

99+

DELECTABLE DESSERT RECIPES

RECIPES INCLUDE:

CHEESECAKE
APPLE PIE
CARROT CAKE
GERMAN CHOCOLATE
FRUIT TART
PUMPKIN PIE
KEY LIME PIE
AND MUCH MORE!

EBOOK

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Cheesecake Recipes

1. Cheesecake

Ingredients:

Crust:

- 2 c Graham cracker crumbs
- 6 T Butter, melted
- 2 T Sugar, white
- 1/2 t Cinnamon, ground

Cake Filling:

- 1 1/2 lb Cream cheese
- 3/4 c Sugar
- 3 Eggs 1/4 c Lemon juice
- 2 t Lemon rind, grated
- 2 t Vanilla

Topping:

- 2 c Sour cream
- 3 T Sugar
- 1 t Vanilla

Glaze:

- 1/2 c Sugar
- 1 1/2 t Corn-starch
- 1/4 t Salt
- 3/4 c Water
- 1/3 c Lemon juice
- 1 Egg yolk, Well beaten
- 1 T Butter

Steps:

- Preheat oven to 350 degrees F.
- Combine crust ingredients.
- Press crust on bottom and sides of buttered 10-inch spring form pan.
- Bake 5 minutes and cool.
- Beat cheese until soft.
- Add sugar and blend well.
- Add eggs, one at a time, beating well after each.
- Mix in the lemon rind and the vanilla, and add to the mixture.
- Pour into the pre-baked crust and bake 35 minutes.
- Combine topping ingredients, spread on top of cheesecake, and return to oven immediately.
- Bake 10-12 minutes and remove from oven.
- Combine dry glaze ingredients; add liquid glaze ingredients.
- Cook over low heat until thick.
- Add about 1 T of butter.
- Cool and spread this glaze on the cake before the glaze thickens too much

2. Cookies and Cream Cheesecake

Ingredients:

- 2 c Crème - filled Cookies*
- 6 tb Margarine, Softened
- 1 ea Env. Unflavoured Gelatine
- 1/4 c Cold Water
- 8 oz Cream Cheese Softened
- 1/2 c Sugar
- 3/4 c Milk
- 1 c Whipping Cream, Whipped
- 1 1/4 c Crème - filled Cookies**

Steps:

***The cookies (24) should be chocolate cream filled cookies and be to as fine as can be done.**

****These cookies should be chocolate cream filled cookies and should be coarsely chopped.**

- Combine cookie crumbs and margarine; press onto bottom of 9-inch spring form pan.
- Soften gelatine in water; stir over low heat until dissolved.
- Combine cream cheese and sugar, mixing at medium speed on an electric mixer until well blended.
- Gradually add gelatine mixture and milk, mixing until well blended.
- Chill until mixture is thickened but not set.
- Fold in whipped cream.
- Reserve 1 1/2 C cream cheese mixture; pour remaining cream cheese mixture over crust.
- Top with cookies and reserved cream cheese mixture.
- Chill until firm.

3. Cherry Cheesecake

Ingredients:

- 1 c Graham Cracker Crumbs
- 3 tb Sugar
- 3 tb Margarine, Melted
- 24 oz Cream Cheese, Softened
- 3/4 c Sugar
- 3 ea Large Eggs
- 1 ts Vanilla
- 21 oz Cherry Pie Filling (1 cn)

Steps:

- Combine crumbs and margarine; press onto bottom of 9-inch spring form pan.
- Bake at 325 degrees F., 10 minutes.
- Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended.
- Add eggs, one at a time mixing well after each addition.
- Blend in vanilla; pour over crust.
- Bake at 450 degrees F., 10 minutes.
- Reduce oven temperature to 250 degrees F., continue baking 25 to 30 minutes or until set.
- Loosen cake from rim of pan; cool before removing rim of pan.
- Chill.
- Top with pie filling just before serving.

4. 3 – Step Blueberry Cheesecake

Ingredients:

- 2 pk 8 oz cream cheese
- 1/2 c Sugar
- 1/4 ts Vanilla
- 2 Eggs
- 1 9oz graham cracker crust
- 1 c/n Blueberry pie filling

Steps:

- Mix cream cheese, sugar, vanilla until smooth and creamy.
- Add eggs and mix well.
- Pour into pie crust.
- Spoon 1/4 to 1/3 of pie filling on to top.
- Gently swirl with toothpick.
- Bake at 350 degrees for 40 minutes or until centre is set.
- Cool to room temperature and then refrigerate.
- Serve topped with remaining pie filling.

5. Brooklyn Cheesecake

Ingredients:

- 16 oz Ricotta cheese
- 16 oz Cream cheese, softened
- 1 1/2 c Sugar
- 4 Eggs
- Juice of 1/2 fresh lemon
- 1/4 t Vanilla
- 3 tb Cornstarch
- 3 tb Flour
- 1/4 c Melted butter
- 16 oz Sour cream

Steps:

- Blend together ricotta and cream cheese, and add sugar.
- Beat in eggs, one at a time.
- Add lemon juice, vanilla, corn-starch, flour and butter.
- Mix well.
- Fold in sour cream and pour into buttered 10- inch spring form pan.
- Put cake in a cold oven.
- Heat to 325 degrees, and bake for one hour.
- Turn oven off and leave cake in for two more hours.
- Do not open oven door while cooling.
- Remove cake and finish cooling.
- Wrap and refrigerate.
- Cake is best the next day.

6. Aloha Cheesecake

Ingredients:

- 1 c Vanilla Wafer Crumbs
- 1/4 c Margarine, Melted
- 16 oz Cream Cheese, Softened
- 1/3 c Sugar
- 2 tb Milk
- 2 Large Eggs
- 1/2 c Macadamia Nuts, Toasted
- 8 1/2 oz Crushed Pineapple, Drained
- 1 Medium Kiwi Peeled, Sliced

Steps:

- Combine crumbs and margarine; press onto bottom of 9-inch spring form pan.
- Bake at 350 degrees F., 10 minutes.
- Combine cream cheese, sugar and milk, mixing at medium speed on electric mixer until well blended.
- Add eggs, one at a time, mixing well after each addition. Stir in nuts; pour over crust.
- Bake at 350 degrees F., 45 minutes.
- Loosen cake from rim of pan; cool before removing rim of pan.
- Chill.
- Before serving, top with fruit.

7. Brownie Swirl Cheesecake

Ingredients:

- 8 oz (1 Pk) Brownie Mix
- 16 oz Cream Cheese, Softened
- 1/2 c Sugar
- 1 ts Vanilla
- 2 Large Eggs
- 1 c Milk Chocolate Chips, Melted

Steps:

- Grease bottom of 9-inch spring form pan.
- Prepare basic brownie mix as directed on package; pour batter evenly into spring form pan.
- Bake at 350 degrees F., 15 minutes.
- Combine cream cheese, sugar and vanilla, mixing at medium speed on electric mixer until well blended.
- Add eggs, one at a time, mixing well after each addition.
- Pour over brownie layer.
- Spoon chocolate over cream cheese mixture, cut through cheese and chocolate mixture several time to achieve a marble effect.
- Bake at 350 degrees F., 35 minutes.
- Loosen cake from rim of pan; cool before removing rim of pan.
- Chill.
- Garnish with whipped cream, if desired.

8. Arkansas Cheesecake

Ingredients:

- 1 Egg, separated
- 1/2 c Skim milk
- 1 pk Gelatin (envelope)
- 1/8 ts Salt
- 1 tb Equal (no substitute)
- 1 1/2 c Cottage cheese
- 1 tb Lemon juice
- 1 ts Vanilla
- 6 tb Lite Cool Whip

Steps:

- Take cottage cheese and cream in blender until very **SMOOTH**.
- Set aside.
- Put egg yolk in top of double boiler beat well and add milk.
- Add gelatine & salt.
- Cook over boiling water until gelatine dissolves and mixture thickens. (about 10 minutes)
- Remove from heat, add sugar substitute.
- Cool.
- Add cottage cheese, lemon juice and vanilla to cooled mixture.
- Chill, stirring occasionally, until mixture mounds when dropped from a spoon.
- Beat egg white until stiff.
- Fold egg white and cool whip together into mixture.
- Pour into graham crust.
- Or pour into pie plate and top with crumb topping.

Crumb Topping:

- Crush 2 graham crackers fine.
- Mix with pinch of cinnamon and nutmeg.

9. Cheesecake Pecan Pie

Ingredients:

- 8 oz Cream cheese, softened
- 1 Egg
- 1/3 c Sugar
- 1 ts Vanilla
- 1 Unbaked 9 inch pie shell
- 1 1/2 c Pecan halves
- 2 Slightly beaten eggs
- 1/4 c Sugar
- 2/3 c Light corn syrup
- 1/2 ts Vanilla

Steps:

- Combine cream cheese, egg, 1/3 cup sugar, and 1 teaspoon vanilla.
- Beat until light and fluffy.
- Spread over bottom of pie shell.
- Arrange pecans on the cream cheese mixture.
- Mix remaining eggs, sugar, corn syrup, and vanilla, stirring well.
- Carefully pour over the pecans.
- Bake at 375 degrees for 40 to 45 minutes or until done.

10. Cheesecake with Raspberry Sauce

Ingredients:

- 1/4 c Graham Cracker Crumbs
- 500 ml Cottage Cheese, 2% Fat
- 500 g Cream Cheese - Fat Free Philadelphia
- 1 c Sugar
- 2 tb Cornstarch
- 1 ts Vanilla Extract
- 1 ea Egg
- 2 ea Egg Whites
- 300 g Raspberries, Frozen Thawed
- 1 tb Cornstarch
- 1/2 c Jelly

Steps:

- Sprinkle graham crumbs evenly over bottom of lightly greased 9-inch spring form pan.
- Puree well drained cottage cheese in processor until smooth.
- Add cream cheese, cut into cubes and continue processing until smooth.
- With processor on, gradually add sugar, corn-starch and vanilla.
- Add egg and egg whites, one at a time to cream cheese mixture; process using on and off action until just blended; pour into pan.
- Bake at 450 for 10 min.; reduce to 250 and bake 35 - 40 min.
- Cool.
- Refrigerate overnight.
- Serve with Raspberry sauce.

Raspberry Sauce:

- Drain thawed, frozen raspberries, reserving juice.
- Place berries in sieve; crush to extract additional juice.
- Discard seeds.
- Whisk corn-starch and heated jelly into juice.
- Cook sauce in microwave on High until thickened (1-2 min).
- Refrigerate until cool.
- Makes 1 1/4 cups.

11. Apple Cheesecake

Ingredients:

- 1 c Graham cracker crumbs
- Sugar
- 1 ts Cinnamon; divided
- 3 tb Margarine; melted
- 16 oz Cream cheese; softened
- 2 Eggs
- 1/2 ts Vanilla extract
- 4 c Apple slices; thinly sliced, peeled, about 2 1/2 lbs apples
- 1/2 c Pecans; chopped

Steps:

- Preheat oven to 350 degrees F.
- Combine crumbs, 3 tablespoons sugar, 1/2 teaspoon cinnamon and margarine in small bowl; mix well.
- Press onto bottom and up sides of 9-inch pie plate.
- Bake crust 10 minutes.
- Beat together cream cheese and 1/2 cup sugar in large bowl until well blended.
- Add eggs, one at a time, beating well after each addition.
- Blend in vanilla; pour into crust.
- Combine remaining 1/3 cup sugar and remaining 1/2 teaspoon cinnamon in large bowl.
- Add apples; toss gently to coat.
- Spoon apple mixture over cream cheese mixture.
- Sprinkle with pecans. : Bake 1 hour and 10 minutes or until set.
- Loosen cake from rim of pan; cool before removing rim of pan.
- Refrigerate.

12. Very Blueberry Cheesecake

Ingredients:

- 1 1/2 c Vanilla Wafer Crumbs
- 1/4 c Margarine, Melted
- 1 ea Envoy. Unflavoured Gelatine
- 1/4 c Cold Water
- 16 oz Cream Cheese, Softened
- 1 tb Lemon Juice
- 1 ts Grated Lemon Peel
- 7 oz (1 jr) Marshmallow Crème
- 3 c Frozen Whipped Topping(thaw)
- 2 c Blueberries Frozen or Fresh

Steps:

- Combine crumbs and margarine, press onto bottom of 9-inch spring form pan.
- Chill.
- Soften gelatine in water, stir over low heat until dissolved.
- Gradually add gelatine to cream cheese, mixing at medium speed on electric mixer until well blended.
- Blend in juice and peel.
- Beat in marshmallow crème; fold in whipped topping.
- Puree blueberries; fold into cream cheese mixture.
- Chill until firm.
- Garnish with additional frozen whipped topping, thawed, and lemon peel.

