

Ten Best Pie Recipes

Dessert Pies



Savory Vegetable Pies



Making Tender, Flaky Pie Crust

Pie crusts made with butter have the best flavor and do not contain questionable, artificial fats. All butter crusts can turn out flaky and tender if you don't use too much water (water activates the gluten in the flour making the crust harder.)

To make a tender, flaky, all butter crust try the following recipe.

For one 9 inch pie shell

Ingredients:

1 cup + 2tbs of flour

1 tbs of sugar (optional)

6 tbs of cold butter

2 tbs of water

pinch of salt (if using sweet butter)

Directions:

Place the flour and any added salt and sugar in a bowl and mix with a spoon. Cut the butter into small pieces, place them in the bowl with the flour, add water and stir.

Grab a handful of the mixture and place on a board (it will be loose and floury)

Smear the handful out on the board with the heel of your hand until it holds together.

Repeat with other handfuls of the mixture until you can gather a ball of dough. Pat it into a disk shape and place it on a floured board for rolling. If needed (hot weather may make this necessary), chill the dough 15 to 30 minutes before rolling. Roll out the dough, turning by quarters turns while rolling the dough into a circle wide enough to line a pie plate.

To bake the pie shell before filling it must be weighted during the baking. To do this, cover the dough in the pie pan with a piece of aluminum foil and weight with dried beans or rice. Bake in a 400 degree oven for ten minutes. Remove the foil liner with the beans. Prick the dough with a fork a few times and cook another five minutes.

If making a pie with a top and bottom crust, it helps to slightly cook the bottom crust for five minutes before filling, but not too long or you will not be able to seal the top and bottom crust together.

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Chocolate Cream Pie

Ingredients:

1³/₄ cups of milk

¹/₄ cup of strong coffee

4 ounces of dark (semisweet) chocolate

2 eggs

¹/₂ cup of sugar

3 tbs. of cornstarch

pinch of salt

1 baked 9 inch pie shell

whipped cream for topping

To make the filling:

Beat the 2 eggs, sugar, cornstarch and salt in a bowl and set aside.

Place the milk, coffee, and chocolate in a saucepan and cook over medium heat until just boiling, stirring to melt the chocolate.

Slowly add some of the chocolate/milk mixture to the egg/sugar mix whisking while adding to slowly and gently raise the temperature of the eggs.

Pour all of the egg/sugar mix into the pan with the milk mix and heat until thickened. Add butter, pour into the pie shell and chill.

Top with whipped cream before serving

Pecan pie

1 unbaked 9 inch pie shell

Ingredients:

4 eggs

1 cup of dark brown sugar

$\frac{3}{4}$ cups of light corn syrup

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

$\frac{1}{4}$ cup of melted butter

1 tsp vanilla extract

1 tbs of cream

1 tsp lemon juice

2 cups of chopped pecans

$\frac{1}{3}$ cup pecan halves

whipped cream for topping (optional)

Line a 9 inch pie pan with pie crust dough and spread the chopped pecans on top.

For the Filling:

Beat the eggs in a bowl and add the brown sugar, corn syrup, salt, butter, vanilla, cream and lemon juice.

Pour this mixture over the nuts in the pie pan. Use the pecan halves to decorate the top of the pie.

Bake for ten minutes at 400 degrees. Reduce heat to 325 degrees and bake for 30 minutes or so until set.

Cool

Serve with whipped cream

Colorful Berry Tart

1 baked 9 inch pie shell

Ingredients for the pastry cream filling:

2 cups of milk

2 eggs

½ cup of sugar

3 tbs of cornstarch

pinch of salt

1 tbs butter

1 tsp vanilla

Directions:

Beat eggs, sugar, cornstarch and salt in a bowl and set aside.

Place milk in a pan and heat until just boiling.

Slowly add some of the hot milk to the egg/sugar mix, whisking while adding.

Pour all the egg/sugar mix into the pan with the milk and heat until thickened. Add butter, pour into the baked pie shell and chill.

Arrange 2 to 3 pints of berries (strawberries, raspberries, blueberries) or other fruit slices in a colorful pattern on the chilled pastry cream.

Fresh Blueberry Pie

Ingredients:

4 cups of blueberries

½ cup of sugar

½ cup of water

2 tbs of cornstarch stirred into 2 tbs of water

1 tbs of butter

1 tbs of Cointreau or Grand Marnier liqueur (optional)

whipped cream for topping

1 baked 9 inch pie shell

For the fresh berry filling:

Mix 1 cup of the blueberries with the ½ cup of water and the sugar in a saucepan. Bring to a boil.

