

# **A Collection of Fruit Pie Recipes**



**Recipes and Techniques for  
Fantastic Fruit Pies**

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# **Cream Pies**

## **Recipes and Techniques for Fantastic Fruit Pies**

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## The Perfect Crust

There are tricks to making perfect pie crusts. The first is maintaining the correct balance of ingredients and the second is temperature.

Pie crusts are a mixture of flour, fat, and water. The best recipes seem to have a common ratio of these ingredients: 1/4 cup water to 1/2 cup fat to 2 1/2 cups flour. (The flour should be measured by spooning the flour into the measure, not scooping it. Scooping packs the flour and overloads the formula.) Add a teaspoon of salt and you have a recipe for a double crust.



For the fat, you can use either butter or shortening or a combination. (Butter is 15% water so cut back slightly on the water when using butter—though the ratio is forgiving enough that you probably won't notice the difference.) If you are making more than one pie, just change the amounts but keep the same proportions.

Temperature may be even more important than balance—especially if you are using butter. The trick is to keep the butter and the dough cold enough that the butter pieces remain intact. If it gets too warm, it melts and saturates the flour. (The same thing happens with shortening but the melting temperature of shortening is higher.) It's the little pieces of butter that makes the crust flaky. As the butter heats in baking, little pockets of steam are formed from the butter nodules.

To keep your dough cold, use only the coldest butter and water. Then refrigerate the dough for an hour before forming the pie. If making multiple pies, take only enough dough from the refrigerator for one pie keeping the rest cold until you are ready to for it.

## American Walnut Pie Crust Recipe

Adding nuts to a crust can make all the difference. This one combines walnuts, lots of cinnamon, and butter. This crust works wonderfully well with creamy smooth pies from vanilla cream to pumpkin. It also works well with fruit pies with precooked fillings. A canned fruit filling can be used with this crust and then garnished with whipped cream for a quick, elegant dessert. Since it is a crumbly crust, it even works well as a crust for a cheesecake.



Pair this crust with your favorite pie and you'll love the combination.

### Ingredients

1 cup pastry or all-purpose flour  
1/3 cup sugar  
1/2 teaspoon cinnamon  
Dash salt  
3/4 cup walnut pieces  
6 tablespoons butter, melted

### Directions

Preheat the oven to 350 degrees. You will need one buttered, nine-inch deep-dish pie pan either a light-colored or glass pan.

1. Place the flour, sugar, cinnamon, and salt in a small bowl and stir to combine.
2. Place the nuts in a food processor or blender and pulse just long enough to chop the nuts finely, not into a paste. Scrape the nuts into the flour mixture and stir to combine.
3. Add the melted butter and combine well.
4. Press the mixture into the buttered pie pan making certain that the crust is evenly thick.
5. Bake for 15 to 18 minutes or until it just starts to brown on the edges. Do not over bake. A light-colored or glass pan will absorb less heat than a dark one and help ensure against over baking.

## Vanilla Nut Pie Crust

A couple weeks ago, we introduced a walnut pie crust. You liked it, so here is another nut crust. This one is made with vanilla wafer crumbs and fewer walnuts. The vanilla and walnuts make a splendid combination. This crust works best with a cream pie or a cheesecake.



This wonderful crust marries crushed vanilla wafers with rich walnuts for a nutty, vanilla crust. You'll love the combination. We recommend this with cream pies. Again, don't over bake the crust.

This recipe makes a nine-inch deep dish pie.

### Ingredients

2 cups crushed vanilla wafers  
2 tablespoons granulated sugar  
2/3 cup walnut pieces  
6 tablespoons butter, melted

### Directions

Preheat the oven to 400 degrees. You will need one buttered, nine-inch deep-dish pie pan either a light-colored or glass pan.

1. Crush the vanilla wafers. (See The Baker's Note.) Place the crushed wafers in a deep-dish pan.
2. Place the nuts in a food processor or blender and pulse just long enough to chop the nuts finely, not into a paste. Scrape the nuts into the pie pan. Add the sugar. Stir to combine.
3. Add the melted butter and combine well.
4. Press the mixture into the buttered pie pan making certain that the crust is evenly thick.
5. Bake for eight minutes or until it just starts to brown on the edges. Do not over bake. A light-colored or glass pan will absorb less heat than a dark one and help ensure against over baking.