13. 7 - Up Lemon Cheesecake with Strawberry Glaze

Ingredients:

Crumb Crust:

- 2 c Graham cracker crumbs
- 1/2 c Powdered sugar
- 1/2 c Butter; melted 1 ts Cinnamon

7 - Up Filling:

- 1 pk Unflavored gelatine
- 1 1/2 c 7-up; divided
- 1 sm Lemon pudding & pie filling, not instant
- 6 tb Sugar
- 2 Eggs; beaten
- 3/4 c Water
- 11 oz Cream cheese; softened

Strawberry Glaze:

- 1/2 c Strawberry jelly; melted
- Fresh strawberries OR unsweetened frozen, thawed whole strawberries

Steps:

Crust:

- Combine well the graham cracker crumbs, powdered sugar, cinnamon, and melted butter.
- Press onto bottom and partway up sides of buttered 9" spring form pan; chill.

Filling:

- Soften unflavoured gelatine in 1/4 cup 7 - up for 4 minutes.
- In a saucepan combine pie filling, sugar, beaten eggs and water.
- Blend well.
- Add 1-1/4 cup 7 - up and bring just to a boil over medium heat stirring constantly; remove from heat.
- Stir in softened gelatine; cool 3 minutes.
- Add 1/2 cup of this warm mixture to softened cream cheese; mash together.
- Mix together with remaining 7 - up mixture and stir until well blended.
- Turn into chilled crust and chill for at least 8 hours.
- Remove from pan and add topping.

14. Banana Cream Cheesecake

Ingredients:

- 1 Yellow cake mix, prepared in 13x9 pan.
- 8 oz Cream cheese, room temperature
- 1 pk (3-oz) instant vanilla pudding
- 2 c Milk
- 3 Or 4 bananas
- 1 lg Container Cool Whip
- 1 c Chopped nuts

Steps:

- Beat cream cheese until creamy.
- Add milk, gradually; add pudding, beating until well mixed.
- Pour over cooled cake.
- Slice the bananas over cake.
- Cover with Cool Whip and top with nuts.

Dessert Recipes

15. Angel Pecan Pie

Ingredients:

- 3 egg whites
- 1 cup sugar
- 2 tbsp. sugar
- 2 tsp vanilla
- 1 cup crisp round cracker crumbs
- 1 1/2 cup pecans (chopped)
- 1 cup heavy cream
- 1/4 tsp almond flavoring

Steps:

- Beat egg whites until foamy.
- Add 1 cup sugar a little at a time, beating after each addition.
- Add 1 teaspoon vanilla.
- Continue beating until mixture holds soft peaks.
- Mix cracker crumbs and 1 cup pecans.
- Fold into meringue mixture a little at a time.
- Spoon mixture into an 8" pie - plate to form a shell.
- Pull up the mixture into peaks around the edge of the plate with back of spoon.
- Spread evenly.
- Bake in a moderate oven, 350 F, for 30 minutes.
- Cool thoroughly on a wire cake rack.
- Mix cream, 2 tablespoons sugar, 1 teaspoon vanilla and almond flavoring.
- Whip until thick and shiny.
- Spoon into cold pie shell.
- Sprinkle remaining 1/2 cup chopped pecans around edge of cream.
- Using a sharp knife, cut like a pie.
- Makes 6 - 8 servings.

16. Fried Apple Pies

Ingredients:

- 4 1/2 cups flour
- 2/3 cup sugar
- 2/3 cup shortening
- 1 cup milk
- 2 tsp. salt
- 2 eggs slightly beaten
- 1 1/2 tsp. baking powder

Steps:

- Mix together dry ingredients; add milk and eggs.
- Mix until it is smooth and does not stick to hands.
- Roll dough and cut into 4-inch circles.
- Place 1 teaspoon apple pie filling in centre.
- Fold over.
- Wet the edges and press edges with fork.
- Fry in deep fat until brown.
- Cool.
- Sprinkle with confectioners' sugar.
- Either canned or homemade pie fillings can be used in any flavour.

17. Invisible Oatmeal Cookies

Ingredients:

- 1 c Flour
- 2 t Baking powder
- 1/2 t Salt
- 1 t Cinnamon, ground
- 1/4 t Nutmeg, ground
- 1/2 c Butter (softened to room temperature)
- 1 c Brown sugar (packed firmly into measuring cup)
- 1 1/2 c Oats, quick - cooking (uncooked)
- 2 lg Eggs (lightly beaten)
- 1 t Vanilla extract
- 1 t Almond extract
- 1 c Raisins
- 1 c Dates (chopped)
- 1 c Pecans (chopped)

Steps:

- Preheat oven to 350 degrees F.
- Sift together flour, baking powder, salt, cinnamon and nutmeg until well blended.
- In a separate bowl, stir softened butter with brown sugar until well mixed.
- Stir sifted dry ingredients into butter - sugar mixture.
- Stir in dry oats and beaten eggs.
- Add vanilla and almond extracts.
- Mix thoroughly.
- Stir in raisins, chopped dates and chopped pecans.
- Mix well until batter is firm.
- Drop small dollops (each about 1 heaping teaspoon) about 2 inches apart onto a greased cookie sheet.
- Bake for 18 minutes in 350 degrees F oven until golden brown.
- Remove from cookie sheet, lay flat, and cool for 10 minutes before serving.

18. Lemon - Pineapple Delight

Ingredients:

- 1 pk Vanilla wafers
- 1 2lb tub Cool Whip
- 1 pk Lemon pie filling [prepared]
- 1 cn Pineapple [crushed][drained]
- Lemon zest and chunk
- Pineapple for garnish.

Steps:

- Reserve 12 or so, of the vanilla, wafers for the back crust and then finely crush the remaining cookies.
- Pack the crushed cookies into a 9" pie pan and stand the whole cookies up on edge around the edge of the pan to form the back crust.
- Combine the Cool Whip, pie filling, and drained pineapple in a large bowl, and when uniformly blended, pour into the pie shell leaving no air pockets.
- Place in freezer for at least 2 to 3 hours and remove at least 45min. prior to serving.
- Garnish with the chunk pineapple and the zest, slice and serve.

NOTES:

- Any sort of citrus pie filling can be used as long as it is prepared prior to blend with the Cool Whip.
- The pie filling must not be hot or warm when blending with the Cool Whip.

19. Ozark Mountain Berry Pie

Ingredients:

- 1 c Sugar
- 1/4 c Cornstarch
- 1 c Blueberries
- 3/4 c Blackberries
- 1/2 c Water
- 2 tb Butter or margarine
- 1 ds Salt
- 1/2 ts Ground cinnamon, optional
- 1 c Strawberries
- 3/4 c Red raspberries
- 2 tb Lemon juice
- Pastry for 9" double crust

Steps:

- In a saucepan, combine sugar, salt, cornstarch, and cinnamon if desired.
- Stir in berries.
- Add water and lemon juice.
- Cook over medium heat just to the boiling point.
- Pour into pie shell; bake until crust is golden brown.

20. Pecan Pie

Ingredients:

- 3 Eggs, beaten
- 1 c Corn syrup (dark)
- 1 c Sugar
- 2 T Butter
- 1 t Vanilla extract
- 1 1/2 c Pecans
- 1 Pastry shell, unbaked

Steps:

- Preheat oven to 375 degrees F.
- Blend eggs, corn syrup, sugar, butter and vanilla together.
- Add pecans.
- Bake at 375 degrees F for 10 minutes, then lower the temperature to 350 degrees F and bake for another 45 minutes or so (until a knife inserted halfway between the edge and the center comes out clean).
- Remove and let cool.

21. Raspberry Tart

Ingredients:

- 1 c Flour; all purpose
- 1 tb Sugar; granulated
- 6 tb Butter; cold
- 1 Egg yolk
- 1 tb Lemon juice
- 3 tb Corn-starch
- 3/4 c Sugar; granulated
- 1 c Raspberries; fresh

Steps:

Pastry:

- In large mixing bowl, stir together flour, sugar, and salt.
- With pastry blender or food processor, cut in butter till it resembles tiny peas.
- In small mixing bowl & using fork, stir together egg yolk, lemon juice, and 1Tbsp water; sprinkle over flour mixture.
- Stirring with fork, add a little more water, if necessary, to hold dough together.
- Using hands, gently shape pastry into a ball.
- Press dough 1/8" thick into flan pan.
- Refrigerate while making the filling.

Filling:

- Preheat oven to 425F.
- In a small saucepan, stir together water & corn-starch till smooth. Stir in sugar.
- Add raspberries and cook, stirring, over medium-low heat for 10 - 15 minutes or till thickened.
- Let cool; spoon into shell, filling no more than 2/3 full.
- Bake in 425F oven for 10 minutes.
- Reduce heat to 350F and bake 15 minutes longer or till pastry is golden brown.
- Let cool in flan ring 15 minutes before removing to rack.

22. Banana Pie

Ingredients:

- 6 c Sliced bananas
- 3/4 c Pineapple juice
- Pastry for 2 crust pie
- 3/4 c Sugar
- 1 tb Flour
- 1 1/2 ts Cinnamon
- 1 tb Butter or margarine

Steps:

- Soak bananas in pineapple juice for 20 minutes.
- Preheat oven to 400 degrees F.
- Line a 9 inch pie plate with pastry.
- Drain bananas, saving 3 tablespoons of the juice.
- Place bananas in pie shell.
- Combine sugar, flour, and cinnamon; sprinkle over bananas.
- Sprinkle with the 3 tablespoons of pineapple juice.
- Dot with butter, cover with top crust.
- Bake for 30 to 45 minutes or until crust is browned.
- Makes 8 servings.

23. Cheesecake Pecan Pie

Ingredients:

- 8 oz Cream cheese, softened
- 1 Egg
- 1/3 c Sugar
- 1 ts Vanilla
- 1 Unbaked 9 inch pie shell
- 1 1/2 c Pecan halves
- 2 Slightly beaten eggs
- 1/4 c Sugar
- 2/3 c Light corn syrup
- 1/2 ts Vanilla

Steps:

- Combine cream cheese, egg, 1/3 cup sugar, and 1 teaspoon vanilla.
- Beat until light and fluffy.
- Spread over bottom of pie shell.
- Arrange pecans on the cream cheese mixture.
- Mix remaining eggs, sugar, corn syrup, and vanilla, stirring well.
- Carefully pour over the pecans.
- Bake at 375 degrees for 40 to 45 minutes or until done.

24. Americana Key Lime Pie

Ingredients:

- 1 T Unflavored gelatine (1 env.)
- 1/2 c Sugar
- 1/4 t Salt
- 4 ea Egg yolks
- 1/2 c Lime juice
- 1/4 c Water
- 1 t Grated lime peel
- 1 x Few drops green food color
- 4 ea Egg whites
- 1/2 c Sugar
- 1 c Heavy cream, whipped
- 1 ea 9-in baked pastry shell
- 1 x Pistachio nuts, chopped
- 1 x Lime slices for garnish
- 1 x Heavy cream, whipped, to top

Steps:

- Thoroughly mix gelatine, 1/2 cup sugar, and salt in a saucepan.
- Beat together egg yolks, lime juice, and water; stir into gelatine mixture.
- Cook and stir over medium heat just till mixture comes to boiling.
- Remove from heat; stir in grated peel.
- Add food coloring sparingly to tint pale green.
- Chill, stirring occasionally until the mixture mounds slightly when dropped from a spoon.
- Beat egg whites until soft peaks form; gradually add 1/2 c sugar, beating to stiff peaks.
- Fold gelatine mixture into egg whites.
- Fold in whipped cream.
- Pile into cooled baked pastry shell.
- Chill till firm.
- Spread with more whipped cream; edge with grated lime peel.
- Sprinkle chopped pistachio nuts in the centre.
- Garnish with thinly sliced lime placed in whipped cream mounds around edge of pie.

25. Apple Pie – Italian Crostata Di Mele

Ingredients:

- Tart dough
- 6 md Cooking apples – pare, thinly sliced
- 2 tb Lemon juice
- 2 tb Sugar

Steps:

- Prepare Tart Dough.
- Heat oven to 375 degrees.
- Toss together apples and lemon juice.
- Roll three – fourths of the dough into 11-inch circle on lightly floured surface.
- Ease dough into ungreased 9x1 1/4-inch pie plate, pressing firmly against bottom and side.
- Turn apples into pie plate and sprinkle with sugar.
- Roll remaining dough into 11x5-inch rectangle.
- Cut lengthwise into 11 strips, 1/2-inch wide.
- Arrange strips in lattice pattern on apples.
- Fold edge of lower crust over ends of strips.
- Seal and flute.
- Bake 30 to 35 minutes or until crust is golden brown.

