

Berry Jumble

1 qt any berry
1 c sugar
1 tsp baking powder
2 Tbsp shortening – Crisco
¼ c water
1 c flour
pinch of salt
1/3 c milk
1/3 c sugar

Clean berries. Add water and 1 c sugar. Bring to boil. Mix all other ingredients as for biscuits and drop on boiling berries by tablespoonfuls. Cover tightly and cook slowly of about 20 minutes. Do not remove lid. Serve this with whipped or ice cream.

Peg Lyon

Butterscotch Cream Pie

2 c brown sugar
3 Tbsp butter
½ c milk
3 egg yolks
1 ½ c milk
5 Tbsp flour
½ tsp salt
1 tsp vanilla

Melt butter in skillet. Add brown sugar and ½ c milk. Mix well and allow to boil slowly for 5 minutes. In the meantime beat the egg yolks and stir in 1 ½ c milk. Add this to the mixture of the flour and salt. Then gradually add the egg mixture to brown sugar mixture in the skillet. Cook over low heat, stirring constantly until thick. Cool slightly, add vanilla and pour into a baked pie shell. Top with meringue and brown in 325 oven.

Sandy Knowlton

Caramel Peach Pie

1-2 qt home canned peach halves – drained
3 Tbsp Karo
¾ c brown sugar
1 Tbsp peach juice
¼ c flour
1/3 c soft oleo

Arrange peaches in unbaked pie shell. Mix the next five ingredients for topping. Pour over peaches. Add lattice crust on top. Bake 40-50 minutes at 400.

Margie Guttenburg

Chicken Salad Pie

1 baked pie crust
3 c chicken breast – cooked and diced
1 ½ c celery – diced
½ c almonds – chopped (we use diced pecans)
1 ½ tsp lemon juice
1 Tbsp onion – minced
½ tsp pepper
1 c miracle whip salad dressing

Mix together and place in pie shell

Top with:

1 ½ c grated colby cheese
potato chips – crushed

Bake for 20 minutes at 350.

Peg Lyon

Crème DeMenthe Pie

1 large jar marshmallow cream

2 c whipping cream – whipped

½ c crème dementhe or 1/8 c dementhe and 1/8 c amaretto

Fold al of the above together into a 8 x 9” pan on top of crust

Crust

1 pkg crushed Oreo cookies

½ c melted butter

Press crust into glass pie pan. Chill and add filling. Sprinkle with miniature chocolate chips. You may garnish with green maraschino cherries.

Nancy Gillenwater

Flat Apple Pie Serves a Crowd

Filling:

10 med apples, pared, cored and sliced (about 10 cups)
½ tsp mace
2 Tbsp lemon juice
½ c finely chopped walnuts
1 ¼ c sugar
1 tsp cinnamon
½ tsp cloves
3 Tbsp flour
¾ c raisins
¼ c butter

Pastry:

1 c shortening
1 tsp salt
½ c milk
3 c flour
1 egg yolk

Topping:

1 egg white stiffly beaten
1 Tbsp sugar mixed with 1/8 tsp cinnamon

Glaze:

½ c powdered sugar
milk (about 2 tsp)

Prepare apples. Toss with remaining ingredients, except butter.

For pastry, cut shortening into flour and salt. Beat egg yolk with milk and stir into flour mixture, mixing until small ball forms. Divide dough in half. Roll one part to fit into bottom of a 10 x 15" jelly roll pan. Top with apple mixture. Dot with butter. Roll out remaining dough to fit over the top. Seal edges. Combine stiffly beaten egg white, sugar and cinnamon. Brush over top of pie. Bake at 375 for 50 – 60 minutes.

For glaze, combine powdered sugar with milk to make a thin glaze. Dribble over pie while still hot. Serve warm or cool, cut in serving size pieces.

Makes 16 to 20 servings.

Dixie Striker

Fresh Blueberry Pie

1 baked 10" pie shell

1 c sugar

¼ c cornstarch

¾ c cold water

2 c blueberries

Cook till thick and clear.

Add:

1 Tbsp butter

1 Tbsp lemon juice

Cool before adding;

2 c fresh blueberries

Fill pie shell and top with cool whip. Refrigerate.

