

FAVORITE PIE RECIPES

Apple Crumble Pie

Yummy variety of apple pie that is quick and easy.

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

Step 1

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

Step 2

Arrange apple slices in unbaked pie shell. Mix 1/2 cup sugar and cinnamon; sprinkle over apples.

Step 3

Mix 1/3 cup sugar with flour; cut in butter until crumbly. Spoon mixture over apples.

Step 4

Bake in preheated oven until apples are soft and top is lightly browned, about 40 minutes.

During the holidays, I also add a handful of fresh cranberries – YUM!!

Chaeli Boken-Krischke

Coconut Cream Pie (could also be Banana Cream)

Ingredients

1 piecrust - cooked
1/2 cup sugar
4 tablespoons cornstarch
4 egg yolks
2 cups half-and-half – or just milk, I've used 1 c half-and-half and 1 c water, because it's so rich
3 tablespoons butter
1 cup sweetened flaked coconut – if you want banana cream, just leave this out and slice bananas later
1 teaspoon + 1 1/2 tsp vanilla extract, divided
2 cups whipping cream
1/3 cup sugar

Directions

Step 1

Place 1 piecrust into a 9-inch pie plate according to package directions; fold edges under, crimp, and prick bottom and sides of piecrust using a fork. Bake a one-crust pie following package instructions.

Step 2

Combine 1/2 cup sugar and cornstarch in a heavy saucepan. Whisk together half-and-half and egg yolks. Gradually whisk egg into sugar mixture; bring to a boil over medium heat, whisking constantly. Boil 1 minute; remove from heat. Stir in butter, 1 cup coconut, and 1 teaspoon vanilla. Place plastic wrap directly on pan to cover and let stand for 30 minutes. Spoon custard mixture into crust, cover and chill 30 minutes or until set.

cont. next column

Step 3

Using an electric mixer, beat whipping cream at high speed until foamy; gradually add 1/3 cup sugar and remaining 1 1/2 teaspoons vanilla, beating until soft peaks form. Pipe or spread whipped cream over pie filling. Garnish with toasted coconut if desired.

© Copyright 2020 southernliving.com

Submitted by Chaeli Boken-Krischke

Sour Cream Raisin Pie

1 cup sugar
2 tbsp cornstarch
4 eggs
1 cup sour cream
1/4 - 1/2 cup raisins
1/2 cup pecans, chopped
1/8 tsp each of cloves, cinnamon, & nutmeg

Mix sugar & cornstarch together. Beat 1 whole egg & the yolks of 3 eggs. Add the sugar/cornstarch mixture, sour cream and raisins and cook in a double boiler until thick. Pour into a pre-baked pie shell. Let sit until cool. Top with whipped cream.

Tina Sharp

Blueberry Pie

Line a 9" pie plate with the pie crust recipe of your choice. Brush the inside of the pie shell with egg whites. Combine 5 cups of fresh or thawed frozen blueberries with one cup of sugar, 3 Tablespoons of flour, a dash of salt and ¼ teaspoon of cinnamon. Sprinkle the berries with two teaspoons of lemon juice. Dot the berries with butter and cover them with the top crust. Cut slits in the crust and sprinkle it lightly with sugar. Bake the pie at 400 degrees for 40 ~ 45 minutes. The time will vary depending of your oven. This pie is delicious served warm or at room temperature.

Cynthia Burke

Lemon Pie

Crust:

1 box lemon cake mix
1 stick butter
1 egg
Mix and press into pie pan

Filling:

1 box powdered sugar (16 oz)
1 pkg cream cheese (8 oz)
3 eggs
1 teaspoon lemon extract

Beat the topping ingredients until smooth with an electric mixer. Pour into pie crust. Bake at 350 degrees for 35-40 minutes. Cut while still warm.

Shari Brian

Chocolate Pecan Pie

Ingredients

1 (9-inch) unbaked pie shell
2 cups pecan halves
3 large eggs, beaten
3 tbsp. butter, melted
1/2 c. dark corn syrup
1 c. sugar
2 tbsp. good quality bourbon
3 oz. semisweet chocolate, chopped (don't use choc. chips)

Directions

- Preheat oven to 375 degrees F.
- Cover bottom to pie crust with pecans.
- In a medium bowl, whisk together the eggs and melted butter. Add the corn syrup, sugar, bourbon, and the chopped chocolate. Stir until all ingredients are combined. Pour mixture into the pie shell over the pecans and place on a heavy-duty cookie sheet.
- Bake for 10 minutes. Lower the oven temperature to 350 degrees F and continue to bake for an additional 25 minutes (35-40 at this altitude) until pie is set. Remove from oven and cool on a wire rack.

Recipe courtesy Paula Deen

Submitted by Paul Lindsey

Pumpkin Chiffon Pie

1 1/2 c. cooked pumpkin	1/2 c. milk
3/4 c. brown sugar, packed	
4-5 large eggs (egg whites for meringue)	
1/2 tsp. cinnamon	1/4 tsp. ginger
1/8 tsp. allspice	1/2 tsp. salt
2 T. butter	8-10 T. white sugar
2 pkgs. plain gelatin	1 baked pastry shell

Put all ingredients except egg whites, plain gelatin & butter into a double boiler (beat egg yolks until lemon yellow). Cook until thickened, stirring occasionally (if using only saucepan, must stir almost constantly to prevent burning). When cooked enough (1/2 hour) add gelatin soaked in 1/4 cup water, butter, and stir thoroughly until butter is melted and gelatin is well mixed. Leave on another 5-10 minutes to dissolve gelatin well. Then take to sink and plunge pan into ice cold water to cool and filling is cold and thickens like loose pudding. To make meringue, beat egg whites until peaks hold well, and then start sprinkling sugar in slowly, 2 tbsp for each egg, beating after each tablespoon. Continue beating until stiff like whipped cream. Fold pumpkin mixture into meringue gently. Pile into baked pastry shell, and put in refrigerator to set (about 4 hours). Top with whipped cream & nuts.

Lee Sorenson

Millionaire Pie

1 (8 oz.) pkg. cream cheese ¼ cup milk
1 c. chopped pecans 1 20 ounce can crushed pineapple
1 pkg. instant vanilla pudding ½ pint whipping cream, whipped and sweetened to taste
2 baked pie shells or graham cracker crumb crusts

Cream cheese with milk; add pecans, pineapple and pudding mix. Fold in whipped cream; pour into pie shells. Refrigerate until ready to serve. Serves 10-12.

Lucille Cunningham