26. Basic Crust 4

Ingredients:

- 1 1/2 c Flour
- 1/4 ts Salt
- 3 T Sugar
- 1/2 c Butter
- 1 Egg
- 2 To 3 T. cold water

Steps:

- Place the flour, salt, and sugar in a bowl.
- Cut the butter into the flour, using a pastry blender or two knives, until the mixture resembles coarse meal.
- Beat the egg lightly with 2 T water.
- Add the egg to the flour mixture and stir with a fork, gathering the dough into a ball with your fingertips.
- Add water, a few drops at a time, if necessary, to make the dough stick together.
- Wrap the dough in wax paper and chill one hour.
- Roll out as directed in Basic Crust I.
- Bake in the same way but extend the baking time by about 8 minutes for a fully baked crust.
- In most cases, you will use this crust with an unbaked filling so it should be crisp and golden brown.
- This crust is used for open fruit tarts or dessert pies.

27. Apple Pie

Ingredients:

- 5 c Apples (tart); (note below), and thinly sliced
- 1 c Brown sugar; firmly packed
- 1/4 c Water
- 1 tb Lemon juice
- 1/4 c All-purpose flour
- 2 tb Granulated sugar
- 1/2 ts Salt
- 1 ts Vanilla
- 3 tb Butter or margarine
- 2 Pie crust shells (9"); - unbaked

Steps:

- Mix together the apples, brown sugar water and lemon juice in a 2-quart saucepan.
- Mix together the flour, granulated sugar and salt; stir into apple mixture.
- Boil and stir 1 minute; remove from heat.
- Stir in the vanilla and butter or margarine.
- Preheat oven to 425 degrees.
- Prepare pastry (or use store – bought).
- Turn apple mixture into pastry – lined pie plate.

28. Carrot Cake

Ingredients:

-----CAKE-----

- 1 c Butter
- 2 c Sugar
- 3 Eggs
- 2 t Vanilla
- 2 c Flour, sifted
- 1 t Salt
- 2 t Cinnamon
- 2 t Soda
- 2 t Nutmeg
- 1/4 t Cardamom
- 1 c Walnuts chopped finely
- 1/2 c Raisins
- 1/2 c Pineapple (crushed), well drained
- 2 c Carrots, shredded and packed

-----FROSTING-----

- 3 oz Cream cheese
- 1/2 c Butter
- 1 1/4 c Powdered sugar
- 1/4 c Walnuts, chopped
- 3 T - Pineapple (crushed), chopped and well-drained
- 1/8 t Cardamom

Steps:

Make cake:

- Cream butter until soft.
- Gradually add sugar and beat until fluffy, at least, ten minutes.
- Beat in eggs one at a time until thoroughly blended.
- Add vanilla.
- In a separate bowl sift flour, salt, cinnamon, soda, nutmeg, and cardamom together several times and set aside.
- Add walnuts, pineapple, raisins, and carrots to egg - sugar mixture.
- Stir in flour mixture and mix well.
- Pour into greased and floured pan and bake at 350 degrees F for 1 hour.
- Cool completely.
- Apply frosting.

Make frosting:

- Mix cream cheese, butter, and powdered sugar until fluffy.
- Add pineapple, walnuts and cardamom.
- Blend well.

29. German Chocolate Cake

Ingredients:

- 1 package (4 oz) Baker's German's Sweet Chocolate
- ½ cup water
- 4 eggs, separated
- 2 cups flour
- 1 tsp. baking soda
- ¼ tsp salt
- 1 cup butter, softened
- 2 cups sugar
- 1 tsp. vanilla
- 1 cup buttermilk
- Coconut-Pecan Filling and Frosting

Steps:

- Pre-heat oven to 350F.
- Cover bottoms of 3 (9-inch) round pans with parchment.
- Spray sides with cooking spray.
- Microwave chocolate and water in large microwaveable bowl on HIGH 1.5 to 2 min. or until chocolate is *almost* melted, stirring after 1 min.
- Stir until chocolate is completely melted.
- Beat egg whites in small bowl with mixer on high speed until stiff peaks form and set aside.
- Combine flour, baking soda and salt.
- Beat butter and sugar in large bowl with mixer until light and fluffy.
- Add egg yolks, 1 at a time, beating well after each.
- Blend in melted chocolate and vanilla.
- Add flour mixture alternately with buttermilk, beating until well blended after each addition.
- Add egg whites.
- Stir gently until well blended.
- Pour into prepared pans.
- Bake 30 min OR until toothpick inserted in cake center comes out clean.
- Immediately run small spatula around cakes in pans.
- Cooks cakes in pan for about 15 minutes.
- Remove from pans to wire racks; cool completely.
- Prepare Coconut-Pecan Filling and Frosting
- Spread between cake layers and onto top of cake

30. German Chocolate Cake Icing (Coconut-Pecan Filling and Frosting)

Ingredients:

- 4 egg yolks
- 1 can (12 oz) evaporated milk
- 1.5 tsp vanilla
- 1.5 cups sugar
- ¼ cup butter or margarine
- 1 package (7 oz) Baker's Angel Flake Coconut (2 2/3 cups)
- 1.5 cups chopped pecans

Steps:

- Beat egg yolks, milk and vanilla in large saucepan with whisk until blended.
- Add sugar and butter
- Cook on medium heat 12 min. or until thickened and golden brown
- Stirring constantly.
- Remove from heat.
- Add coconut and pecans
- Mix well.
- Cool to desired spreading consistency.

31. Fruit Tart

Ingredients:

- 1 Pie shell (make your own, or buy the frozen, uncooked kind)
- 1/2 c Water
- 1 c Sugar
- 2 1/2 t Cornstarch
- 10 c Fruit, sliced
- Cinnamon or nutmeg, ground (to taste)

Steps:

- Mash about 2 C of the fruit in a saucepan with the water, sugar, and cornstarch.
- Add another sprinkle of nutmeg or cinnamon.
- Boil until the liquid becomes clear (about two minutes).
- Place the remaining fruit in the pie shell, and a sprinkle of the nutmeg or cinnamon.
- Pour the hot mixture over the fruit, and let cool for at least two hours.
- Serve with whipped cream or ice cream as desired.

32. Pumpkin Pie

Ingredients:

- 2 T Butter, melted
- 1 3/4 c Pumpkin (one - standard can)
- 2 Eggs
- 2 T Flour
- 1 c Evaporated milk
- 1/2 c Sugar, dark brown
- 1/2 c White sugar
- 1 t Ginger
- 1 t Cinnamon
- 1/4 t Mace
- 1/4 t Cloves, ground
- 1/2 t Salt
- 1 Pie shell (standard), - uncooked

Steps:

- Preheat the oven to 450 degrees F.
- Beat the eggs until frothy.
- Mix in the sugars and the flour.
- Mix in the spices and the salt.
- Mix in the pumpkin.
- Mix in the melted butter.
- Finally, mix in the milk.
- Pour the mix into the pie crust and bake at 450 degrees F for 15 minutes.
- Decrease heat to 375 degrees F. and bake for an additional 45 minutes.
- Remove the pie from the oven and set it out to cool.

33. Key Lime Pie

Ingredients:

- 1 ea Unflavored gelatin
- 1/4 c Water
- 2/3 c Sugar; divided
- 1/2 c Key lime juice
- 1/4 t Salt
- 2 t Grated lime rind
- 4 ea Eggs; separated
- 9" ea baked pastry

Steps:

- Mix together gelatin, 1/3 c sugar and salt in saucepan.
- Combine slightly beaten egg yolks, water & lime juice.
- Add to gelatin mixture.
- Place over low heat, stirring constantly, until gelatin dissolves, about 6 min.
- Remove from heat and add rind.
- Cool.
- Beat egg whites until stiff but not dry.
- Gradually add remaining 1/3 c sugar and beat until stiff.
- Fold in gelatin mixture.
- Turn into pastry shell and chill until firm.
- Garnish with whipped cream and lime slices if desired.

NOTE:

- To make lime chiffon cream pie, fold in 1/2 c heavy cream, whipped before turning into pastry shell.
- This is a much lighter pie than the one using sweetened condensed milk, and I think it has a more of the flavor of Key limes.

34. Black Bottom Peanut Butter Chip Pie

Ingredients:

- 1 (9") unbaked pastry shell, Pricked
- 1 c (6 oz) semi - sweet chocolate Chips
- 1/3 c Half-and-half or Coffee Cream
- 1 cn (14 oz) sweetened condensed Milk (not evaporated milk)
- 1 c Peanut butter flavoured chips
- 2 c Whipping Cream, stiffly Whipped
- 1/2 c Chopped peanuts

Steps:

- Preheat oven to 425 degrees F.
- Bake pastry shell 10 to 15 minutes or until lightly browned.
- In 1-quart glass measure with handle, combine chocolate chips with half-and-half; cook on 100% power (high) 1 to 2 minutes, in the microwave, stirring until chips are melted and the mixture is smooth.
- Spread evenly on bottom of prepared pastry shell.
- In 2-quart glass measure with handle, combine sweetened condensed milk and peanut butter chips; cook on 100% power (high) 2 to 3 minutes, stirring after each minute until chips are melted and the mixture is smooth.
- Pour into large mixing bowl; cool to room temperature, about 45 minutes.
- With a mixer, beat until smooth.
- Fold in whipped cream and peanuts.
- Chill 30 minutes.
- Spoon into prepared pastry shell.
- Chill 4 hours.
- Garnish as desired.
- Refrigerate leftovers.

35. Butter Cookies

Ingredients:

- 1/2 c Butter (unsalted), - at room temperature
- 1/2 c Sugar - granulated
- 1 1/2 c Flour, white
- 1 lg Egg
- 1 t Vanilla extract
- 1 1/2 t Baking powder

Steps:

- Beat the butter with the sugar.
- Add the egg and vanilla and beat until you get a uniform mixture.
- Mix the flour and baking powder and gradually blend them into the mixture.
- When you're done, you should have rather sticky dough.
- Shape the dough into balls, about 1 inch in diameter.
- Roll them in sugar and place them on an ungreased cookie sheet, leaving about an inch of space between cookies, so that they don't stick together when they expand.
- Bake in preheated oven at 350 degrees F for 20 minutes.
- Remove from oven, let them cool for a while and start eating right away.

36. Cherry Almond Mouse Pie

Ingredients:

- 14 oz Milk sweetened condensed - divided
- 1 oz Chocolate, unsweetened
- 1/2 ts Extract, almond; divided
- 1 x Pastry shell, 9"; baked
- 10 oz Cherries, maraschino; drain
- 8 oz Cheese, cream; softened
- 1 c water, cold
- 1 pk Pudding mix, vanilla, 3.4 oz
- 1 c Cream, whipping; whipped
- 1/2 c Almonds toasted
- Chocolate curls; optional

Steps:

- In a saucepan over low heat, cook and stir 1/2 cup milk and chocolate until the chocolate is melted and the mixture is thickened about 4 - 5 minutes.
- Stir in 1/4 teaspoon extract.
- Pour into pastry shell, set aside.
- Reserve eight whole cherries for garnish.
- Chop the remaining cherries; set aside.
- In a mixing bowl, beat the cream cheese until light.
- Gradually beat in water and remaining milk.
- Add pudding mix and remaining extract; mix well.
- Fold in whipped cream.
- Stir in chopped cherries and almonds.
- Pour over the pie.
- Chill 4 hours or until set.
- Garnish with whole cherries and chocolate curls if desired.

37. Chocolate Chip – Peanut Butter Pie

Ingredients:

- 3 Eggs; beaten to blend
- 1 c Dark corn syrup
- 1/2 c Sugar
- 1/2 c Creamy peanut butter
- 1 ts Vanilla extract
- 2/3 c Salted peanuts
- 1 Unbaked 9-inch pie shell; -chilled
- 1 c Semisweet chocolate chips

Steps:

- Preheat oven to 400 degrees.
- Using an electric mixer beat first 5 ingredients.
- Sprinkle pie shell with chocolate chips.
- Pour filling over.
- Bake 15 minutes.

38. Concord Grape Pie

Ingredients:

- 1 recipe pastry for a 9-inch double crust pie
- 5 cups Concord grapes
- 1 1/4 cups white sugar
- 1/4 cup all-purpose flour
- 1 pinch salt
- 3/4 teaspoon lemon juice
- 1 1/2 tablespoons butter

Steps:

- Wash grapes, and remove the skins.
- Save the skins.
- Place grape pulp in a large saucepan; mash a few at the bottom to release their juice.
- Cook over medium - low heat until grapes come to a full boil.
- Remove pulp from heat, and press through a food mill to remove seeds.
- Combine pulp and skins in a large mixing bowl.
- Stir in lemon juice.
- In a separate bowl, mix sugar, flour, and salt. Stir into grape mixture.
- Pour filling into a pastry crust, and dot with butter or margarine.
- Cover with second pastry shell.
- Flute edges, and cut little slits in the top crust for steam to escape.
- Bake at 400 degrees F (205 degrees C) for 45 to 50 minutes, or until crust is brown and juice begins to bubble through slits in top crust.
- Cool.