Add the cornstarch water blend into the pan and stir well. Heat until thickened.

Remove the pan from the heat.

Add butter, the 3 cups of fresh blueberries and the Cointreau to the pan.

Pour into a baked 9 inch pie shell.

Chill and serve with whipped cream.

Key Lime Pie

This pie can be made with regular (Persian) limes or key limes

Lime Filling Ingredients:

4 tsps grated lime zest

½ cup of lime juice (3 to 4 persian limes)

4 large egg yolks (reserve 3 egg whites for a meringue topping)

14 ounce can of sweetened condensed milk.

Graham Cracker Crust Ingredients:

11 full graham crackers processed to fine crumbs (1¼ cups)

3 tbs of sugar

5 tbs of butter, melted

Meringue topping

3 egg whites

¼ tsp salt

½ cup of sugar

For the crumb crust:

Mix graham cracker crumbs and sugar in a bowl.

Add the melted butter and blend until the crumbs are consistently moistened.

Press into a 9 inch pie plate. Bake at 325 degrees for 15 minutes and cool.

For the filling:

Whisk the egg yolks and lime zest in a bowl.

Beat in the condensed milk and the lime juice. Let mixture set and thicken at room temperature.

Pour over the crumb crust.

For the meringue:

Beat egg whites and salt until stiff but not dry peaks form.

Gradually beat in sugar until soft peaks form.

Spread over pie, sealing edges to pastry.

Bake at 325° for 15-17 minutes or until meringue is golden.

Cool.

Strawberry pie

Ingredients for the filling:

5 cups of strawberries

$\frac{3}{4}$ cup of sugar (if the strawberries are on the tart side, add more sugar)

2 tbs of cornstarch

2 tbs of cream

1 tbs lime juice

whipped cream for topping (optional)

Ingredients for Graham cracker crust:

11 full graham crackers processed to fine crumbs (1 $\frac{1}{4}$ cups)

3 tbs of sugar

5 tbs of butter, melted

For the crumb crust:

Mix graham cracker crumbs and sugar in a bowl. Add the melted butter and blend until the crumbs are consistently moistened.

Press into a 9 inch pie plate.

Bake at 325 degrees for 15 minutes and cool.

For the filling:

Chop 1 cup of strawberries into small pieces and place them with the sugar in a saucepan. Slowly heat to a boil, stirring as the mixture liquifies.

Add the cream and lime juice to a bowl and mix in the 2 tbs of cornstarch.

Add this paste to the strawberries in the pan, heat and stir well until thickened. Remove the pan from the heat.

Add the remaining 4 cups of coarsely chopped fresh strawberries.

Pour into a baked 9 inch graham cracker pie shell.

Chill in the refrigerator for several hours and serve with whipped cream.

Lemon Meringue Pie

Ingredients for the filling:

1 cup of sugar
¼ cup cornstarch
3 tbs of all-purpose flour
¼ tsp of salt
2 cups of water
3 egg yolks, beaten
1 tablespoon butter
¼ cup lemon juice (2 lemons)
1 teaspoon grated lemon zest

Ingredients for the meringue:

3 egg whites
¼ teaspoon salt
½ cup sugar

1 baked 9 inch pie shell

For the filling:

In a medium saucepan, combine sugar, cornstarch, flour and salt. Gradually stir in water. Cook and stir over medium heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes more.

Remove from the heat. Gradually stir some of water mixture into the egg yolks; return all to saucepan. Bring to boil. Cook and stir for 2 minutes.

Remove from the heat.

Stir in the butter, lemon juice and grated zest until smooth. Pour into pastry shell.

For the meringue:

In a bowl, beat egg whites and salt until stiff but not dry peaks form. Gradually beat in sugar until soft peaks form.

Spread over pie, sealing edges to pastry.

Bake at 350° for 12-15 minutes or until meringue is golden.

Cool.

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Spinach Pie in a Yam Crust

Begin this recipe by cooking 2 medium sized yams:

Yam crust ingredients (enough for a top and a bottom 9 inch crust):

1½ cups of all-purpose flour

1 tsp of salt

2 tsp of baking powder

4 tbs of butter

1½ cups of mashed cooked yams (reserve leftover yam to slice onto the bottom of the pie)

To make the Yam crust:

Blend the flour, salt and baking powder together and cut in the butter with a pastry blender or fork. Mix in the mashed potatoes with a spoon.

