

## **Pie Crust Recipes**

### **Standard Pie Recipe**

#### **8-or 9-inch one-crust pie**

1 cup flour  
1/2 tsp. salt  
1/3 cup + 1 Tbs. shortening  
2 to 3 Tbs. COLD water

#### **8-or 9-inch two-crust pie**

2 cups flour  
1 tsp. salt  
2/3 cup + 2 Tbs. shortening  
4 to 5 Tbs. COLD water

#### **10-inch one-crust pie**

1 1/3 cups flour  
1 tsp. salt  
1/2 cup shortening  
3 to 4 tbs. COLD water

#### **10-inch two-crust pie**

2 2/3 cups flour  
1 tsp. salt  
1 cup shortening  
7 to 8 Tbs. COLD water

Measure flour and salt into bowl. Cut in shortening thoroughly. Sprinkle in water, 1 tablespoon at a time, mixing until all flour is moistened and dough almost cleans side of bowl (1 to 2 teaspoons water can be added if needed).

Gather dough into ball; shape into flattened round on lightly floured cloth-covered board. (For Two-crust Pie, divide dough in half and shape into 2 flattened rounds.) With floured stockinet-covered rolling pin, roll dough 2 inches larger than inverted pie pan. Fold pastry into quarters; unfold and ease into pan. *For One-crust Pie:* Trim overhanging edge of pastry 1 inch from rim of pan. Fold and roll pastry under, even with pan; flute. Fill and bake as directed in recipe.

*For Baked Pie Shell:* Prick bottom and side thoroughly with fork. Bake at 475° for 8 to 10 minutes.

*For Two-crust Pie:* Turn desired filling into pastry-lined pie pan. Trim overhanging edge of pastry 1/2 inch from rim of pan. Roll second round of dough. Fold into quarters; cut slits so steam can escape. Place over filling and unfold. Trim overhanging edge of pastry 1 inch from rim of pan. Fold and roll top edge under lower edge, pressing on rim to seal; flute. Cover edge with 2- to 3-inch strip of aluminum foil to prevent excessive browning; remove foil last 15 minutes of baking. Bake as directed in recipe.

### ***From Betty Crocker's Cookbook***

#### **Pie Crust**

3 cups flour

1 1/3 cups lard or 1 1/2 cup shortening  
6 Tbs. water  
1 Tbs. vinegar  
1 egg  
1 tsp. salt

Cut in lard with flour and salt. Beat egg. Add vinegar and water. Mix together. Roll out into pie crusts.

### **Pie Crust**

To Make:

	(6)	(4)	(2)
Amount:	2 crust pies	2 crust pies	2 crust pies
Flour	6 cups	4 cups	2 cups
Salt	1 tablespoon	2 teaspoons	1 teaspoon
Shortening	3 cups	2 cups	1 cup
Water			
(large amount)	1 cup	2/3 cup	1/3 cup
Water			
(small amount)	3 Tbs.	2 Tbs.	1 Tbs.

Mix flour and salt. Cut in shortening with pastry blender. Make a well in the center. First, add larger amount of water. Stir with fork until flour is absorbed and ball forms. Then add smaller amount of water, only as necessary to get moist dough (barely sticky). Store in airtight container and refrigerate for up to 10 days.

### ***TO ROLL CRUST:***

Flour board and rolling pin well. Mold handful of dough into a ball. Flatten with hand to flat pancake. Roll out from center to about 1/8" thickness. Fold in half. Lift into pan. Open and shape to pan. Crimp edges with fingers. Cut off excess dough. Fill and bake according to individual recipe, or for baked shell, bake at 375° for 10 to 12 minutes (until golden brown). Yield: 2 to 6 (2 crust) pies.

***Marie Lloyd, Heritage Cookbook***

### **Best Ever Pastry Shell**

3 cups flour  
1 1/2 cups Crisco

1 tsp. salt  
1 large egg  
1 tsp. white vinegar  
5 tablespoons whole milk  
2 10-inch deep-dish pie shells

With pastry blender, combine flour, Crisco and salt until mixture resembles coarse meal. In small bowl, mix egg, vinegar and milk; add to flour mixture, mixing only until dough holds together in a ball. Refrigerate for 1 hour. Roll out on floured waxed paper or pastry cloth. Turn onto lightly-greased pie plate. Trim to a 1-inch overhang and flute edges. *Freezes well.*

To bake, prick all over with fork. Bake at 400° for 11 minutes or until lightly golden brown.