39. Cranberry Pie

Ingredients:

- 2 c Cranberries
- 1 c Raisins
- 1 t Butter
- 1 c Sugar
- 1 t Cornstarch
- 1 t Vanilla

Steps:

- Chop cranberries and raisins together.
- Add butter, sugar, cornstarch, and vanilla.
- Cook over low heat for 5 minutes.
- Then pour into a pie pan which you have lined with a rich pie crust, top with crust cut into strips and laid lattice - like over the pie.
- Bake in a 475 degree oven for 15 minutes, reduce the heat to 375 and bake for 35 minutes longer.

40. Custard Pie

Ingredients:

- 2 ea Eggs, slightly beaten
- 2 c Sugar
- 1 t Vanilla
- 2 T Milk
- 1/2 c Flour
- 4 c Rhubarb

Steps:

- Combine ingredients; pour into 9" pastry – lined pan or pie plate.
- Bake at 400 degrees 10 minutes.
- Then bake at 300 degrees 50 to 60 minutes.
- Cool.
- Top with whipped cream.

41. Deep-Dish Pear Pie

Ingredients:

- 2 lb Pears; peeled, halved and cored (about 4 medium)
- 1 tb Lemon juice
- 3 tb Flour, all-purpose
- 1 c Sugar
- ds Salt
- 1/2 ts Cinnamon, ground
- 1/2 ts Nutmeg, ground
- 1 tb Butter Whipped cream; opt.

-----CHEDDAR CHEESE PASTRY-----

- 1 c Flour, all-purpose
- 1/2 ts Salt
- 1/3 c Shortening
- 1/4 c Cheese, cheddar; shredded
- 2 tb Water; cold (to 3 tb.)

Steps:

- Place pear halves in a 1-1/2 qt. casserole or deep-dish 9" pie plate.
- Sprinkle with lemon juice.
- Combine flour, sugar, salt, cinnamon, and nutmeg; sprinkle over pears.
- Dot with butter.
- Cover with Cheddar Cheese Pastry, crimping pastry to sides of dish.
- Cut slits in top of pastry for steam to escape.
- Bake at 350 degrees for 30 to 40 minutes.
- Serve with whipped cream, if desired.

Cheddar Cheese Pastry:

- Combine flour and salt; cut in shortening with pastry blender until mixture resembles coarse meal.
- Stir in cheese.
- Sprinkle cold water evenly over surface; stir with a fork until all dry ingredients are moistened.
- Shape dough into a ball.
- Roll out dough on a floured surface; cut dough to cover the top of a deep-dish 9" pie plate pastry for one 9-inch pie.

42. Chocolate Crusted Peanut Butter Pie

Ingredients:

Crust:

- 2 c Unsalted peanuts, dry – roasted
- 1/4 c Sugar
- 4 tb Unsalted butter; melted
- 3/4 c Semisweet chocolate chips

Filling:

- 8 oz Cream cheese; at room temp.
- 1/2 c Peanut butter
- 2 tb Peanut butter
- 3/4 c Powdered sugar
- 2 tb Powdered sugar
- 1/2 c Milk
- 1 c Whipping cream; chilled
- 1/2 oz Unsweetened chocolate; for g

Steps:

- Preheat the oven to 375.
- Place all the ingredients for the crust in a large mixing bowl and toss them together with your hands or wooden spoon.
- Pat the mixture firmly into a 9" pie plate with your fingers, pushing it as far up the sides of the pan as possible.
- Place the crust on the center oven rack and bake for 10 minutes.
- Place it in the freezer to cool completely, 15 minutes.
- For the filling, using an electric mixer on medium speed, cream the cream cheese, peanut butter and powdered sugar together in a medium - size mixing bowl until light and fluffy, about 1/2 minutes.
- Scrape the bowl with a rubber spatula.
- With the mixer on low speed, gradually add the milk and mix until it is incorporated, 10 seconds.
- Scrape the bowl and mix several seconds more.
- Whip the cream in another mixing bowl to soft peaks and fold it into the peanut butter mixture.
- Scoop the filling into the pie shell and freeze the pie for at least 6 hours.
- Two hours before serving, move the pie from the freezer to the refrigerator.
- Shave chocolate over the top right before serving.

43. Dutch Apple Tart

Ingredients:

- 1 x pastry
- 1 T Flour
- 1/4 t Nutmeg
- 5 ea Apple
- 1 c Sugar
- 2 t Butter

Steps:

- Line a deep dish with pastry.
- Sprinkle the flour and cup of the sugar on bottom of the crust.
- Peel and quarter the apples and place cut side down.
- Cover with the balance of the sugar, dot with the butter and sprinkle with the nutmeg.
- Bake at 350F about 35 minutes or until apples are baked and rich syrup has formed.

44. Flaky Pie Pastry

Ingredients:

- 1 1/3 c All-purpose flour
- 1/2 t Salt
- 1/2 c Crisco
- 3 tb Or 4, ice water

Steps:

- Blend flour and salt together in large mixing bowl.
- Blend Crisco into flour mixture using a pastry blender until mixture resembles a combination of coarse meal and peas.
- Add ice water one tablespoon at a time, tossing mixture lightly with a fork to combine.
- When mixture can be compressed easily with a fork, enough ice water has been added.
- Form pastry mixture into a flat disk and wrap tightly in plastic wrap or waxed paper.
- Pastry may be refrigerated until ready for use.
- Roll between two sheets of waxed paper to 1/8-inch thickness.
- If pre-baking for non-baked filling, bake at 425 degrees F for 12 minutes.
- Yields one 9-inch pie shell.

45. Freezer Pumpkin Pie

Ingredients:

-----CRUST-----

- 1 c Ground pecans
- 1/2 c Ground ginger snaps
- 1/4 c Sugar
- 1/4 c Butter or margarine softened

-----FILLING-----

- 1 c Cooked or canned pumpkin
- 1/2 c Packed brown sugar
- 1/2 ts Salt
- 1/2 ts Ground cinnamon
- 1/2 ts Ground ginger
- 1/4 ts Ground nutmeg
- 1 qt Vanilla ice cream, softened slightly

Steps:

- In a mixing bowl, combine the pecans, gingersnaps, sugar, and butter; mix well.
- Press into a 9-inch pie pan; bake at 450 for 5 minutes.
- Cool completely.
- In a mixing bowl, beat first six filling ingredients.
- Stir in ice cream and mix until well blended.
- Spoon into crust.
- Freeze until firm, at least, 2 - 3 hours.
- Store in freezer.
- Makes 8 servings.

46. Frozen Chocolate – Peanut Butter Pie

Ingredients:

- 1 1/2 c Heavy cream
- 4 oz Semisweet chocolate squares – cut – up
- Cocoa graham crust -- (recipe follows)
- 1 pk (8 oz) cream cheese; softened
- 1 c Powdered sugar
- 3/4 c Peanut butter
- 1/4 c Peanuts; chopped

Steps:

- In a small glass bowl, combine 1/2 cup cream and chocolate.
- Heat in microwave on High 1 to 1 1/2 min., until melted and smooth when stirred.
- Let cool slightly.
- Spread half of chocolate mixture over bottom of Cocoa Graham Crust.
- Freeze 1/2 hour, or until set.
- Meanwhile, prepare filling.
- In a medium mixing bowl, beat cream cheese, powdered sugar, and peanut butter with an electric mixer on medium until well blended and fluffy, 1 to 2 min.
- Whip remaining 1 cup cream until stiff; beat half of whipped cream into peanut butter mixture until well mixed, then fold in remaining whipped cream.
- Spread filling evenly over chocolate mixture in crust.
- Freeze 1/2 hour.
- Then carefully spread remaining chocolate mixture over top and sprinkle peanuts over surface.
- Freeze 6 hours or overnight.
- Wrap tightly and store in freezer.
- Transfer pie to refrigerator 1 hour before serving.
- Cut into wedges to serve.

47. Glazed Fruit Pie

Ingredients:

- 3/4 c Finely chopped gingersnaps
- 1/2 c Finely crushed graham cracker
- 1 T Sugar
- 3 T Butter, melted
- 1 ea Env. unflavored gelatin
- 8 oz Can pineapple slices
- 2 ea Small bananas
- 2 c Sliced strawberries
- 2 ea Kiwi fruit, peeled and sliced

Steps:

- Stir together gingersnaps, graham crackers and sugar.
- Drizzle with margarine, tossing to combine.
- Press onto bottom and up sides of a 9" pie plate to form a firm, even crust.
- Bake in a 375 - degree oven for 5 minutes.
- Cool.
- For glaze, drain pineapple, reserving juice (unsweetened juice).
- Cut pineapple into small pieces and set aside.
- Add enough unsweetened pineapple juice (about 1 1/2 cups) to the reserved juice to make 1 3/4 cups total liquid.
- In a small saucepan stir together pineapple liquid and gelatin, then let stand 5 minutes.
- Stir over low heat until gelatin dissolves.
- Cover and chill to the consistency of unbeaten egg whites (partially set).
- Spread 1/3 cup of the glaze over bottom of crust.
- Slice bananas and arrange over glaze.
- Top with another 1/3 cup of glaze and arrange strawberries over glaze.
- Stir together pineapple pieces and remaining glaze, then spoon over strawberries.
- Chill for 2 to 4 hours or until set.
- Before serving, arrange kiwi fruit on pie.

48. Great Meringue

Ingredients:

- 12 md Egg whites
- 1/4 ts Heaping of cream of tartar
- 2 c Powdered sugar

Steps:

- Preheat oven to 400F.
- Separate yolks from whites, being careful not to drip any yellow in the whites or they won't beat up.
- Put into a mixing bowl, add the cream of tartar, and beat until stiff.
- Add the powdered sugar and beat until it forms soft peaks.
- Spread a layer of meringue on the pie.
- Make a good seal over the filling.
- Spread until it meets the edge of the crust to keep the meringue from shrinking as it stands or bakes.
- Repeat until the meringue is used up then gently swirl the top to make it pretty.
- Bake about 15 minutes or until golden brown.

49. Gumdrops Cake

Ingredients:

- 4 c Flour
- 2 Eggs
- 1 t Baking soda
- 1 1/2 c Applesauce
- 1/4 t Salt
- 1 t Vanilla
- 1 t Cinnamon
- 1 lb Raisins, white
- 1/4 t Cloves, ground
- 8 oz Gumdrops (no black ones; 2 standard bags)
- 1/4 t Nutmeg
- 12 oz Coconut, shredded - (1 standard bag)
- 1 c Butter
- Walnuts, to taste
- 2 c Sugar

Steps:

- Cream together butter, sugar and eggs in one bowl.
- In another bowl, mix the dry ingredients together (flour, salt, soda and seasonings).
- Add the flour mixture to the butter mixture half at a time, alternating it with the applesauce.
- Pick all the black gumdrops out and eat them or throw them away.
- Add the nuts, raisins, coconut and remaining gumdrops; blend well.
- Line 2 large loaf pans or 5 small loaf pans with wax paper! (Grease won't work).
- Fill pans about 2/3 full.
- Bake at 300 degrees F. for about 2 hours.
- Let cool for about 15 minutes before you try to remove the loaves from the pan.
- They should just fall right out when turned upside down then peel off the wax paper.

50. Hannah's Carrot Cake

Ingredients:

- 4 Eggs, separated
- 1 1/2 c Sugar
- 1 c Carrots, grated
- 1 c Walnuts, finely grated
- 1 1/2 c Flour
- 1 t Baking powder
- 1/4 t Nutmeg
- 1/2 t Cinnamon
- 1 t Vanilla extract
- 1 pn Salt
- 1 c Oil
- 2 1/2 t Water, hot
- 1/2 t Baking soda

-----FILLING-----

- 8 oz Cream cheese
- 1/2 c Sugar
- 1/2 c Jam (strawberry, apricot or raspberry)

-----FROSTING-----

- 1 c Whipping cream
- 2 T Sugar

Steps:

- Preheat oven to 350 degrees F.
- Cream together egg yolks and about 1 cup of the sugar until the yolk color lightens.
- Stir in carrots, nuts, flour, baking powder, nutmeg, cinnamon, vanilla, salt, and oil.
- Mix together hot water and soda and stir into flour mixture.
- Beat egg whites until foamy.
- Gradually add remaining sugar.
- Beat until stiff and glossy.
- Fold egg white mixture into flour mixture.
- Turn mixture into a greased pan, 13 x 9-inch, lined with greased wax paper and bake for 45 minutes or until done.
- Cool.
- Slice in half horizontally, to form two layers.