The Baker's Note: This is how we crush cookies, vanilla, wafers, and graham cracker. Place handful of crackers or cookies in a heavy-duty plastic bag. Using a rolling pin, roll over the cookies to crush them. When crushed, empty the bag into a measuring cup and repeat the process until you have the desired amount of crumbs.

## **Peach Chiffon Pie with Gingersnap Crust Recipe**

In this recipe, the creamy peach filling is complemented perfectly by the gingersnap crust. The peach filling is fresh and sweet and the ginger creates a contrast. The crust is simply made with crushed gingersnaps and butter. The filling is chiffon with a fresh peach puree. While you have access to fresh peaches, try this pie.



You will need a nine-inch, deep-dish pie pan for this pie.

### **For the crust**

2 cups gingersnaps, crushed  
5 tablespoons butter, melted

### **For the filling**

1 cup whipping cream  
1 teaspoon vanilla  
2 cups puree from ripe, peeled peaches  
1 tablespoon lemon juice  
2 drops red food coloring  
2 envelopes unflavored gelatin  
3 large egg whites  
1 cup granulated sugar

### **Directions**

Preheat the oven to 350 degrees

1. In a nine-inch, deep-dish pie pan, mix the cookie crumbs and melted butter. With a large spoon or stiff spatula, press the crumbs into the bottom and up the sides of the pie pan. Bake the crust for ten minutes.
2. Whip the cream until soft peaks form. Add the vanilla and continue whipping until mixed.

3. Mix the puree, lemon juice, and red food coloring together.

***Baker's Note:*** *The lemon juice helps the peach puree from turning dark. The touch of red food coloring should give the puree just a blush of pink.*

4. Sprinkle the gelatin over 1/2 cup of the peach puree. Place the puree and gelatin in the microwave and heat for fifteen seconds. Take the puree out and stir it with a spoon. Heat it again for 15 seconds and stir again. Repeat the process until the mixture is very hot and the gelatin is dissolved. Mix the hot puree with the rest of the puree and refrigerate it for ten minutes.
5. Place the egg whites in a metal or Pyrex bowl. Stir in the sugar. Place the bowl in a pan of water on the stove. Heat the water and stir the egg whites with a whisk until the egg white mixture reaches 160 degrees. (Use your insta-read thermometer. If you don't have a thermometer, the mixture will be very hot but not bubbling.) Remove from the heat. Beat with an electric mixer until soft peaks form.
6. Fold the peach mixture into the egg white mixture. Fold the whipped cream into the mixture. Refrigerate for two or three hours or until firm. Store in the refrigerator.

## Pink Lemonade Pie

This is an absolutely scrumptious dessert. We made the mistake of taking this decadent dessert out to production—and they went crazy over it.

And yes, it is made with pink lemonade.

This pie can be made in a deep dish pie pan or a spring form pan (as was the pie in the picture).



### **Crust**

- 1 1/2 cups graham cracker crumbs (one packet)
- 1/4 cup sugar
- 4 tablespoons butter

1. Mix the crumbs, sugar, and butter in a nine inch pie pan or spring form pan. Mix until the crumbs have absorbed the butter and the mixture is uniform.

2. Press the crumbs across the bottom of the pan and up the sides.
3. Bake for ten minutes at 350 degrees.

### Filling

1 8-ounce packet of cream cheese, softened  
1 14-ounce can sweetened condensed milk  
2/3 cup pink lemonade concentrate (not mixed with water)  
2 tablespoons lemon juice (fresh or bottled)  
red food coloring as desired



1. In a medium bowl, beat the cream cheese until soft. Add the sweetened condensed milk and beat until smooth.
2. Add the lemonade concentrate and lemon juice and continue beating until smooth. Color with red food coloring as desired.
3. Pour into the pie shell and place in the freezer while you mix the topping.