French Cream Pie

2 eggs

1 c powdered sugar

½ c oleo

2 c whipped dream whip

Cream together eggs, oleo and powdered sugar. Fold into whipped dream whip. Roll vanilla wafers and put them in the bottom of 9 x 13" pan, (about 2 c). save a few for the top. Put egg mixture on top of crumbs. You can add some nuts or maraschino cherries.

Carol Van Meter

Golden Peach Pie

2 #1 can sliced cling peaches (4 c)
½ c sugar
2 Tbsp flour
¼ tsp nutmeg
dash of salt
2 Tbsp butter
1 tsp lemon juice
½ tsp orange peel
⅛ tsp almond extract
1 recipe plain pastry

Drain peaches, reserve ⅓ c syrup. Combine all dry ingredients. Add reserved syrup. Cook, stirring until thick. Add butter, lemon juice, orange peel, extract and peaches. Line pie plate with plain pastry. Fill top, cut vent holes.

Nancy Gillenwater

Impossible Pie

Beat well;

4 eggs

Then add;

1 ¾ c sugar
½ c self rising flour or ½ c flour, ¼ tsp baking powder, ½ tsp salt
2 c milk
1 tsp vanilla
½ stick melted margarine

Stir in 7 oz can Angel Flake Coconut

Grease and flour (2) 9 inch pie pans

Pour in. Bake at 350, about 25 minutes until golden brown.

Peg Lyon

Impossible Pie

4 eggs
2 c milk
½ c flour
1 stick oleo (scant)
2 tsp vanilla
salt
1 c coconut

Blend well. Bake at 350, 40-50 minutes.

Marilyn Koons

Individual Pecan Pies

Crust:

1 8oz Philly cream cheese
2 sticks oleo or butter
2 c flour

Filling:

1 ½ sticks oleo or butter
1 Tbsp vanilla
2 c pecans (chopped)
2 c brown sugar
3 eggs

Mix together and stir while heating. Make sure everything is melted and blend well. Add nuts and set aside.

Take chilled crust and put in pans, add filling. Bake for 20 minutes at 350.
(press dough in pans with thumbs. I use small muffin tins)

Peg Lyon

Lemon Meringue Pie

1 ½ c sugar
3 Tbsp cornstarch
3 Tbsp flour
dash of salt
1 ½ c hot water
1 9" baked crust
3 beaten egg yolks
2 Tbsp butter
½ grated lemon peel
1/3 c fresh lemon juice

Mix sugar, cornstarch, flour, and salt in a sauce pan. Gradually stir in hot water, bring to a quick boil, stirring constantly. Reduce heat, constantly cooking and stirring for 8 minutes. Stir hot mixture into egg yolks. Return to saucepan. Bring to a boil and cook for 4 minutes, stirring constantly. Add butter, lemon peel. Slowly stir in lemon juice and pour into cooled pastry shell. Cool to room temperature.

Topping:

3 egg whites
6 Tbsp sugar
1 tsp lemon juice

Beat egg whites and juice. Slowly add sugar. Bake 350 for 12-15 minutes to brown.

Nancy Gillenwater

Lemon Party Pie

Mix 1 pkg lemon pie filling, 2/3 c sugar, 1/4 c water. Blend in 3 egg yolks, 2 c water. Cook and cool. Blend in 2 Tbsp each; lemon juice and butter. Pour into 9" baked pie shell.

Meringue:

3 egg whites
6 Tbsp sugar

Beat till stiff, put on top of lemon mixture. Brown 425 about 5 minutes.

Phyllis Spengler

Lemonade Pie

1 (6 oz) can frozen lemonade
1 (14 oz) can Eagle Brand milk
1 small carton Cool Whip

Thaw lemonade. Mix eagle brand and cool whip. Whip all together. Pour into a graham cracker crust. Chill before serving. A great summer treat.