Make the cream cheese filling:

- Soften the cream cheese and beat in the sugar, mixing gradually until the filling is smooth and fluffy.
- A food processor works well for this.
- Cover bottom layer with cream cheese filling, then cover cream cheese layer with jam.
- Place the top layer of the cake carefully on top of the jam.

Make the frosting:

- Beat the whipping cream until slightly stiff, then add the sugar and beat the mixture to stiff peaks.
- Frost the entire cake with whipped cream.

51. Macadamia Nut Cream Pie

Ingredients:

- 1 1/3 c Milk
- 3/4 c Sugar
- 1/2 c Chopped macadamia nuts
- ds Salt
- 1 ts Vanilla
- 1 Egg
- 5 ts Cornstarch
- 2 Egg whites
- 1 9 inch baking pie shell
- 1 c Heavy cream, whipped

Steps:

- In a saucepan, combine 1 cup of the milk, 1/4 cup of the sugar, 1/4 cup of the nuts, the salt, and the vanilla; scald.
- Mix the remaining 1/3 cup milk with egg and cornstarch.
- Thoroughly stir some of hot mixture into egg mixture; return all to saucepan.
- Cook 5 more minutes, stirring constantly until mixture thickens.
- Cool 1 hour.
- Beat egg whites until soft peaks form; fold carefully into cooled mixture.
- Pour into pie shell; chill.
- Before serving, top with sweetened whipped cream and remaining 1/4 cup nuts.
- Makes 8 servings.

52. Mom's Baklava

Ingredients:

- 3 c Almonds, ground - (1 lb)
- 4 c Walnuts or pecans, - ground (1 lb)
- 3/4 c Sugar
- 3/4 c Water
- 1 Cinnamon stick
- 1 1/2 c Honey
- 1/2 c Sugar
- 2 t Lemon peel, grated
- 2 t Cinnamon, ground
- 1 1/2 c Butter, melted
- 1 lb Filo, thawed

Steps:

- Spread nuts in a shallow baking pan and toast at 300 degrees F for 10 minutes or until lightly browned.
- Cool.
- Combine 3/4 C sugar, water, and cinnamon stick in a saucepan.
- Boil until clear.
- Add honey and heat until well - blended.
- Cool and remove cinnamon stick.
- Combine 1/2 C sugar, lemon peel, and ground cinnamon in a large mixing bowl.
- Mash together with back of a spoon to blend citrus oil with sugar.
- Add cooled toasted nuts and mix well.
- Butter a 9x13 inch pan.
- Line it with 3 sheets of filo, each of which has been brushed with melted butter.
- Let filo overlap sides of pan.
- Sprinkle with 1/2 cup of nut mixture.
- Repeat, alternating 2 sheets of buttered filo and nut mixture, ending with filo. (After the second set of sheets overlap the edges of the pan, start folding the sheets in half after they are buttered. They will fit almost perfectly in the pan).
- After you put in the final sheet of filo, fold the filo that has been hanging off the pan back onto the top sheet of filo so you have a neat, sealed package.
- Using a razor blade or very sharp knife, cut through the top layer of filo, making lengthwise strips 1 1/2 inches wide.
- Cut diagonally, making diamonds.
- Bake at 325 degrees F for 1 hour or until golden brown.
- Remove from oven, place pan on rack, and quickly cut pieces through completely.
- Immediately pour cooled honey syrup over the baklava.
- Stop when you run out of syrup or when the baklava stops sizzling when the syrup hits it.
- This will help keep it crispy and keep it from becoming soggy.
- Cool and serve.

Makes about 4 dozen pieces.

53. Oatmeal Bars

Ingredients:

- 1 c Shortening
- 1 c Brown sugar
- 1 c Sugar, granulated
- 4 Eggs, beaten well
- 1 t Vanilla extract
- 1 1/2 c White flour, sifted
- 1 t Salt
- 1 t Baking soda
- 2 c Oats, quick-cooking
- 1/2 c Walnuts, chopped - (optional)

Steps:

- Preheat oven to 350 degrees F.
- Cream shortening and sugars.
- Add eggs and vanilla.
- Beat well.
- Sift flour, salt, and soda and add to creamed sugars.
- Add oatmeal and nuts and mix well.
- Spread evenly into a greased 13x9x2-inch baking pan.
- Bake at 350 degrees F for 20 minutes.
- While still warm, cut into squares and remove from pan.

54. Pavlova I

Ingredients:

- 4 Egg whites - (at room temperature)
- 1 c Sugar, castor
- 1 T Vinegar
- Corn flour

Steps:

- With an electric mixer, beat the egg whites until soft peaks form then gradually add the sugar (about 1 t every 30 seconds).
- This will take around 15 minutes.
- Beat until firm.
- Add the vinegar.
- When combined, turn out onto a flat baking sheet that has been greased and dusted with corn flour.
- Shape it so that there will be a hollow in the centre to hold the fruit.
- Cook in a pre - heated, warm oven (350 - 375 degrees F) for 10 minutes, then at 200 - 250 degrees F for 40 - 50 min.
- When cooked, turn the oven off and allow cooling slowly in the oven for at least an hour, preferably overnight.
- Gradual cooling is important.
- Serve cold, topped with whipped cream and fresh fruit such as strawberries, bananas, and kiwi fruit.

55. Peaches and Cream Pie

Ingredients:

- 1 9 inch pie shell
- 4 lg Ripe peaches; peeled and halved
- 1 c Light cream
- 1 ts Almond extract; or vanilla - extract
- 2 Eggs
- 1/2 c Sugar; divided
- 2 tb Unsalted butter

Steps:

- Arrange peach halves, pitted side up, in unbaked pie shell.
- Combine cream, extract, eggs, and 1/4 cup sugar.
- Pour over peaches.
- Dot tops of peaches with butter; sprinkle with remaining 1/4 cup sugar.
- Bake for one hour.

56. Perfect Pumpkin Pie

Ingredients:

- 1 c Pumpkin
- 1/4 c Molasses
- 1 ts Cinnamon
- 1/2 ts Cloves
- 1 c Brown sugar
- 1 c Sweet milk
- 1 ts Allspice
- 1/4 ts Ginger
- 3 Eggs, separated

Steps:

- Mix the pumpkin (either freshly stewed or canned), the sugar, molasses and the spices thoroughly; add the milk.
- Beat the egg yolks and whites separately, adding first the yolks and lastly the stiffly whipped whites, folding in gently.
- This makes one very large to two small pies.
- It (or they) should be put into a hot oven for 10 minutes at 450 degrees.
- Then reduce heat to 325 degrees and bake forty minutes.
- For superior flavor add 2 T of thick sour cream.

57. Pineapple Cream Cheese Pie

1 Pie

Ingredients:

- 1/3 c Sugar
- 1 tb Corn-starch
- 1 cn (9 oz) Crushed Pineapple - do not drain
- 1/2 lb Cream cheese
- 1/2 c Sugar; additional
- 1/2 ts Salt
- 2 Eggs
- 1/2 c Milk
- 1/2 ts Vanilla

Steps:

- Blend 1/3 cup sugar with the corn-starch.
- Add pineapple; cook, stirring constantly, until thick and clear.
- Blend cream cheese (softened to room temperature) with 1/2 cup sugar and the salt.
- Add eggs, one at a time, stirring well.
- Blend in milk and vanilla.
- Spread pineapple mixture over the bottom of a 9-inch unbaked pie shell.
- Pour in cream cheese mixture.
- Bake in 400 F oven for 10 minutes; reduce heat to 325 F for 50 minutes.
- Cool before serving.

58. Coconut Pie

Ingredients:

- 1 1/2 c Sugar
- 2 Eggs
- 1/2 ts Salt
- 1/2 c Margarine; softened
- 1/4 c Flour
- 1/2 c Milk
- 1 1/2 c Grated coconut

Steps:

- Beat together sugar, eggs, and salt until lemon colored.
- Add margarine and flour and blend well.
- Beat in milk then fold in 1 cup of coconut.
- Pour filling into 9" unbaked pie shell.
- Top with remaining coconut.
- Bake in 325 degree oven for 1 hour.

59. Creamy Lemon Cheese Pie

1 Serving

Ingredients:

- 1/4 c Squeezed lemon juice
- 1 8 oz pk cream cheese
- 2 Eggs; beaten
- 3/4 c Sugar
- 1 9 inch vanilla wafer crust

Topping:

- 1 tb Grated lemon peel
- 1 tb Sugar
- 1 c Sour cream

Steps:

- Blend lemon juice, cream cheese together.
- Add beaten eggs, sugar together.
- Add this to cream cheese and beat until fluffy.
- Bake in 350 degree oven about 25 minutes.
- Cool for 5 minutes.
- Prepare topping of sour cream, lemon rind, and sugar mixed together.
- Spread over cool pie.
- Return to oven and bake 10 minutes longer.
- Cool; chill about 5 hours before serving.

60. Custard Pie

Ingredients:

- 2 ea Eggs, slightly beaten
- 2 c Sugar
- 1 t Vanilla
- 2 T Milk
- 1/2 c Flour
- 4 c Rhubarb

Steps:

- Combine ingredients; pour into 9" pastry – lined pan or pie plate.
- Bake at 400 degrees 10 minutes.
- Then bake at 300 degrees 50 to 60 minutes.
- Cool.
- Top with whipped cream.

61. Raspberry Pie

1 Servings

Ingredients:

- 3 oz Raspberry Jello
- 3/4 c Sugar
- 2 1/2 tb Cornstarch
- 1 3/4 c Boiling water
- 1 qt Raspberries
- 2 tb Margarine
- 1 ea Pastry for 10" pie

Steps:

- Place pastry crust into 10-inch pie plate, bake 15 minutes until browned at 375 degrees.
- Mix jello, sugar, and cornstarch, add to boiling water and cook until thick, approximately 10 minutes, add margarine.
- Cool, add Berries.
- Pour into prebaked pie shell, chill.

62. Rhubarb Cream Pie

Ingredients:

- 1 1/2 c Sugar
- 3/4 t Nutmeg
- 4 c Rhubarb in 1" slices (1lb)
- 2 T Butter or margarine
- 1/4 c Enriched flour
- 3 ea Egg; slightly beaten
- 1 ea Pastry for 9" lattice crust

Steps:

- Blend sugar, flour, nutmeg.
- Beat in eggs.
- Add rhubarb.
- Line 9" pie plate with pastry; fill; dot with butter.
- Top with lattice crust.
- Bake at 400 degrees 50 to 60 minutes.
- Cool.

63. Rich Coconut Pie

Ingredients:

- 1 Pie crust
- 1/4 c Butter, softened
- 1 c Superfine sugar
- 2 Eggs
- 2 T Flour
- 1/2 c Milk
- 1/4 t Almond extract
- 2 c Finely grated coconut

Steps:

- Preheat oven to 350 degrees.
- Make a pastry as directed and fit into a 9" pie pan, making a high fluted edge; do not bake.
- Cream butter and sugar until light, beat in eggs, one at a time.
- Sprinkle in flour and blend until smooth.
- Mix in remaining ingredients and spoon into pastry shell.
- Bake 45 minutes until browned and springy to the touch.
- Cool on a wire rack and serve at room temperature.

64. Shortbread

Ingredients:

- 2 c Butter
- 1 c Brown sugar
- 5 c Flour

Steps:

- Preheat oven to 300 degrees F.
- Cream the butter and sugar.
- Gradually add the flour.
- Roll out dough until it is about 1/4 inch thick.
- Cut into squares, or any other shape you desire.
- Bake on greased cookie sheet for 20-30 minutes at 300 degrees F.
- The cookies are done just before they start turning brown.

65. Snowball Cookies

Ingredients:

- 2 c Flour, all-purpose
- 1/2 t Salt
- 3/4 c Butter (or margarine), - softened
- 1/2 c Sugar
- 1 Egg
- 1 t Vanilla extract
- 1 c Walnuts, chopped
- Confectioner's sugar

Steps:

- Preheat oven to 350 degrees F.
- Grease cookie sheets lightly with unsalted shortening.
- Sift together flour and salt.
- Work butter in a mixing bowl until creamy.
- Add sugar and beat until well blended.
- Add egg and vanilla and beat well.
- Gradually add sifted dry ingredients, beating well after each addition.
- Stir in walnuts.
- Shape dough into small balls about 3/4 inch in diameter.
- Place balls about 2 inches apart on prepared cookie sheets.
- Bake 12-15 minutes or until lightly browned.
- Roll balls in confectioners' sugar while still warm.
- Roll again in sugar when cooled.
- Store these in a tight container.
- Powdered sugar makes this recipe a little messy.

