip up the dreamy chocolate cream filling, pour it into the shell, and chill. Serve with great dollops of whipped cream and shaved chocolate."

INGREDIENTS:

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

DIRECTIONS:

1. 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.
2. 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.
3. Pour filling into pie shell, and chill until set. Top with whipped topping, and a little grated chocolate.