### Topping

1/3 cup shredded coconut  
Several drops of red food coloring  
1 cup whipping cream  
3 tablespoons sugar  
1 teaspoon vanilla extract

1. Place the coconut in a small bowl with several drops of food coloring and rub until the coconut turns pink.
2. Whip the cream until stiff, adding the sugar and vanilla in the process.
3. Spoon the cream over the pie filling and garnish with the pink coconut.
4. Freeze the pie until firm.

## Deluxe Dutch Apple Pie

There's a reason why this is called deluxe. It's loaded with sweet apples and brown sugar and then accented with sour cream. (We like to spike it up with cranberries or walnuts but those are optional.) Then of course, it's topped with a streusel topping.



(And of course, a streusel topping makes for an easier pie.)

### **Deluxe Dutch Apple Pie**

Deep dish pie shell for a nine-inch pie

8 cups peeled and sliced apples  
2/3 cup dried cranberries (optional)  
2/3 cup chopped walnuts (optional)  
1/2 cup sugar  
1/2 cup brown sugar  
1/4 cup all-purpose flour  
1/4 teaspoon nutmeg  
1 teaspoon cinnamon  
1/2 cup sour cream

### **Brown Sugar and Cinnamon Streusel**

1 cup all-purpose flour  
1/2 cup brown sugar  
1/2 tablespoon cinnamon  
1/3 cup cold butter cut into small pieces

(Or use our Cinnamon Streusel Mix.)

### **Directions**

1. Mix the sugars, flour, and spices in a large bowl. Add the apples, optional cranberries, optional nuts, and sour cream. Toss the fruit through the mixture with a spatula to coat.
2. Spoon the fruit mixture into the pie shell.
3. For the streusel, mix the all ingredients in a deep bowl. With a pastry knife, cut the butter through the mixture until it becomes coarse and granular. Spoon the streusel over the pie.
4. Bake in a preheated oven at 375 degrees for 40 minutes or until the topping is browned and the pie is bubbly.
5. Cool in the pan on a wire rack.

Serve with ice cream or whipped cream.

## Apple Pie-Cake

“You should make this every day of my life,” said Katie our 13-year old daughter. We're glad that she likes this cross between a cake and pie and we can make it often because it is so easy. Because it uses canned pie filling and takes just a few steps, it's a snap to make.



We couldn't decide whether this was a cake masquerading as a pie or a pie masquerading as a cake so we called it a “Pie-Cake”. You can serve this as a coffeecake for brunch or with ice cream or whipped cream as a dessert.

### Apple Pie-Cake

- 2 large eggs
- 1/2 teaspoon vanilla extract
- 1/3 cup sugar
- 1 1/4 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 1 21-ounce can of apple pie filling
- 1 1/2 tablespoon turbinado sugar for sprinkling on top

### Directions

Preheat the oven to 350 degrees

1. In a medium bowl, beat the eggs, vanilla, and sugar together until smooth and thick—about one minute.
2. In another bowl, mix the dry ingredients. Add them to the egg mixture and stir until well combined.
3. Stir in the pie filling.
4. Pour the mixture into a well-greased, nine-inch deep dish pie pan. Sprinkle the turbinado sugar on top and bake for 20 minutes or until browned and a toothpick inserted in the middle comes out clean.

Serving suggestion: This is one of those desserts that is much better served warm. Heat individual servings in the microwave.

## **Peach Mock Pie with Cranberries and Mango (Peach Crumble)**

It's peach season and we are awash in peaches. We thought you might be also, so we decided to share some great peach desserts—a pie, a crumble, and a cobbler. We think you will find all three extraordinary.

This is really a crumble but it's made with a little less liquid and in a pie pan to look more like a pie. It's a quicker version of a pie and a variation of the Cranapple Mock Pie that we presented in a newsletter earlier this summer.



This is one of those recipes that allow you to experiment, to be creative. We bought a selection of juices—both frozen concentrates and bottled juices—before starting this project. We also visited the frozen fruit section in the grocer's freezer case and picked up several berry choices. (Buy the individually frozen berries, not the berries frozen in syrup.) For this version, we settled on sweet mango juice to complement the peaches and tart cranberries to accent them. We used our cold processed cranberries—we much prefer them. (To learn more about cold processed cranberries or to purchase them, [click here](#).)