66. Frozen Peanut Butter Pie

Ingredients:

- 3 oz Cream cheese, softened
- 1 c Confectioner's sugar
- 1/2 c Peanut butter
- 1/2 c Milk
- 8 oz Whipped topping
- 1 9" graham cracker shell

Steps:

- Beat cream cheese until fluffy; beat in confectioner's sugar, peanut butter, milk, and topping.
- Blend well.
- Turn into baked graham cracker shell.
- Sprinkle graham cracker crumbs on top if desired.
- Freeze until ready to serve.

67. Berry Best Fried Pies

Ingredients:

- 1/2 c Sugar
- 1 tb Cornstarch
- 1/2 c ; water
- 2 c Blueberries, fresh/frozen

-----DOUGH-----

- 2 c Flour
- 1/4 ts Baking soda
- 1/4 ts ; salt
- 1/2 c Oil
- 1/3 c Buttermilk
- Oil; for frying

Steps:

- In a saucepan, combine sugar, cornstarch and water; add berries.
- Cook and stir over medium heat until the mixture comes to a boil.
- Cook and stir for 2 minutes; set aside to cool.
- Combine oil and buttermilk; stir into dry ingredients until mixture forms a ball.
- Roll on a floured board to 1/8" thickness; cut into 4 1/2" circles.
- Place 1 tablespoon blueberry filling on each circle.
- Fold over; seal edges with a fork.
- In a skillet over medium heat, fry pies in 1/4 to 1/2 inches of hot oil until golden brown, about 1 1/2 minutes per side.
- Drain on paper towels.

68. Flan

Ingredients:

- 3/4 c Sugar
- 2 Eggs
- 2 Egg yolks
- 2 c Milk
- 1 t Vanilla extract

Steps:

- In a small kettle, heat about 3 T of sugar with about 1 t of water until the mixture turns brown.
- Pour the mixture into 4 gelatin molds.
- Move the molds around so that the mixture coats the interior.
- Set aside.
- Mix the eggs, sugar, milk and the vanilla extract.
- Pour the mixture into the molds.
- Put the molds over a deep pan with water (double boiler or Bain marie technique) for 1 h in a 350 degree F oven.
- Keep the water in the pan at the same level by adding boiling water.
- Cool and put it in the refrigerator.
- Unmold the flan before serving.

69. Blackberry Custard Pie

1 Serving

Ingredients:

- 1 Unbaked 9-inch pie shell
- 2 c Fresh blackberries
- 4 Eggs
- 2/3 c Sugar
- 1 1/3 c Milk
- 1 ts Vanilla

Steps:

- Sprinkle blackberries in the bottom of pie shell.
- Mix beaten eggs, milk, and vanilla together and pour over blackberries.
- Bake at 400 degrees until custard tests done with a knife coming clean when stuck halfway between the rim and the middle.

70. Baked Crumb Crust

Ingredients:

- 1 Pie crust

-----GRAHAM CRACKERS (ABOUT 16)-----

- 1/3 c Margarine;
- 1/3 c Butter
- 1 1/3 c Graham crackers Crumbs;
- 1/4 c Sugar;

-----VANILLA WAFERS (ABOUT 24 - 2")-----

- 1/4 c Margarine; OR 1/4 c Butter
- 1 1/3 c Vanilla wafers Crumbs;

-----CHOCOLATE WAFERS 18 -2-1/4"-----

- 1/3 c Margarine; OR 1/3 c Butter
- 1 1/3 c Chocolate wafers Crumbs;

-----GINGERSNAPS (ABOUT 20 -2")-----

- 1/3 c Margarine; OR 1/3 c Butter
- 1 1/3 c Gingersnaps crumbs;

-----ZWIEBACK-----

- 6 tb Margarine; OR 6 tb Butter
- 1 1/3 c Zwieback crumbs;
- 1/4 c Sugar;

-----CEREAL FLAKES (ABOUT 4 CUPS)-----

- 1/2 c Margarine;
- 1/2 c Butter
- 1 1/3 c Corn Cereal flakes; OR 1 1/3 c Wheat cereal flakes
- 1/4 c Sugar;

Steps:

- Let butter or margarine soften.
- Place a long length of waxed paper on pastry board; stack crackers, or pour cereal, down centre.
- Make a double fold in paper; tuck ends under.
- Gently roll fine with rolling pin.
- In a 2 cup measuring cup, mix 1 - 1/3 cups of crumbs, sugar, and butter with a fork until crumbly.
- Set aside 3 tablespoons (optional).
- With the back of spoon, press rest to bottom and sides of 9" pie plate, forming a small rim.
- Bake at 375 F for 8 minutes.
- Cool; fill; top with reserved crumbs.

71. Agnes's Mocha Velvet Pie

Ingredients:

- 8 inch baked pie shell

Filling:

- 1/2 cup butter
- 3/4 cup sugar
- 1-ounce unsweetened chocolate, melted
- 1 teaspoon vanilla
- 1 1/2 tablespoons instant coffee
- 2 eggs
- 1/2 cup cream, for whipping

Steps:

- Prepare 8-inch pastry shell.
- Cream butter in a medium-size bowl and gradually add sugar, creaming well after each addition.
- Cool melted chocolate; blend into butter-sugar mixture with instant coffee and vanilla.
- Add eggs, one at a time, beating VERY WELL after each addition.
- Use an electric beater or mixer, for you'll need to beat in each egg 5 minutes to make mixture creamy, thick, and fluffy.
- Turn into baked pastry shell;
- Chill 1 - 2 hours.
- Just before serving, whip cream and garnish pie.

72. "Brown Bag" French Apple Pie

Ingredients:

-----FOR THE PIE-----

- 1 1/2 c All-Purpose Flour
- 1/2 ts Salt
- 1/2 c Shortening
- 5 tb ICE Water
- 8 c Apples [peeled & sliced]
- 1/4 c Granulated Sugar
- 2 tb All-Purpose Flour
- 1/2 ts Nutmeg, Ground
- 2 tb Lemon Juice
- 1 ts Cinnamon, Ground

-----FOR THE TOPPING-----

- 1/2 c Granulated Sugar
- 1/2 c All-Purpose Flour
- 1/3 c Butter
- 1 lg Paper Bag
- Vanilla Ice Cream

Steps:

- Preheat the oven to 400 degrees.

To make the pie:

- Combine the first measure of flour, salt and shortening using a pastry blender until the mixture resembles coarse crumbs, then stir in the water a little at a time, using a fork, and form the dough into a ball.
- Roll out the pastry dough on a lightly floured board. Roll to an 11" or 12" diameter and fit into a 9" pie pan fluting the edges.
- Combine the sugar, the second measure of flour, the cinnamon, the nutmeg and the lemon juice in a large mixing bowl then toss the apple slices in the mixture and arrange them in the pie crust.

To make the topping:

- Combine the sugar and flour in a mixing bowl and cut in the butter using a pastry cutter then sprinkle the topping over the apple filling.
- Place the pie in the LARGE paper bag and place the paper bag on a baking sheet and loosely fold the open end of the bag under. Bake until the apples are tender (50-60 minutes).
- Carefully remove the pie from the bag ~ **CAUTION: WATCH OUT FOR THE STEAM COMING OUT OF THE BAG!**
- Serve warm with generous portions of vanilla ice cream.

73. Apple Blueberry Pie

Ingredients:

- 3/4 cup sugar
- 1/2 tsp. salt
- 1 cup fresh blueberries
- 1 unbaked pie shell
- 3 tbsp. cornstarch
- 4 cups apples, peeled and sliced
- 1 tbsp. lemon juice
- 2 tbsp. margarine

Steps:

- In large mixing bowl, stir together sugar, cornstarch, and salt.
- Add apples, blueberries, and lemon juice; toss to coat the fruit.
- Turn into pastry lined 9-inch pie plate.
- Dot with margarine.
- Add top crust.
- Seal and flute edge.
- Bake in a 425°F oven until crust is browned and filling is bubbly.

74. Baked Peanut Butter Pie

6 Servings

Ingredients:

- 1 c Karo, dark
- 1 c Sugar
- 1/2 ts Vanilla
- 3 Egg; slightly beaten
- 1/2 c Peanut butter, creamy
- 1 Pie shell, 9"; unbaked

Steps:

- Blend the corn syrup, sugar, vanilla, eggs, and peanut butter and pour into the unbaked crust.
- Bake in a 400-degree oven 15 minutes, then lower the temperature to 350 degrees and continue baking 30 to 35 minutes more.
- The center should look "wobbly"; it will set as the pie cools.

75. Banana Caramel Pie

Ingredients:

- 1 (9 inch) prepared graham cracker crust
- 1 (14 ounce) can sweetened condensed milk
- 3 bananas
- 1 cup whipping cream
- 1/4 cup confectioners' sugar
- 2 (1.4 ounce) bars English toffee - flavored candy, crushed

Steps:

- Preheat oven to 325 degrees F (165 degrees C).
- Fill a large saucepan with water and bring to a boil.
- Pour sweetened condensed milk into a small baking dish.
- Cover with aluminum foil.
- Set dish in a larger baking pan.
- Place pan on oven rack and pour boiling water into larger pan, to at least 1 inch deep.
- Carefully slide rack back into the oven.
- Bake 1 hour, until milk, is thick and caramelized.
- Slice bananas and arrange on bottom of graham cracker crust.
- Pour caramelized milk over bananas and allow to cool 30 minutes.
- In a medium mixing bowl, whip cream until soft peaks form.
- Add confectioners' sugar and continue to whip until stiff.
- Spread over cooled caramel.
- Sprinkle with crushed toffee.
- Chill 3 hours before serving.

76. Basic Crust 3

Ingredients:

- 1 1/4 c Sifted all-purpose flour
- 1/4 ts Salt
- 1/2 c Grated parmesan cheese
- 4 T Butter
- 4 To 5 T. cold water

Steps:

- Place the flour, salt, and parmesan cheese in a mixing bowl.
- Cut the butter into the flour mixture with a pastry blender or two knives until the mixture resembles a coarse meal.
- Add 4 T water and stir with a fork, gathering the dough into a ball with your fingertips.
- Add a few more drops of water, if necessary, to make the dough stick together.
- Wrap the dough in wax paper and chill one hour.
- Roll out and partially bake as directed for Basic Crust I.

77. Blueberry Torte

Ingredients:

- 1/2 c Butter or margarine, - softened
- 2 ts Grated lemon peel
- 1 Egg
- 1 1/2 c Pillsbury's BEST all Purpose - Flour or unbleached Flour
- 2 tb Poppy seed
- 1/2 ts Baking soda
- 1/4 ts Salt
- 1/2 c Dairy sour cream

Cake Mix:

- 2/3 cup sugar

Filling:

- 2 cups fresh or frozen blueberries, thawed, drained on paper towels
- 1/3 cup sugar 2 tsp. flour
- 1/4 tsp. nutmeg

Glaze:

- 1/3 cup powdered sugar 1 to 2 tsp. milk

Steps:

- Heat oven to 350 degrees.
- Grease and flour bottom and sides of 9-10 inch spring form pan.
- In a large mixing bowl, beat 2/3 cup sugar and butter until light and fluffy.
- Add lemon peel and egg; beat 2 minutes at medium speed.
- Lightly spoon flour into measuring cup; level off.
- In a medium mixing bowl, combine 1 1/2 cups flour, poppy seed, baking soda and salt; add to butter mixture alternately with sour cream.
- Spread batter over bottom and 1 inch up sides of greased and floured pan, **MAKING SURE BATTER ON SIDES IS 1/4 INCH THICK.**
- In a medium mixing bowl, combine all filling ingredients; spoon over batter.
- Bake at 350 degrees for 45 - 55 minutes or until crust is golden brown.
- Cool slightly.
- Remove sides of pan.
- In a small mixing bowl, combine powdered sugar and enough milk until glaze is of desired drizzling consistency; blend until smooth.
- Drizzle over warm cake.
- Serve warm or cool; makes 8 servings.

78. Butter Cookies

Ingredients:

- 1/2 c Butter (unsalted), - at room temperature
- 1/2 c Sugar - granulated
- 1 1/2 c Flour, white
- 1 lg Egg
- 1 t Vanilla extract
- 1 1/2 t Baking powder

Steps:

- Beat the butter with the sugar.
- Add the egg and vanilla and beat until you get a uniform mixture.
- Mix the flour and baking powder and gradually blend them into the mixture.
- When you're done, you should have rather sticky dough.
- Shape the dough into balls, about 1 inch in diameter.
- Roll them in sugar and place them on an ungreased cookie sheet, leaving about an inch of space between cookies, so that they don't stick together when they expand.
- Bake in preheated oven at 350 degrees F for 20 minutes.
- Remove from oven, let them cool for a while and start eating right away.

