

H O M E M A D E

Pies

fruit · cream · nut

**KEEPERS AT HOME SAMPLER
· SEVEN ·**

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PIE-BAKING TIPS

- > To make pie dough, you mix the shortening into the flour, often with a pastry cutter or fork, until crumbly. Add the liquid all at once and stir only until mixed.
- > When baking pies, make a double recipe of dough and freeze the extra crusts, baked or unbaked for easy filling later.
- > Fruit pies can be baked quickly for 15 min. at 425°. If the filling is precooked, thickened and hot.
- > Test pie for doneness by giving the pan a quick twist to see whether the crust is loosened.

FRUIT PIES



APPLE PIE

1 c. brown sugar

Boil, then add:

1 T. clear jel with a little water

$\frac{1}{2}$ tsp. salt

4 c. coarse shredded apples

1 c. water

1 tsp. ReaLemon

pinch of cinnamon

Cool. Put in unbaked pie crust with another crust or crumbs. Bake at 450°.

DUTCH APPLE PIE

3 c. sliced apples

1 c. sugar

3 Tbsp. flour

$\frac{1}{2}$ tsp. cinnamon

1 beaten egg

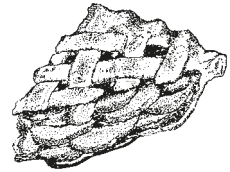
1 tsp. vanilla

1 c. light cream

$\frac{1}{2}$ c. chopped nuts

1 Tbsp. butter

1 unbaked 9" shell



Place apples in pie shell. Mix sugar, flour, and cinnamon. Combine egg, vanilla, and cream; add sugar mixture and mix well. Pour over apples. Sprinkle with nuts and dot with butter. Bake at 350° for 45–50 minutes, till apples are tender.

NO CRUST APPLE PIE

1 egg

$\frac{1}{2}$ c. white sugar

$\frac{1}{2}$ c. flour, sifted with baking powder and salt

1 tsp. baking powder

pinch of salt

2 med. apples, peeled, cored, and sliced

$\frac{1}{2}$ c. nuts

Beat egg, then add the rest of the ingredients. Mix well and spread in a greased 9" pie plate. Bake at 350° for 30 minutes. Serve warm with ice cream.

STREUSEL APPLE PIE

1/2 c. white sugar
3 Tbsp. flour
3/4 tsp. cinnamon

Toppings:

1 c. rolled oats
1/2 c. brown sugar
1/2 tsp. cinnamon

1/4 tsp. nutmeg
1/4 tsp. salt
6 c. sliced apples

1/2 c. chopped pecans
1/3 c. butter, melted

Combine sugar, flour, cinnamon, nutmeg, and salt. Toss apples in sugar mixture. Pour into unbaked pie shell. Combine oats, sugar, cinnamon, nuts, and butter. Sprinkle over filling. Bake at 400° for 40 minutes, or until topping is brown and apples are tender.

SOUR CREAM APPLE PIE

2 eggs, beaten
3/4 c. white sugar
1 c. sour cream
2 Tbsp. flour

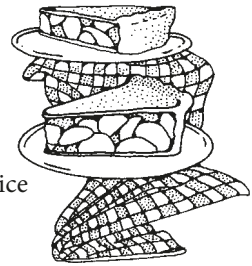
Topping:

1/3 c. brown sugar
1/3 c. flour

1 tsp. vanilla
1 tsp. apple pie spice
pinch of salt
2 c. sliced apples

1 tsp. apple pie spice
1/4 c. butter

Mix until crumbly. Bake at 350° for 30–40 minutes. Also delicious with sliced, fresh peaches instead of apples.



BERRY PIE

2/3 – 1 c. sugar
2 Tbsp. cornstarch or 4 Tbsp. flour
1/8 tsp. salt

3 c. fresh berries
1 Tbsp. butter

Mix sugar, cornstarch or flour, and salt; sprinkle over fruit in 9" pastry-lined pie pan. Dot with butter and adjust top crust. Bake in hot oven (450°) for 10 minutes, then moderate oven (350°) for about 30 minutes.