### **Peach Mock Pie with Cranberries and Mango**

You will need a deep-dish, nine-inch pie pan for this dessert.

Fruit filling:

- 3/4 cup mango juice
- 1/2 teaspoon vanilla extract
- 2/3 cup all purpose flour
- 3/4 cup brown sugar
- 2/3 cup dried cranberries
- 5 cups ripe peaches, peeled and sliced (about six medium peaches)

### Crumble Topping:

3/4 cup all purpose flour  
1/3 cup brown sugar  
1/2 cup old fashioned rolled oats  
1 teaspoon cinnamon  
6 tablespoons cold butter  
1/2 cup chopped walnuts or pecans

### Directions

Preheat the oven to 375 degrees.

1. In a large bowl, whisk the juice, extract, flour, and brown sugar together. Stir till dissolved.
2. Add the cranberries and the peaches. Stir to coat the fruit with the liquid mixture.
3. For the streusel topping, mix the flour, brown sugar, oats, and cinnamon together. Cut the butter into small pieces and then cut into the mix with a pastry knife or two kitchen knives. Add the nuts.
4. Place the fruit filling in a deep-dish, nine-inch pan. Level the filling. Cover with the streusel topping.
5. Bake for 25 minutes or until the topping begins to brown.

Serve warm or cold with ice cream or whipped cream.

## Raspberry Peach Pie with Streusel Top

This makes a spectacular pie. We used pineapple juice from concentrate and red raspberries to make this very good pie. You will need a deep-dish, nine-inch pie pan for this dessert.

### Fruit filling:

3/4 cup pineapple juice  
1/2 teaspoon vanilla extract  
2/3 cup all purpose flour  
3/4 cup brown sugar  
3/4 cup fresh or frozen raspberries  
5 cups ripe peaches, peeled and sliced (about five medium peaches)



### Pie Crust:

2 cups all purpose flour  
1/2 teaspoon salt  
2/3 cup shortening  
5-6 tablespoons cold water

### Crumble Topping:

3/4 cup all purpose flour  
1/3 cup brown sugar  
1/2 cup old fashioned rolled oats  
1 teaspoon cinnamon  
6 tablespoons cold butter  
1/2 cups chopped walnuts or pecans

### To prepare the crust:

1. Mix the flour and salt together. Cut in the shortening with a pastry knife until the pieces are the size of a pea.
2. Add the cold water a tablespoon at a time, tossing with a fork until all the flour is moistened.
3. Gather the pastry into a ball. Flatten it on a countertop lightly dusted with flour. Roll flat with a rolling pin until it is two inches larger than the inverted pie pan.
4. To remove the crust from the counter, fold the crust in fourths, lift, and place in the pie pan. Unfold the crust, press into the pan, and trim and shape the top edge.

### Directions

Preheat the oven to 375 degrees.

1. In a large bowl, whisk the juice, extract and flour together.
2. Add the brown sugar and stir till dissolved.
3. Add the raspberries and the peaches. Stir to coat the fruit with the liquid mixture.
4. For the streusel topping, mix the flour, brown sugar, oats, and cinnamon together. Cut the butter into small pieces and then cut into the mix with a pastry knife or two kitchen knives. Add the nuts.
5. Place the fruit filling in a deep-dish, nine-inch pan. Level the filling. Cover with the streusel topping.
6. Bake for 25 minutes or until the topping begins to brown.

## Easy Fresh Strawberry Pie Recipe

Sometimes simpler is better. This pie recipe showcases your fresh strawberries perfectly. Fill a pie shell with fresh strawberries and cover the berries with glaze. Garnish the pie with whipped cream and you're done. To make this really simple, pick up a ready-made shell at the store.

This pie is not too sweet and the fresh taste of the strawberries is really showcased.