79. Cherry Cream Cheese Pie

Ingredients:

- 1 Pie shell -(graham cracker)
- 8 oz Cream cheese
- 1/2 c Sour cream
- 1/3 c Granulated sugar
- 1/2 t Vanilla (or to taste)
- 4 oz Whipped cream
- 14 oz Cherry pie filling -(1 can)

Steps:

- Cream together the cheese and sour cream.
- Fold in sugar gradually.
- Add vanilla and mix well.
- Fold in whipped cream.
- Pour into pie shell and chill for at least 3 hours.
- Pour excess syrup from the can of cherry pie filling.
- Leave some, but you certainly don't need all of it.
- The sauce should cover the cream cheese mix, but the cherries shouldn't be drowning in it.
- Pour pie filling on top.
- Serve cold.

NOTES:

A simple cherry cream cheese pie:

- No baking is required, and it is very easy to make.
- Makes one pie.
- If you don't have the time to sit around for 3 hours waiting for the pie to chill, make the cream cheese filling the night before and let the pie chill overnight.
- Use non - dairy whipped cream substitute.

Usually use the same brand name ingredients for best results:

- Philadelphia cream cheese,
- Breakstone's sour cream,
- Cool - whip and Comstock's cherry pie filling.

80. Chocolate Turtle Pie

Ingredients:

- 1/4 c Caramel ice cream topping
- 6 oz Graham cracker crust
- 1/2 c Pecans; chopped
- 2 pk 4 oz chocolate pudding; - cook and serve variety
- 3 c Milk
- Cool whip

Steps:

- Spread caramel topping on bottom of crust.
- Sprinkle with pecans.
- Refrigerate.
- Stir pudding mixes into milk in medium saucepan.
- Stirring constantly, cook on medium heat until mixture comes to full boil.
- Remove from heat.
- Cool 5 minutes, stirring twice.
- Pour into crust.
- Place plastic wrap on surface of filling.
- Refrigerate 3 hours or until set.
- Garnish with cool whip.

81. Cream Puffs

Ingredients:

-----Pastry-----

- 1 c Water
- 1/2 c Unsalted butter
- 1 c Flour
- 4 Eggs; at room temperature

-----Cream filling-----

- 2 c Milk
- 3/4 c Sugar
- 1/2 ts Salt
- 3 tb Corn starch
- 3 Egg yolks
- 1 ts Vanilla

Steps:

- Boil water and butter.
- Stir in the flour all at once and stir by hand until mixture forms a ball and doesn't stick to the sides of the pot.
- Remove pot from the heat.
- Add the eggs, one at a time, beating well after each addition (this part may be done in the food processor).
- Drop from a spoon onto an ungreased cookie sheet and bake for 40 minutes.
- Slice in half, remove part of the center, and fill with cream filling.
- Cook all but the vanilla until thick, over medium heat.
- Add vanilla when the mixture has cooled.

82. Deep-Dish Pear Pie

Ingredients:

- 2 lb Pears; peeled, halved and cored (about 4 medium)
- 1 tb Lemon juice
- 3 tb Flour, all-purpose
- 1 c Sugar
- ds Salt
- 1/2 ts Cinnamon, ground
- 1/2 ts Nutmeg, ground
- 1 tb Butter Whipped cream; opt.

-----CHEDDAR CHEESE PASTRY-----

- 1 c Flour, all-purpose
- 1/2 ts Salt
- 1/3 c Shortening
- 1/4 c Cheese, cheddar; shredded
- 2 tb Water; cold (to 3 tb.)

Steps:

- Place pear halves in a 1-1/2 qt. casserole or deep-dish 9" pie plate.
- Sprinkle with lemon juice.
- Combine flour, sugar, salt, cinnamon, and nutmeg; sprinkle over pears.
- Dot with butter.
- Cover with Cheddar Cheese Pastry, crimping pastry to sides of dish.
- Cut slits in top of pastry for steam to escape.
- Bake at 350 degrees for 30 to 40 minutes.
- Serve with whipped cream, if desired.

Cheddar Cheese Pastry:

- Combine flour and salt; cut in shortening with pastry blender until mixture resembles coarse meal.
- Stir in cheese.
- Sprinkle cold water evenly over surface; stir with a fork until all dry ingredients are moistened.
- Shape dough into a ball.
- Roll out dough on a floured surface; cut dough to cover the top of a deep-dish 9" pie plate pastry for one 9-inch pie.

83. Double Chocolate Chess Pie

Ingredients:

- 110 g Butter
- 60 g Unsweetened chocolate
- 200 g Sugar
- 3 Eggs; lightly beaten
- 60 ml Crème de cacao liqueur
- 15 g All-purpose flour
- 7 1/2 ml Vanilla extract
- 1/2 ml Salt
- 1 Baked pie shell
- Vanilla ice cream or sweetened whipped cream

Steps:

- Preheat oven to 175C.
- In a medium saucepan over low heat melt butter.
- Blend in sugar, eggs, liqueur, flour, vanilla, and salt.
- Beat until smooth.
- Pour into the pie shell.
- Bake for 30 to 35 minutes or until set.
- Cool.
- Serve with ice cream or whipped cream.

84. Flaky Pie Pastry

Ingredients:

- 1 1/3 c All-purpose flour
- 1/2 t Salt
- 1/2 c Crisco
- 3 tb Or 4, ice water

Steps:

- Blend flour and salt together in large mixing bowl.
- Blend Crisco into flour mixture using a pastry blender until mixture resembles a combination of coarse meal and peas.
- Add ice water one tablespoon at a time, tossing mixture lightly with a fork to combine.
- When mixture can be compressed easily with a fork, enough ice water has been added.
- Form pastry mixture into a flat disk and wrap tightly in plastic wrap or waxed paper.
- Pastry may be refrigerated until ready for use.
- Roll between two sheets of waxed paper to 1/8-inch thickness.
- If pre-baking for non-baked filling, bake at 425 degrees F for 12 minutes.
- Yields one 9-inch pie shell.

85. Feliciano Sweet Potato Pie

Ingredients:

Filling:

- 3 Sweet potatoes
- 1/2 Lemon
- 1 Stick butter
- 3 T Flour
- 1 c Sugar
- 1 t Vanilla

Pie shell:

- 3 oz cream cheese
- 1 stick butter
- 1 cup flour

Steps:

- Mix cream cheese, butter and flour by hand and roll out on floured board.
- Place in pie pan.
- Peel and cut up sweet potatoes.
- Place in pot with 1/4 of lemon with 1" of boiling water; cook until tender.
- Mash sweet potatoes, measure 2 cups and mix with other ingredients.
- Add juice of 1/4 lemon, mix and pour into pie shell.
- Bake in a 350F oven for 1 hour.

86. Double Layer Pumpkin Pie

Ingredients:

- 4 oz Philly Cream Cheese [softened]
- 1 tb Milk
- 1 tb Sugar
- 1 1/2 c CoolWhip [thawed]
- 1 Graham cracker pie crust [prepared]
- 1 c Milk [cold]
- 1 cn (16oz) pumpkin
- 2 pk Vanilla flavored Jell-o
- Pudding & Pie filling
- 4 ts Pumpkin pie spice

Steps:

- Mix the cream cheese, 1 tb milk, and the sugar in a large mixing bowl with a wire whisk until smooth then gently stir in the whipped topping.
- Spread on the bottom of the prepared pie crust.
- Pour 1 c cold milk into a mixing bowl and add the pumpkin, pudding mixes, and the remainder of the spices beating with wire whisk until well mixed (it will be thick).
- Then spread over the cream cheese layer in the prepared pie crust.
- Refrigerate for at least 4 hrs.
- Till set then garnish with additional whipped topping before serving.

87. Fried Peach Pie

Ingredients:

- 2 1/2 c All - purpose flour
- 1 tb Sugar
- 1 tb Baking powder
- 1 ts Salt
- 1/3 c Shortening
- 1 ea Egg; beaten
- 3/4 c Plus 1 tbsp. evaporated milk
- 1 ea 8 oz package dried peaches
- 1 1/4 c water
- 1/4 c To 1/3 cup sugar
- Vegetable oil

Steps:

- Combine flour, sugar, baking powder, and salt; cut in shortening until mixture resembles coarse meal.
- Combine egg and milk; mix well, and stir into flour mixture just until moistened.
- Cover mixture, and chill 24 hours.
- Cut peaches into quarters.
- Bring peaches and water to a boil; simmer, uncovered, 15 minutes, stirring occasionally.
- Stir in sugar.
- Divide pastry into 22 to 24 portions.
- On a lightly floured surface, roll each portion to a 3-inch circle.
- Place about 1 tablespoon peach mixture on each pastry circle.
- Moisten edges of circles; fold pastry in half, making sure edges are even.
- Using a fork dipped in flour, press edges of pastry together to seal.
- Prick pastry 2 or 3 times.
- Heat 1 inch of oil to 375F.
- Cook pies until golden brown, turning only once.
- Drain well, about 2 dozen.

88. Fried Pies

Ingredients:

- 2 c Flour
- 1/2 c Shortening
- 1 x Fruit, stewed
- 1 t Salt
- 1/3 c Water, cold

Steps:

- Sift the flour and salt together, cut in the shortening and mix with hands.
- Add water.
- Roll out about 1/8 inch thick on a floured board.
- Cut with a large cookie cutter about 4 inches in diameter.
- In each round, place 1 1/2 tbsp. sweetened mashed fruit (dried apricots, peaches, prunes or thick apple sauce).
- Moisten edges with cold water, fold to make semi – circle and press edges together with a fork.
- Fry in deep fat.

89. German Chocolate Pie

Ingredients:

- 3 c Sugar
- 7 tb Baking Cocoa
- 13 oz Evaporated Milk
- 4 ea Eggs: Lg, Beaten
- 1/2 c Butter Or Regular Margarine
- 1 t Vanilla
- 2 c Coconut; Flaked
- 1 c Pecans; Chopped
- 2 ea Unbaked 9-inch Pie Shells

Steps:

- Melt the margarine and set aside.
- Combine the sugar and baking cocoa in a bowl.
- Stir in the evaporated milk, eggs, melted butter or margarine, and vanilla, blending well.
- Stir in the coconut and pecans and turn into two unbaked pie shells.
- Bake in a 350 degree F oven for 40 minutes or until set around the edges.
- Cool on racks.
- Makes 2 pies of 6 servings each.

90. Green Apple Crisp

Ingredients:

- 3 c Large apple slices
- 1 T Lemon juice
- 1/4 ts Cinnamon
- 1 T Sugar
- 3/4 c Flour
- 2/3 c Sugar
- 1/3 c Butter

Steps:

- Place the apple slices in the bottom of a buttered baking dish, sprinkle with the 1 T sugar and lemon juice.
- Combine the flour and the 2/3 c sugar, add butter and mix until it becomes a mass; then spread completely over the apples and sprinkle on cinnamon.
- Bake in an oven around 375 degrees for 35 minutes.
- Spoon into serving dishes and sprinkle with black walnut meats and whipped cream.

91. Gumdrops Cake

Ingredients:

- 4 c Flour
- 2 Eggs
- 1 t Baking soda
- 1 1/2 c Applesauce
- 1/4 t Salt
- 1 t Vanilla
- 1 t Cinnamon
- 1 lb Raisins, white
- 1/4 t Cloves, ground
- 8 oz. Gumdrops (no black ones; 2 standard bags)
- 1/4 t Nutmeg
- 12 oz. Coconut, shredded - (1 standard bag)
- 1 c Butter
- Walnuts, to taste
- 2 c Sugar

Steps:

- Cream together butter, sugar and eggs in one bowl.
- In another bowl, mix the dry ingredients together (flour, salt, soda and seasonings).
- Add the flour mixture to the butter mixture half at a time, alternating it with the applesauce.
- Pick all the black gumdrops out and eat them or throw them away.
- Add the nuts, raisins, coconut and remaining gumdrops; blend well.
- Line 2 large loaf pans or 5 small loaf pans with wax paper! (Grease won't work).
- Fill pans about 2/3 full.
- Bake at 300 degrees F. for about 2 hours.
- Let cool for about 15 minutes before you try to remove the loaves from the pan.
- They should just fall right out when turned upside down then peel off the wax paper.