Divide the dough in half. Place on half in the refrigerator. Roll out the other half of the dough on a floured board. Line a 9 inch pie pan with the rolled out dough.

Spinach and yam filling ingredients:

3 cups of cooked, thoroughly drained spinach, chopped. (Cram a supermarket plastic produce bag with spinach leaves until full, or use a large bag of frozen spinach)

1 cup of milk

2 tbs of butter

2 tbs of flour

pinch of nutmeg

salt and pepper to taste

To make the spinach filling:

Melt the butter in a saucepan. Add the flour and stir constantly on low heat for 3 to 5 minutes.

Whisk in the milk and cook until thickened. Do not let it boil. Stir in the nutmeg and cooked spinach. Remove from the heat.

To assemble pie:

Slice any reserved yam into ¼ slices and place on the pastry in the pie plate.

Spoon the creamed spinach onto the yam slices. Roll out the remaining half of the dough in a circle and place on the top of the pie. Seal the top and bottom crusts together and crimp the edges. Prick the top dough with a fork and bake in a preheated oven at 375 degrees for 40 minutes or so.

Pumpkin or Winter Squash Pie with Feta and Dill Sauce

Potato crust ingredients:

$\frac{3}{4}$ cups of all-purpose flour

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

1 tsp of baking powder

2 tbs of butter

$\frac{3}{4}$ cups of mashed white potatoes or sweet potatoes

Blend the flour, salt and baking powder together and cut in the butter with a pastry blender or fork.

Mix in the mashed potatoes with a spoon.

Roll out on a floured board.

Line a 9 inch pie pan and lightly bake for five minutes at 400 degrees

Pumpkin filling ingredients:

$\frac{1}{2}$ cup coarsely chopped onion

$\frac{1}{2}$ cup coarsely chopped bell pepper (any color)

2 cups of cooked pumpkin or winter squash

1 tbs butter

cup of milk

2 eggs

$\frac{1}{4}$ tsp cinnamon

1 tsp dried dill or mint

Saute the onion and bell pepper in butter until softened

In a bowl, combine the cooked pumpkin, milk, eggs, cinnamon and herbs. Whisk to incorporate the eggs. Add the cooked onion and pepper, blend all together and pour into a 9 inch pie crust.

Serve with creamy feta cheese sauce

For the creamy feta sauce

2 tbs butter

2 tbs flour

1 cup of milk

$\frac{1}{2}$ cup of grated feta cheese

$\frac{1}{4}$ tsp dried dill or mint

Melt the butter in a saucepan. Add the flour and stir constantly on low heat for 3 to 5 minutes. Whisk in the milk and tomato paste and cook until thickened. Do not let it boil. Whisk in the cheese and herbs. Remove from the heat.

Vegetable crumb pie

1 unbaked 9 inch pie shell. (Potato or yam crust is nice with this pie)

Vegetable filling ingredients:

4 cups of chopped mixed vegetables. Good choices for the mix include: onion, carrot, parsnip, winter squash, potato, corn, pea, mushroom.

3 tbs of vegetable oil.

To make the filling:

Saute onions in the oil until soft. Add the other chopped vegetables to the pan and stir. Cover and cook for ten to fifteen minutes until the vegetables begin to soften. Add salt and pepper to taste.

Cheese sauce ingredients:

2 tbs butter

2 tbs flour

1 cup of milk

1 tbs of tomato paste

¼ cup of parmesan cheese

1 cup of mild cheddar cheese

1 tbs of fresh rosemary, minced

To make the sauce

Melt the butter in a saucepan. Add the flour and stir constantly on low heat for 3 to 5 minutes. Whisk in the milk and tomato paste and cook until thickened. Do not let it boil. Whisk in the cheeses and rosemary leaves. Remove from the heat.

Crumb topping ingredients:

1 tbs butter

2/3 cup of bread crumbs

dash of paprika

½ tsp minced rosemary leaves

To make the crumb topping:

Melt the butter in a saucepan. Add the bread crumbs, rosemary and paprika and stir to toast the crumbs until slightly crisp.

To assemble

Line a nine or 10 inch pie pan with the rolled out dough. Place drained cooked vegetables on the dough. Pour the sauce over the vegetables, pushing the vegetables slightly with a spoon to make sure the sauce penetrates through. Add the crumb topping and bake at 375 for 40 minutes.