### Ingredients

1 baked nine-inch pie shell

2 pounds quality strawberries (you'll have some extra berries to snitch or use for garnish)

1 cup granulated sugar

3 tablespoons cornstarch

1/2 cup water

2 tablespoons butter

couple drops red food coloring (optional)

1 cup whipping cream

3 tablespoons powdered sugar

### Directions

1. Prick the surface of the pie crust with the tines of fork to allow for steam to escape and avoid bubbles in the crust. Bake the crust for eight to twelve minutes or until it just starts to brown.
2. Wash and hull the strawberries. Do not allow the strawberries to sit in water since they will absorb water and make the pie runny. Mash enough strawberries to make about one cup of pulp.
3. Combine the sugar, cornstarch, crushed strawberries, and water in a saucepan. Stir well and cook over medium heat until the mixture begins to boil, stirring often. Cook for two more minutes or until the sauce becomes thick and translucent. Stir in the butter. Add the red food coloring if desired. Set it aside to cool.

4. In the meantime, fill the cooled pie shell with strawberries. If the strawberries are small, use whole berries. If not, cut the strawberries into chunks. Pour the cooled glaze over the berries. Let the pie chill for 2 to 3 hours.
5. Whip the cream until peaks form, adding the powdered sugar when the cream begins to stiffen. After the pie has chilled, garnish the pie with whipped cream.

## Leprechaun Pie

This is an absolutely scrumptious dessert and very easy to make. Except for ten minutes in the oven with the crumb crust, it's a no-bake pie.

This pie can be made in a deep dish pie pan or a nine-inch springform pan. With a fragile crumb crust, we prefer a springform pan and we used our [Classy Glass-Base Springform Pan](#).



### Crust

1 1/2 cups graham cracker crumbs (one packet)

1/4 cup sugar

4 tablespoons butter

1. Mix the crumbs, sugar, and butter in a nine-inch pie pan or springform pan. Mix until the crumbs have absorbed the butter and the mixture is uniform.
2. Press the crumbs across the bottom of the pan and up the sides.
3. Bake for ten minutes at 350 degrees.

### Filling

1 8-ounce packet of cream cheese, softened

1 14-ounce can sweetened condensed milk

3/4 cup limeade concentrate (not mixed with water)

green food coloring as desired

1. In a medium bowl, beat the cream cheese until soft. Add the sweetened condensed milk and beat until smooth, light, and fluffy.
2. Add the limeade concentrate and continue beating until smooth. Add the food coloring.

3. Pour into the pie shell and place in the freezer. Garnish with whipped cream. Serve when nearly frozen.

## My Favorite Apple Pie

When the warm summer nights turn crisp and clear, I find myself in an apple pie mood. And it can't be just any apple pie; it has to be my favorite apple pie--a great mound of a pie crusted with cinnamon and sugar. Under that buttery crust will be sweet-tart apples infused with the richness of sour cream and quality cinnamon.



The apples have to be good apples, fresh and crisp and sweet. I like them on the tart side, maybe some pippins or jonathans. I love cranberries and so I'll throw in a generous handful to become rubies in my sea of apples. At Thanksgiving time, I'll use fresh cranberries. Now, dried ones will do.

I'll serve that pie hot to family and friends and of course, save a too-large slice for myself. I'll crown each slice with a scoop of vanilla ice cream drizzled with a little caramel. That's the way fall is supposed to be. The autumn baking season has arrived.

Here's the recipe for [Simple Caramel Sauce](#).

And in case you missed it last year, here's our [Apple Chart](#) to help you select the perfect apples for your favorite apple pie.

To make apple pies easier, check out this [apple peeler, corer, and slicer](#).

### My Favorite Apple Pie Recipe

We prefer a buttery crust for this pie but use your favorite pastry crust. If you use butter, be sure and keep the dough cold so that you have solid butter bits in the dough. If the dough gets too warm, the butter will melt and your crust will be soggy. Since you are baking a high-mounded, deep dish pie, you will need about 1 1/2 to two times a normal double crust recipe. You will also need a nine-inch, deep-dish pie pan for this recipe.