Marlene Malone

Mince Meat

1 ½ gallon ground meat
2 gallon apples
1 qt pineapple
1 qt cherries
1 ½ qt currents
2 lbs seedless raisins
1 qt grape juice
1 qt apple butter
1 pkg None Such
2 lbs brown sugar
½ c vinegar
8 Tbsp salt
6 Tbsp cinnamon
6 tsp cloves
6 tsp allspice
3 tsp ginger
1 qt beef broth

Put in large kettle and cook until thick. Can can at this time or use for pies.

Marilyn Koons

No Roll Crust for Fruit Pies

2 c flour
2 tsp sugar
1 tsp salt

Sift together into 9" pie plate

2/3 c oil
3 Tbsp milk

Mix with fork to homogenize

Pour liquid over dry and blend with fork. Save 1/3 for top. Pat for form crust. Crumble the rest on filling and bake.

Barb Spade

Norwegian Apple Pie

Mix together and blend well;

3 eggs
1 ½ c sugar
1 tsp vanilla

Blend;

1 c flour
2 tsp baking powder
½ tsp salt

Add to first mixture and stir by hand. Next add 2 c thinly diced apples and 1 c chopped nuts. Pour into 2 9" pie pans or one large Pyrex dish. Bake at 325 for 35 – 40 minutes. Cool. Frost with;

8 oz cream cheese
1 c powdered sugar
1 Tbsp vanilla
2 Tbsp butter

Nancy Fauser

Out of This World Pie

2 bake 10" pie shells (or 3 9")
1 can cherry pie filling
1 (20 oz) can crushed pineapple with juice
 $\frac{3}{4}$ c sugar
1 Tbsp cornstarch
1 tsp red food coloring

Cook till thick. Remove from heat.
Add 1 (3oz) box raspberry jello. Cool

Add 6 sliced bananas and 1 c chopped nuts. Pour into pie shells, top with Cool Whip and chill.

Barb Spade

Peanut Butter Ice Cream Pie

For 8 x 8" pan

1 $\frac{1}{2}$ c graham crackers – crushed
 $\frac{1}{4}$ c sugar
6 Tbsp butter

Mix these three. Save some of the mixture for on top. Place remainder in pan. Bake 350 for 10 minutes. Soften 1 qt ice cream, add $\frac{1}{2}$ c cool whip and $\frac{1}{2}$ c peanut butter. Spread on cooled crust. Top with crumbs.

Edith Oberlander

Peanut Butter Pie

1 graham cracker crust
8 Tbsp hot fudge – melted
8 oz cream cheese – softened
1 (8oz) carton Cool Whip
1 c creamy peanut butter
crushed peanuts for topping

Place cream cheese, peanut butter and cool whip together in bowl. Whip till smooth. Put hot fudge into bottom of crust. Pour peanut butter filling into pie. Garnish with nuts. Freeze or refrigerate for 4 hours.

Connie Stickdorn

Perfect Dutch Apple Pie

6 – 7 tart apples
 $\frac{3}{4}$ - 1 c sugar
2 Tbsp flour
 $\frac{1}{2}$ - 1 tsp cinnamon
dash nutmeg
dash salt

Mix together and put in pie shell.

Topping:

$\frac{1}{2}$ c sugar
 $\frac{1}{2}$ c flour
 $\frac{1}{2}$ c butter – melted

mix and cover fruit with topping.

- 1) place pie in heavy paper bag
- 2) fold open end 2 times
- 3) fasten with clip
- 4) place on cookie sheet
- 5) bake 50 minutes
- 6) temp 425

Peg Lyon

Pie Crust

2 c flour
1 tsp salt
2/3 c lard or 2/3 plus 2 Tbsp Crisco
1/4 c water

Mix flour and salt, cut in lard. Add water slowly. Roll into ball roll for crusts.

Marilyn Koons

Pie Crust

2 c flour
2/3 c Crisco
1/4 tsp salt
1 tsp baking powder
7 Tbsp water

Mix flour salt and baking powder. Cut in Crisco. Slowly add water. Mix and roll out.

Marilyn Koons

Pie Crust
(6 pie crusts)

3 c flour
1 1/3 c cold lard
1 tsp salt

Blend together.

1 egg – slightly beaten
1 Tbsp vinegar
6 Tbsp cold water

Mix together and chill. Excellent pie crusts.