### **Lion House Pie Dough**

1/4 cup butter  
1/4 cup margarine  
1/3 cup shortening  
1/3 cup lard  
1 tbs. sugar  
1/2 tsp. baking powder  
1 tsp. salt  
1 tbs. nonfat dry milk  
3 cups unsifted all-purpose flour  
1/2 cup COLD water(may need 1 tbs. more water)

In a mixer cream together the fats. Add sugar, baking powder, salt, and dry milk. Add half the flour and mix well. Add water and remaining flour. This can all be done in the mixer. (This crust can also be made using the traditional pie crust method, by hand-cutting fat into dry ingredients.)

Roll out half of the pastry very thin. Line a pie pan. Trim pastry 1/4-inch beyond rim of pie pan. Roll out remaining pastry for top crust. Cut several slits or a fancy design near center. Fill bottom crust. Moisten the edge of the bottom crust and center top crust over filling. Open slits with knife (steam must escape during baking). Trim the top crust, letting it extend 1/2-inch over rim. To seal, press top and bottom crusts together on rim. Then fold edge of top crust under bottom crust and flute. Bake according to directions in individual recipe.

Makes one 9-inch two-crust pie. This is a very pliable, tender, easy-to-handle dough. If you are making an 8-inch pie, extra dough may be wrapped well in plastic wrap and stored in the freezer for future use. Leftover pie dough makes excellent tarts.

### **Apple Pie Recipes**

#### **Apple Pie**

6 to 7 tart apples or two #2 cans sliced pie apples, drained

(5 cups)  
3/4 to 1 cup sugar  
2 to 3 Tbs. flour  
1/2 to 1 tsp. cinnamon  
dash nutmeg  
dash salt  
1 tsp. lemon juice (if desired)  
Pastry for 2-crust 9-inch pie  
2 Tbs. butter

Pare apples and slice thin. Combine sugar, flour, spices and salt; mix with apples. Line 9-inch pie plate with pastry, fill with apples. (Pour lemon juice over if desired) Dot with butter. Adjust top crust; sprinkle with sugar for sparkle. Bake in hot oven 400° for 50 minutes or till done.

### **Apple Crumb Pie**

4 to 5 tart apples or two #2 cans (5 cups) sliced pie  
apples, drained  
1 9-inch unbaked pastry shell  
1/2 cup sugar  
1 tsp. cinnamon  
1/2 cup sugar  
3/4 cup flour  
1/3 cup butter or margarine

Pare apples; cut in eighths. Arrange in unbaked pie shell. Mix 1/2 cup sugar with cinnamon. Sprinkle over the apples.

Sift 1/2 cup sugar with flour; cut in the butter till crumbly. Sprinkle over apples. Bake in hot oven 350° for 1 hour or until done. Cool. Serve with ice cream or whipped cream.

### **Dutch Apple Pie**

Pastry for one crust:  
6 to 7 medium sized apples  
3 Tbs. flour

1 cup sugar  
1/4 tsp. cloves  
1/2 tsp. cinnamon}  
1 1/2 Tbs. sugar}  
1 cup sour cream

Roll out crust to about 1/8-inch thick and line pie pan. Build up or flute edge. Pare, core and slice apples medium thin. Put apples in a separate bowl and stir in sour cream. Mix flour, sugar and cloves together. Mix with the apple mixture. Put apple filling into prepared unbaked pie shell. Sprinkle cinnamon and 1 1/2 Tbs. sugar over the top. Bake in a hot oven 450° for 10 minutes then moderate oven 350° for about 40 minutes.