## Ingredients

*For the crust:*

9-inch double crust

*For the filling:*

3/4 cup brown sugar

1/4 cup all-purpose flour

2/3 cup sour cream

1 tablespoon lemon juice

1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon ginger

9 to 10 cups apples, peeled, cored, and sliced

1 cup dried, frozen, or fresh cranberries (optional)

4 tablespoons butter

*For the topping:*

1 large egg white

1 tablespoon water

1/4 teaspoon ground cinnamon

2 to 3 tablespoons turbinado sugar

Use quality apples and other ingredients for this pie. You can purchase super cranberries, quality cinnamon, and turbinado sugar from The Prepared Pantry.

## Directions

Preheat the oven to 375 degrees.

1. Prepare and press the pie crust into a deep-dish pie pan setting aside the dough for the top crust. Trim the crust. Do not bake the crust.
2. In a large bowl, mix the sugar, flour, sour cream, lemon juice, and spices together into a smooth paste. Add the apples and cranberries and mix until coated with the sour cream mixture. Scrape the apple mixture into the unbaked pie shell.
3. Roll out the top crust. Brush the top edge of the bottom crust around the rim with water to help the two crusts seal. Place the top crust over the pie. Trim the crust and seal the two crusts with the tines of a fork.
4. Mix the egg white, water and 1/4 teaspoon cinnamon together. Brush the mixture over the top of the pie. Sprinkle the top with turbinado sugar.

5. Cover the edges of the pie with aluminum foil to keep it from burning. Bake for 25 minutes and then remove the foil. Bake for another 35 to 45 minutes or until the pie is bubbly and the crust is golden. Cool before serving.

## Fried Apple Pies

You might think this is a little sweet for breakfast but it's no more so than the waffles or pancakes that your kids drench in syrup. But these also work wonderfully for dessert or for an after school snack. Your kids will love them.

These fried apple pies were made with [dried Fuji apples](#).



### Fried Apple Pie Recipe

We set about to make a fried apple pie that works for busy bakers. This one does. Because it uses dried apple dices, you don't have to peel and core fresh apples. Throw some dried apples in a pan, let them simmer, add some spices and butter, and you have a scrumptious filling.

We used our Fuji Apples but you can purchase apples at the store. (You will need one-fourth pound for this recipe.) Of course, you can use your favorite apple pie filling recipe or even canned filling but this dried apple rendition is very good.

### For the filling

- 1 1/2 cups dried apples (diced into 1/4-inch pieces)
- 3 cups water
- 1 cup sugar
- 1 teaspoon cinnamon
- 1/8 teaspoon allspice
- 1/8 teaspoon ground cloves
- 2 tablespoons butter

### Directions

1. In a medium saucepan, mix the apples, water, and sugar. Put on low heat and cook for about an hour, stirring occasionally. The apples should be soft and the water should have cooked down to where there is little liquid.
2. Stir in the spices and the butter and let the filling cook for another couple minutes. Set the filling aside.

### **For the crust**

4 cups all-purpose flour  
2 tablespoons sugar  
2 teaspoons salt  
12 tablespoons very cold butter  
3/4 cup very cold water

### **Directions**

1. Mix the flour, sugar, and salt together.
2. Cut the butter into the flour mixture with a pastry blender until the mixture is granular.
3. Add the cold water and mix with a fork until the dough begins to come together. Remove the dough to the counter and knead it just until you have a dough ball.
4. Roll the dough out until it is about 3/16-inches thick. Using a bowl as a template, cut five-inch circles with a sharp knife. Place a heaping spoonful of filling on each circle. With a pastry brush, dampen the edges with water. Fold the circle over and press the wetted edges together with the tines of a fork to seal the pocket.
5. Heat three inches of vegetable oil until hot, about 355 degrees. Slip the pastries into the hot oil one or two at a time allowing the temperature of the oil to recover after each. Let them cook for eight to ten minutes or until golden-colored.
6. Remove them to a plate covered with paper towels. Serve them hot or cold.

### **Tips for Success**

1. It is important that the dough remains cold so that the butter particles remain solid and not melt before cooking. If the dough does not feel cool, chill it in the refrigerator for an hour or more.
2. Make up at least most of the pies before starting to cook. That way you will not be rushed to make up pies while others are cooking.
3. Roll the dough thin, less than 1/4 inch.