Peg Lyon

Pie Crust with Egg

4 c flour
1 3/4 c butter flavored Crisco
2 tsp salt
1 tsp sugar

Cut together with pastry blender
Add

1 egg – beaten
1/2 c water
1 Tbsp vinegar

Mix well. Wrap in plastic wrap and chill. Makes 4-6 pie shells. Freezes well.

Barb Spade

Pumpkin Pie
(makes 2 pies)

1 no. 2 can pumpkin
½ c flour
3 eggs
2/3 c brown sugar
3 Tbsp sugar
2 c milk (1 can evaporated milk rest whole milk)
¾ tsp ginger
¾ tsp nutmeg
½ tsp cloves
2 tsp cinnamon

Mix together. Pour into pie shells. Bake at 400 for 10 minutes turn down oven to 325 for 30-45 minutes more.

Marilyn Koons

Pumpkin Cream Pie
(3 large steam table pans)

Crust:

4 lbs graham cracker crumbs
2 ½ lbs butter – melted
2 ½ c sugar

Mix together. Press into bottom of 3 large steam table pans.

Filling:

1 no 10 can sweet potatoes or pumpkin (14 cups)
1 gallon milk
1 Tbsp cinnamon
½ tsp allspice
½ tsp cloves
½ tsp nutmeg

Mix on low for 5 minutes.

Add:

2 food service size pkgs of instant vanilla pudding

Mix 5 minutes more. Pour on top of crust. Chill. Cut into squares dot with cool whip.

Marilyn Koons

Raisin Pie

1 c raisins
2/3 c sugar
3 Tbsp flour
1/2 c water
1/2 c cream
2 egg yolks

Cook raisins, water and sugar until tender. Stir together cream, flour and egg yolk. Stir into boiling mixture. Cook until thick, put into baked pie shell and frost with beaten egg whites. Brown in moderate oven.

Rhubarb Pie

3 c cut rhubarb
12 regular soda crackers – rolled fine
2 eggs
2 c sugar
2 Tbsp oleo

Mix and put in crust for 9 or 10" pan. Cover with top crust. Bake 10 minutes at 425 and turn down oven to 350 to finish baking until done.

Rhubarb Custard Pie

3 c rhubarb
1 ½ c sugar
4 Tbsp flour
Pinch of salt
1 9" pie shell
2 eggs – beaten
¾ c milk

Cover rhubarb with boiling water and let stand 10 minutes. Drain well and put in unbaked pie shell. Mix sugar and flour. Add eggs and pour over rhubarb. Bake at 450 for 10 minutes and then 350 for 60-70 minutes or until set.

Joyce Niedermier

Rhubarb Custard Pie

3-4 c diced rhubarb – put in pie shell

Mix:

2 eggs
¾ c sugar
½ tsp vanilla
1 can evaporated milk
pinch of salt

Pour over rhubarb, sprinkle with nutmeg. Bake at 375 for 12 minutes then at 325 for 25 – 30 minutes until knife blade comes out clean.

Marlene Malone

Southern Pecan Pie

¼ c butter
¾ c light corn syrup
1 tsp vanilla extract
1 unbaked 9" pie shell
1 c sugar
3 eggs
1 c pecans

Melt butter over low heat. Remove from heat, mix in sugar and corn syrup. Blend in eggs and vanilla. Add pecans. Pour into pie shell. Bake at 350 for 35 minutes or until well done. May substitute ¾ c egg beaters for eggs.

Joan Dilley

Triple Layer Lemon Pie

2 c cold milk
2 pkg Jello lemon instant pudding
1 Tbsp lemon juice
1 graham cracker crust
1 (8oz) cool whipped topping – thawed and divided

Mix well milk, pudding, and juice. Beat with wire whisk 2 minutes till mixture is thick. Spread 1 ½ c pudding in crust. Set aside. Add half of whipped topping to rest of pudding stirring gently until blended. Spread over pudding layer in crust. Top with rest of cool whip. Refrigerate for 3 hours or until set. Sugar free pudding and whipped topping can be used also). This is Miriam Fauser's favorite dessert at Maplecrest.

Sandy Young