92. Hannah's Pumpkin Pudding

1 Serving

Ingredients:

- 1 1/2 c Browned, strained pumpkin
- 2 tb All - purpose flour
- 1 c Brown sugar
- 2 c Milk
- 1 c Carnation 2% canned milk
- 1 ts Cinnamon
- 1/2 ts Ginger
- 1/2 ts Nutmeg
- 2 Eggs, beaten

Steps:

- This recipe calls for browned pumpkin which is accomplished by buttering a heavy cast iron frying pan and cooking the 2 cups pumpkin over medium heat, stirring and turning so all parts dry properly.
- Keep this up till it is reduced to 1 1/2 cups.
- It will be slightly browned.
- Place the browned pumpkin in a mixing bowl, sprinkle with flour and brown sugar and stir till thoroughly mixed.
- Add spices and eggs and beat well.
- Scald milk.
- Add the canned milk to scalded milk.
- Add milks to pumpkin mixture.
- Beat together till well mixed.
- Place mixture in a greased casserole and place it in a larger casserole with hot water that comes half - way up the outside of inner casserole.
- Place in a 325 F oven and oven poach till a knife comes out clean when tested.
- Serve hot or cold.
- This is actually my pumpkin pie filling, but I prefer it without the pastry and it is better for me.
- No great amount of fat in this one.

93. Honey Meringue

1 Pie

Ingredients:

- 1 c Honey
- 2 Egg whites
- 1/2 tsp. Vanilla
- 1 ts Baking powder
- 1/8 ts Salt (or less)

Steps:

- Boil honey to 250 about 10 minutes.
- Pour slowly over beaten egg whites, beating constantly.
- Add vanilla and beat until cool.
- This mixture may be used on pies, baked apples, or puddings.

94. Invisible Oatmeal Cookies

Ingredients:

- 1 c Flour
- 2 t Baking powder
- 1/2 t Salt
- 1 t Cinnamon, ground
- 1/4 t Nutmeg, ground
- 1/2 c Butter (softened to room temperature)
- 1 c Brown sugar (packed firmly into measuring cup)
- 1 1/2 c Oats, quick - cooking (uncooked)
- 2 lg Eggs (lightly beaten)
- 1 t Vanilla extract
- 1 t Almond extract
- 1 c Raisins
- 1 c Dates (chopped)
- 1 c Pecans (chopped)

Steps:

- Preheat oven to 350 degrees F.
- Sift together flour, baking powder, salt, cinnamon and nutmeg until well blended.
- In a separate bowl, stir softened butter with brown sugar until well mixed.
- Stir sifted dry ingredients into butter - sugar mixture.
- Stir in dry oats and beaten eggs.
- Add vanilla and almond extracts.
- Mix thoroughly.
- Stir in raisins, chopped dates and chopped pecans.
- Mix well until batter is firm.
- Drop small dollops (each about 1 heaping teaspoon) about 2 inches apart onto a greased cookie sheet.
- Bake for 18 minutes in 350 degrees F oven until golden brown.
- Remove from cookie sheet, lay flat, and cool for 10 minutes before serving.

95. Key Lime Pie

Ingredients:

- 3 Eggs
- 14 oz. Condensed milk (one - standard can)
- 4 oz. Key Lime juice
- Sugar
- 1 Graham cracker pie -crust

Steps:

- Separate the eggs.
- You'll be whipping the whites, so put them in a large enough bowl.
- Combine the egg yolks, the condensed milk, and the juice, and stir until thoroughly combined.
- The acidity of the juice thickens the milk and eggs into a custard.
- Add a pinch of sugar to the egg whites, and beat them until stiff but not dry.
- Spoon the custard into the pie crust and even it out.
- Spoon the beaten egg whites on top of the custard and even it out so it looks pretty.
- Chill before serving.
- If you like, run the pie under a hot broiler for a minute until the egg whites are slightly browned. (This is primarily for appearance, it doesn't affect the flavor much.)

96. Key Orange Pie

Ingredients:

- 1 c Heavy cream
- 1/4 c Cold water
- 1 pk Unflavored gelatine
- 6 oz. Orange juice concentrate
- 8 oz. Cream cheese; softened
- 3/4 c Confectioners' sugar
- 2 tsp. Vanilla extract
- 2 tb Grand Marnier
- 9 To 10" graham cracker crust
- Orange slices for garnish

Steps:

- Put the cream into a small saucepan over high heat.
- Just before it comes to a boil, put the cold water into a blender and sprinkle in the gelatine, where it should stand for a minute or so.
- Add the boiling cream to the blender, process on low until all of the gelatine has dissolved (2 - 3 min.).
- Add the concentrated orange juice, cream cheese, sugar, vanilla, and Grand Marnier; process until it is all well blended.
- Chill for 15 to 20 minutes; pour into the crust and chill until it firms up.
- Garnish with orange slices or whole raspberries, strawberries, or blackberries and serve.

97. Lemon Blossom Pie with Tall N' Tender Meringue

Ingredients:

- 1 c C and H Granulated Sugar
- 4 tb Corn-starch
- 1/4 tsp. Salt
- 3 Eggs; separated
- 1/3 c Lemon juice
- 2 tsp. Grated lemon peel
- 1 1/2 c Water
- 2 tb butter or margarine
- 1 8-inch pastry shell -- (baked and cooled)

Steps:

- Combine sugar, corn-starch, and salt in saucepan.
- Mix well.
- Add egg yolks, lemon juice and peel and water.
- Beat with wire whisk until smooth.
- Place over medium heat, bring to boil stirring briskly until clear and thickened.
- Remove from heat; stir in butter.
- Cool 5 minutes then pour in pastry shell.

TALL 'N' TENDER meringue:

- Beat 3 egg whites with 1/8 teaspoon salt until foamy throughout.
- Gradually beat in 1/2 cup C and H Granulated or Superfine Sugar; beating until meringue will hold up in stiff points.
- Spread over warm filling in swoops and swirls, making sure it seals to edge of crust all around.
- Bake at 350 degrees for 10 to 12 minutes, until nicely browned.
- Cool, not in a draft.

Microwave directions:

- Combine sugar, corn-starch and salt in a deep 2-quart glass mixing bowl.
- Add egg yolks, lemon juice and peel and water.
- Beat with whisk until smooth.
- Microwave on full power 8 minutes, stirring 3 times.
- Precede {sic} as recipe directs.

98. Mississippi Mud Cake

Ingredients:

- 1 c Margarine
- 1/2 c Cocoa
- 2 c Sugar
- 4 Eggs, slightly beaten
- 1 t Vanilla
- 1 1/2 c Flour
- 1/8 t Salt
- 1 1/2 c Peanuts, chopped
- 2 c Miniature marshmallows

Steps:

- Preheat oven to 350 F.
- Melt the margarine in a saucepan.
- Add the cocoa and stir until blended.
- Remove the saucepan from the heat, add the sugar, eggs, vanilla, and mix them all together.
- Combine the flour, salt and the nuts in a mixing bowl, and stir so that the nuts are coated with the flour.
- Add this gradually to the mixture in the saucepan.
- Spoon this into a greased 13 x 9 x 2 pan and bake for 35 - 40 minutes in the preheated oven.
- Spread the marshmallows on the warm cake.
- When the cake cools, you will notice the reasoning behind its name.
- It may not look like much, but it sure tastes great.

99. Mom's Homemade Apple Pie

Ingredients:

- 6 lg Macintosh apples, sliced
- 1/2 c Light brown sugar
- 1/2 c Granulated sugar
- 2 tsp. Cinnamon
- 1 tsp. Allspice
- 1 tsp. Nutmeg

CRUST

- 2 c Flour
- 1/2 c Vegetable oil
- 1/4 c Milk
- 5 ds Salt

Steps:

- Prepare the crust by mixing the flour, oil, milk, and salt.
- Separate into two balls, and put each between 2 pieces of wax paper to roll out, as the crust will be very flaky.
- Make bottom crust and place in 8 - 9-inch pie plate, depending upon size you want.
- Preheat the oven to 425 F.
- In a large bowl, put the apples, sugar, and spices.
- Cut through with a knife to create the appearance of chopped apples.
- Put mixture in pie plate, and dot with a few pats of butter and a few teaspoons of flour.
- Roll top crust out, and put on pie.
- Slit the pie, and put in oven.
- Be sure to put a lining underneath the pie or a cookie sheet as the pie is sure to run over.
- Bake at 425 degrees for 10 minutes, and then reduce oven heat to 350 degrees and bake for 50 minutes or until both top and bottom crusts are brown.
- Remove from oven and cool on wire rack.

Prepare the following glaze:

- 3/4 cup confectioners' sugar
- 1/2 tsp vanilla milk to make a glaze
- While the pie is still hot, brush this glaze on top of the pie and be sure that the glaze drips into the slits.
- Cool, and serve with vanilla ice cream or fresh whipped cream.

100. Oatmeal Fudge Cookies

Ingredients:

- 3 c Rolled oats
- 1 t Vanilla extract
- 1 c Nuts, chopped (optional)
- 2 c Sugar, granulated
- 1/2 c Cocoa powder
- 1/2 c Evaporated milk
- 1/4 lb Butter

Steps:

- Combine oats, vanilla and nuts in a mixing bowl and set aside.
- Combine sugar, cocoa and evaporated milk in a heavy, 2-quart saucepan.
- Bring to a full rolling boil over medium - high heat, **STIRRING CONSTANTLY**.
- Let boil, while stirring, for 2 minutes.
- Remove pan from heat and add the butter.
- Stir until butter is melted and incorporated.
- Quickly add oat mixture to pan and stir until well mixed.
- Drop by the spoonful onto waxed paper.
- Let cool for 2 hours to set.

101. Peach Pie with Crumb Topping

Ingredients:

- 8 Peaches; peeled & sliced
- 1 T Lemon juice
- 1/4 t Vanilla
- 3 T Flour
- 1/2 c Sugar
- 1/4 c Brown sugar
- 1/2 t Cinnamon
- 1/4 t Salt
- 9 Inch unbaked pie shell

-----**TOPPING**-----

- 3/4 c Sugar
- 1/2 c Flour
- 1/3 c Margarine; softened

Steps:

- In a large mixing bowl, combine filling ingredients; toss well to distribute evenly.
- In another bowl, mix together topping ingredients until crumbly.
- Turn filling into shell and sprinkle with topping.
- Bake in a preheated 375 C oven for 1 to 1 1/4 hours or until brown and bubbly.
- Each serving contains 351 calories and 12 grams fat.

102. Pecan Delight

Ingredients:

- 3 ea. Egg whites
- 20 ea. Round buttery crackers; roll
- 1 c Sugar; fine
- 1/4 t Baking powder
- 1 c Finely chopped pecans
- 1 t Vanilla extract
- 1 x Whipped cream

Steps:

- Grease 9" glass pie pan.
- Beat egg whites till stiff; fold in sugar, baking powder, and vanilla extract.
- Beat until stiff.
- Fold in cracker crumbs & chopped pecans.
- Pour mix into pie pan.
- Bake at 350 degrees for 20 min.
- Top with ==>> whipped cream.
- 6 - 8 servings.

103. Plain Pie Pastry

Ingredients:

- 3 c Flour
- 1 c Shortening
- 1 tsp. Salt
- 1 tsp. Baking powder
- 2/3 c Water (iced)

Steps:

- Sift flour, salt, and baking powder into a mixing bowl and cut in shortening with a pastry blender.
- Add ice water and mix lightly until dough forms a solid mass.
- Chill.
- Roll out and line pie shell.
- Trim edges and bake at 450 degrees for 15 - 20 minutes.

104. Raspberries & Cream Snowflake Pie

Ingredients:

- Pillsbury pie crust (15 oz.)
- 21 Ounces raspberry fruit pie filling
- 8 Ounces cream cheese, softened
- 14 Ounces sweetened condensed milk
- 1/3 Cup lemon juice
- 1/2 Teaspoon almond extract
- 1/2 Teaspoon powdered sugar, (to 1 tsp.)

Steps:

- Allow both crust pouches to stand at room temperature for 15-20 minutes.
- Heat oven to 450 degrees.
- Prepare 1 crust according to package directions for unfilled one-crust pie using 9-inch pie pan.
- Bake at 450-degrees for 9 - 11 minutes or until lightly browned; cool.
- To make snowflake crust, unfold remaining crust onto ungreased cookie sheet; remove plastic sheets.
- Cut crust into 7-1/2-inch-diameter circle; discard scraps.
- Refold circle into fourths on cookie sheet.
- With knife, cut designs from folded and curved edges; discard scraps. Unfold.
- Bake at 450-degrees for 6 - 8 minutes or until lightly browned; cool completely.
- Reserve 1/2 cup raspberry filling; spoon remaining filling into cooled crust in pan.
- In large mixing bowl, beat cream cheese until light and fluffy.
- Add milk; blend well.
- Add lemon juice and almond extract; stir until thickened.
- Spoon over raspberry filling in crust.
- Refrigerate 1 hour.
- Spoon reserved raspberry filling around edge of pie; place snowflake crust on top.
- Refrigerate several hours.
- Just before serving, sprinkle with powdered sugar.
- Store in refrigerator.