4. Don't put too much filling in each pie. If the filling tries to slip out as you seal the edges, you are using too much filling.
5. Make sure the edges seal. Water brushed on the portions to be sealed helps the two layers stick together. Filling on the edges makes the pie more difficult to seal.
6. The temperature of the oil is important to success. If it is too hot, the pies will burn before cooking completely. If too cool, they will tend to be soggy. A thermometer is helpful.
7. The oil needs to be deep enough that the pies will be immersed. Turn the pies often so that any portion resting on the bottom of the hot pan will not burn.

## **New England Apple Pie Pastry**

We had a lot of fun with this. It's not really a pie or a pastry but it is scrumptious. It's made with a rich cream cheese pastry on top and bottom with an apple cinnamon filling tucked in. It's a little more work than an apple pie but it's not hard and it is worth the extra time.



Check out the unusual topping. It's easy. It is made by freezing the pastry dough and then shredding it as you would shred cheese. We used an electric shredder attachment for our stand-type mixer and made quick work of the task though a box grater works too.

We used a ten-inch springform pan for this dessert. You could also use a nine-inch square springform pan.

### **Ingredients for the dough**

- 1 8-ounce package of cream cheese
- 1 cup cold butter
- 1 teaspoon vanilla extract
- 1 1/4 cups granulated sugar
  
- 3 1/4 cups all purpose flour
- 1/2 teaspoon salt
- 1/2 tablespoon baking powder
  
- 1/3 cup whipping cream

## Ingredients for the filling

5-6 medium baking apples  
1/2 teaspoon cinnamon  
3/4 cup granulated sugar  
1 tablespoon lemon juice  
3 tablespoons flour  
2/3 cup dried cranberries (optional)  
1/2 cup chopped walnuts

1/2 to 2/3 of an 8-ounce jar of red currant jelly or other red jam or jelly

## Directions

1. Cream the cream cheese and butter together. Add the vanilla and granulated sugar and continue creaming.
2. In another bowl, mix the flour, salt, and baking powder together. Add half the flour mixture to the creamed mixture and beat until just combined. Add the whipping cream and beat again. Add the rest of the flour mixture and beat until just combined. You should have a soft dough. Add more cream or flour if necessary to get the right consistency.
3. Divide the dough in half. Put one half in the refrigerator and the other in freezer. Allow the dough in the refrigerator to freeze rock hard, at least several hours.
4. For the filling, peel and core the apples then coarsely grate them. Add the cinnamon, sugar, lemon juice, flour, optional cranberries, and nuts. Stir to combine. Refrigerate until ready to bake.
5. Preheat the oven to 350 degrees. Take the half of the dough that was in the refrigerator and roll it out as you would pie dough. Place it in a ten-inch springform pan and mold the dough across the bottom and 2/3's up the sides. (See picture.) You may cut and patch the dough as required.
6. Spread the jelly across the bottom of the dough. Spoon the filling into the pastry shell. (See picture.)
7. Take the frozen dough from the freezer. Coarsely grate it as you would cheese using a box grater or electric grater. Spread the grated dough across the top of the pastry.
8. Bake for 45 minutes or until the top is lightly browned and the apples are oozing juice. Cool on a wire rack for five minutes and then remove the outer ring. Cool until just warm and serve plain, with whipped cream, or ice cream.

***Baker's note:*** Both the jelly and cranberries add color to the dessert making it more attractive. Do not cut while it is piping hot.

## Vanilla, Chocolate, Coconut, Banana Cream Pie . . .

It's handy to have a basic cream pie recipe available. From it you can make vanilla, chocolate, coconut, banana cream pie, and more.

We've used this recipe for over 20 years to make everything from coconut cream to strawberry cream pies. We'll give you the basic cream pie recipe and then tell you how to make other scrumptious pies with the basic recipe.