### **Apple Pie Filling**

42 - 46 apples  
Mix together: 4 1/2 cups sugar    2 tsp. cinnamon  
                         1 cup cornstarch   1/4 tsp. nutmeg  
                         1 tsp. salt

Bring to a boil: 10 cups water, 3 tsp. vanilla, 3 Tbs. lemon juice. Add dry ingredients. Boil until bubbly and thick.

Put sliced apples in bottles and pour syrup over them. Seal. Cold pack pints for 20 minutes and quarts for 25 minutes.

### **Canned Apple Pie Filling**

7 qts. Sliced apples  
Cook until thick and bubbly:  
1 1/4 cup cornstarch  
5 1/2 cup sugar  
3 tsp. cinnamon  
1/2 tsp. nutmeg  
1 tsp. salt  
9 cups water

Remove from heat. Add 3 Tbs. lemon juice. Layer apples and sauce. (approximately 2 1/4 cup sauce) Cold pack for 25 minutes.

### **Quiche Lorraine**

1 (8 oz.) pkg. sliced bacon, diced (or substitute with ham)  
1 1/2 cup swiss cheese  
1/2 cup onion  
2 1/2 oz. mushrooms

4 eggs  
2 1/2 cup half & half  
1/2 tsp. salt  
dash of pepper  
dash of ground nutmeg

1 (9-inch) unbaked pie crust

In 10-inch skillet over medium-low heat, cook bacon until browned. With slotted spoon, remove bacon to drain on paper towels. (Or cook in microwave oven)

Layer cheese, mushrooms, onions and bacon in unbaked pie crust. In medium bowl with wire whip or fork, beat eggs; stir in half & half, salt, pepper and nutmeg. Pour into pie crust over layers. Bake in 375° oven for 50 to 55 minutes. Let stand 10 minutes before serving. Makes 6 main-dish servings.

### **Asparagus Quiche**

14 whole asparagus spears, cooked (1 lb.)  
1 unbaked 9-inch pie shell  
3 eggs, slightly beaten  
3/4 tsp. salt  
pinch of pepper  
1 cup half & half cream  
1/4 lb. bacon slices, cooked and crumbled  
1 cup (4 oz.) shredded swiss cheese  
1/4 cup mushroom slices (optional)

Place pie shell in freezer for 15 minutes. Preheat oven to 425°. Bake shell 7 to 10 minutes. Remove. Meanwhile, leave 8 spears of asparagus for garnish. Chop the rest. Mix next 4 ingredients and chopped asparagus. Sprinkle bacon and cheese over bottom of pie crust. Pour in egg mixture. Arrange other asparagus spears in spoke fashion on top.

### **Chicken Filling**

Place 5 - 6 chicken breasts in water.

The water should be about 2 inches above the chicken. Boil until done.

Remove chicken and add 2 Tbs. chicken base. Bring to a boil and thicken with flour and water (it should take about 1 1/2 cup flour).

After the gravy has cooked add:

- 5 cups chicken
- 4 cups carrots (cooked about 10 minutes)
- 3 cups potatoes (cooked about 7 minutes)
- 1 cup celery (cooked about 10 minutes)
- 1/2 package of frozen peas.

**\*\*This is an excellent way to use leftovers from your Thanksgiving turkey.**

### **Beef Filling**

Brown 2 lbs. ground beef with 1 medium onion and drain.

In a saucepan mix:

- 2 packages Schillings brown beef gravy
- 2 packages Schillings beef stew mix
- 8 cups water.

Cook until thickened.

Add:

- 4 cups carrots (cooked about 10 minutes)
- 3 cups potatoes (cooked about 7 minutes)
- 1 cup celery (cooked about 10 minutes)
- 1/2 package of frozen peas

***\*The meat pie recipes are from Marie Lloyd in Fruit Heights***

### **Black Raspberry Pie**

- 3 cups frozen black raspberries (or other frozen berries)
- 1 cup sugar
- 3 Tbs. tapioca
- 1 Tbs. lemon juice

In a large mixing bowl stir together sugar and tapioca. Add berries and lemon juice. Gently toss till coated. Let mixture stand about 15 minutes or till a syrup forms, stirring occasionally. (If using frozen fruit, let mixture stand about 1 hour.)

