



Grandma's Cherry Pie *featured on cover*

Esta Borntrager

Bring to Boil:

3 cups cherries

3 cups water and a pinch of salt

Take out cherries, add 1 cup sugar or more to your taste, 1 Tbsp. lemon juice, $\frac{1}{4}$ tsp. almond extract. Mix some clear jel with water and thicken boiling juice to desired consistency. Put cherries back in thickened mixture. Fill unbaked pie shell and put top crust on and bake at 400° till golden brown.



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Dedication

To all the *Keepers at Home* readers who have perfected the art of pie baking, and have shared your best in this book.
Here's a slice for you. Thank you!

Contents

| | |
|---|-----|
| Pie Baking Tips. | 1 |
| Fruit Pies | 13 |
| Pumpkin, Custard & Squash Pies. | 57 |
| Cream Pies | 75 |
| Nut, Raisin & Oatmeal Pies.. . . . | 107 |
| Meat Pies | 123 |
| Crusts & Crumbs. | 127 |
| Index | 137 |



Pie Baking Tips

Cures for Soggy Crusts

- Use a glass, dark metal or dull metal pie pan. These absorb heat better than shiny aluminum pans, baking the bottom crust browner and crispier.
- Refrigerate or freeze the unbaked crust for 15 to 30 minutes before adding the filling.
- Brush the unbaked crust with slightly-beaten egg white and then refrigerate for 15 minutes before you add the filling.
- Sprinkle ground nuts on the bottom of the unbaked crust and press them into the crust with your fingers or the back of a spoon before adding the filling.
- Bake crusts for custard pies for 5 minutes and let them cool for 15 minutes before adding filling. Bake crumb crusts for 10 minutes at 350°F and cool completely before filling.
- If the crust won't be baked separately, don't pour the filling into the crust until just before baking.
 - Place the pie on a metal baking sheet during baking.
- To give the bottom crust a little more oven time without over-baking the top crust and filling, lightly cover the fluted edge of the pie with a strip of aluminum foil so the edges won't brown too quickly.

Great Meringue

- Make sure the bowl and beaters you use are clean and dry, and that no trace of yolk gets into the whites—even the smallest bit of grease will cause the meringue to lose volume.
- Adding cream of tartar to the egg whites will help them stiffen as they are being whipped.
- After the whites have formed soft peaks, beat the sugar in slowly, one tablespoon at a time, so that it can dissolve completely.
- When topping the pie with meringue, make sure the filling is hot. This helps cook the base of the meringue and makes it less likely to “weep”, or shrink from the sides of the pie crust. Heat the filled pie shell in a 350° oven for five minutes or just until steam begins to rise from the filling. Remove from the oven and quickly spoon meringue onto filling. Now, when it's returned to the oven, the heat from the filling will cook the bottom of the meringue, while it's surface browns.
- Spread the meringue so that it touches the crust all the way around; this prevents it from shrinking from the pie shell later.
- Once the pie has cooled, store it in an airtight container to ward off moisture, which also causes meringue to weep.
- Baking a meringue on a humid day can also contribute to beading because the sugar in the meringue attracts moisture from the air. After the meringue cools, beads of syrup form at the surface.