### Filling

2/3 cup sugar  
4 tablespoons flour  
1 1/2 tablespoons cornstarch  
1/4 teaspoons salt  
2 cups milk  
4 large egg yolks  
1 teaspoon vanilla  
2 tablespoon butter  
1 baked nine-inch pie shell  
1 cup whipped cream for topping  
sugar for whipped cream (3 tablespoons or to taste)  
1/2 teaspoon vanilla extract for whipped cream



### Directions

1. Place the dry ingredients in a saucepan.
2. Wisk the egg yolks with the milk. Add the egg mixture to the dry ingredients in the saucepan, stirring after each addition.
3. Heat over low heat, stirring regularly, until the mixture is thick and just begins to bubble.
4. Add the butter and vanilla and stir.
5. Let the mixture cool for fifteen minutes and then remove the filling to the baked pie shell. Chill for several hours.

### Variations

#### Banana Cream Pie

Cover the bottom of the pie shell with sliced ripe bananas. Pour the cream filling over the bananas.

### **Chocolate Cream Pie**

Add one cup semi-sweet chocolate chips to the mixture when you begin to heat the filling.

### **Double-Decker Cherry Cream**

Spread a can of cherry pie filling over the vanilla cream filling after the pie has cooled.

### **Coconut Cream Pie**

If you have coconut flavor, substitute the coconut for vanilla in the base recipe.

Toast one cup of sweetened, flaked coconut. Mix one half cup into the filling just before adding the filling to the pie shell. Sprinkle the other one half cup over the whipped cream topping.

## **Substitutes**

Pies are for freelance baking. You can choose your filling, your crust, your method and your ingredients. You can use canned fruit or fresh; butter crust, a shortening crust, or a combination. You can thicken the slurry with flour or cornstarch. In this piece, we'll explore some of these choices—the pro's and the con's—to help you make that special pie uniquely yours.

### **Flour versus Cornstarch**

All fruit pies have thickened slurries made with either flour or cornstarch. Each requires a different method. Cornstarch slurries are made on the stovetop while flour slurries are usually created by tossing the fruit with flour or mixing the flour into a slurry in a bowl and pouring it over the fruit. The two methods are interchangeable. What are the advantages of each?

We can think of three advantages to cornstarch slurries made on the stovetop:

1. Stovetop slurries are easier to control. You can precisely get them as thick or as thin as you would like.
2. Since most stovetop slurries are made with added juice, you can introduce more or a different flavor—like mango juice in a peach pie or cranberry juice with apples or pears.

3. Cornstarch makes a clearer slurry that gives a shine that attractively presents the fruit. Flour makes a more milky slurry.

So what's the advantage to tossing the fruit with flour? It's quick and easy and makes a fine pie—though getting the right amount of flour to match the amount and juiciness of the fruit is a bit of a guess.

### **Fresh Fruit versus Canned**

You can make a fine pie with canned fruit. Consider canned fruit when you are in hurry—you don't need to peel and slice the canned fruit—or when the desired fruit is out of season.

If you make a pie with canned fruit, make the slurry on the stovetop. Drain the juice into a saucepan and thicken it with cornstarch. If you want more slurry, add juice.

When you bake a pie using canned fruit, use a baked or partially packed crust. If you bake the pie as long as you would a fresh fruit pie, the canned fruit is likely to turn mushy. A great choice is to put the filling in baked shell and then top the pie with a streusel for a crumble topping.

### **Butter versus Shortening Crust**

Shortening is more plastic and makes an easy-to-form crust. Because shortening has a higher melting point, you can work with shortening-based crusts without as much care to temperature. Shortening makes a more tender crust and butter, a crisper crust.

We prefer butter crusts or crusts partially made with butter. We like to reduce the hydrogenated fat when we can and we love the taste of butter. Butter makes a more pastry-like crust; shortening adds no flavor.

### **Metal Pie Pan versus Glass or Ceramic**

Metal, glass, and ceramic pans transfer heat differently. Light colored aluminum reflects heat and are not suitable for pies that need a crisp, well-baked crust. Juicy pies often come out soggy when baked in light colored pans. Heavy, dark steel pans conduct heat evenly and make for a well-baked crust. Glass is a good conductor of heat though not as good as dark-colored steel pans. Ceramic insulates the crust from the heat and often the crust is not well baked. We recommend ceramic pans for pre-baked shells and crumb crusts.