Stir berry mixture. Transfer berry mixture to pastry-lined pie plate. Trim pastry to edge of pie plate. Cut slits in remaining pastry; place on filling and seal. Crimp edge as desired.

To prevent overbrowning, cover edge of the pie with foil. Bake in a 375° oven for 25 minutes for fresh fruit (50 minutes for frozen fruit). Remove foil. Bake for 25 to 35 minutes more for fresh fruit (about 30 minutes for frozen fruit) or till top is golden. Cool on a wire rack. Makes 8 servings.

### **Cherry Pie**

2 16-ounce cans pitted tart red cherries (water pack)  
1 1/2 cups sugar  
1/3 cup cornstarch  
1 Tbs. butter or margarine  
3 or 4 drops almond extract  
10 drops red food coloring

Pastry for double crusted pie.

Drain cherries; reserve 1 cup liquid. In a saucepan combine *3/4 cup of the sugar*, the cornstarch, and *dash salt*. Stir in reserved cherry liquid. Cook and stir over medium heat till thickened and bubbly. Cook and stir 1 minute more. Remove from heat. Stir in remaining 3/4 cup sugar, the cherries, butter or margarine, almond extract and red food coloring. Let stand while preparing pastry. Fill a pastry-lined 9-inch pie plate with cherry mixture. Adjust lattice crust; flute edge. Cover edge of pie with foil. Bake in a 375° oven for 25 minutes. Remove foil; bake for 25 to 30 minutes more or till crust is golden. Cool on a wire rack before serving. Makes 8 servings.

### **Tart Recipes**

#### **Lemon Pie Filling**

2 egg yolks  
grated lemon rind  
1/2 cup lemon juice  
1 can Eagle Brand Milk (sweetened condensed milk)



Mix egg yolks, gradually blend in lemon juice and lemon rind.  
Then gradually pour in milk. Fill in baked tart shells.

### **Pecan Tortes**

1/4 lb. margarine or butter  
1 cup flour  
3 oz. pkg. cream cheese (let soften)

Mix together, form balls and press in tiny muffin tins.

Filling:

1 Tbs. melted butter	1 egg beaten
3/4 cup brown sugar	2/3 cup pecans, chopped
1 tsp. vanilla	pinch salt

Mix all ingredients, fill shells and bake 25 minutes at 350°.  
Makes 20 cookies.

### **Cherry Tarts**

1 recipe baked pastry in tart-shaped shells

{1 - 3 oz. pkg. cream cheese (room temperature)  
{1/2 cup confectioners sugar  
{1 cup whipping cream

1 can pie cherry filling (instant)

Place the above ingredients in mixing bowl and beat with mixer until the consistency of whipped cream. Spoon creamed mixture into baked tart shells, leaving enough room to top with generous portions of pie cherries. Chill and serve.

### **Cream Puffs**

1/2 cup water  
1/4 cup butter or margarine  
1/2 cup flour  
2 eggs

Heat oven to 400°. Heat water and butter to rolling boil in 2 1/2 quart saucepan. Stir in flour. Stir vigorously over **LOW HEAT** about

1 minute or until mixture forms a ball. Remove from heat. Beat in eggs, ***all at one time***, continue beating until smooth. Drop dough by scant 1/4 cupfuls 3 inches apart onto ***ungreased*** baking sheet.

Bake 35 to 40 minutes or until puffed and golden in color. Cool away from draft. Cut off tops. Pull out any filaments of soft dough. Carefully fill puffs with Vanilla Cream Pudding. Replace tops; dust with sifted powdered sugar. Refrigerate until serving time. Makes 6 cream puffs.

### **Vanilla Cream Pudding**

6 Tbs. sugar  
2 Tbs. cornstarch  
pinch of salt  
2 cup milk  
2 egg yolk, slightly beaten  
2 Tbs. butter or margarine, softened  
2 tsp. vanilla

Blend sugar, cornstarch and salt in 2-quart saucepan. Gradually stir in milk. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir at least half of the hot mixture gradually into egg yolks. Stir back into hot mixture in saucepan. Boil and stir 1 minute; remove from heat. Stir in margarine and vanilla; cool.