

FOR THE LOVE OF PIE



TRIED AND TRUE PIE RECIPES

FROM THE READERS OF
HEAVENLYHOMEMAKERS

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For the Love of Pie Recipe Ebook has been created by homemakers all over the U.S. and beyond for the enjoyment of everyone. These tried and true recipes are family favorites of Heavenly Homemaker's readers.

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Enjoy all of the delicious recipes included in this ebook. Feel free to share these recipes so that everyone can experience...the Love of Pie!

FOR THE
LOVE OF PIE
CRUST...

Theresa's Whole Wheat Pie Crust (makes 2 crusts)

1 cup whole wheat flour
1 cup white flour
8 Tbsp butter
1/4 oil
1/4 cup cool water
1/2 tsp salt

In mixing bowl stir flours and salt together. Cut butter and oil into flour mixture until it makes crumbs the size of peas. Add water until it makes a ball. Let sit for a few minutes. Divide dough and roll bottom and top crust for to fit pie plate.

Andrea's Grandma Bonnie Longaberger's Pie Crust

2 cups flour (I have successfully used freshly ground whole wheat-it makes it slightly grainy, but it tastes good. Half and half might have been better.)
1/2 T sugar (I use rapadura)
3/4 tsp. salt (I use real salt)
3/4 cup lard (I use palm shortening. It's really good for you and works great.)
1 small egg beaten
1/2 T vinegar
1/4 cup water

In a large bowl, sift together flour, sugar and salt. With a pastry blender or two knives, cut in lard until mixture resembles coarse crumbs. Mix togetehr egg, vinegar, and water, then add to flour mixture. Mix until the dough is moust enough to form a ball. Wrap in plastic (this step could be played with--covering a bowl in plastic with the dough in a ball form inside might work too) and chill for 30 minutes (DO NOT SKIP THIS STEP-I was dumb enough to try!). Divide dough in half. On a lightly floured surface, roll one half into a 12-inch circle. Press dough into pie plate. Crimp to form decorative border, then prick bottom with fork. Place in freezer while preparing pie filling. Makes one double crust pie (I almost got a third crust out of this).

Andrea blogs at InWhitefields.blogspot.com

Amy's World Famous Pie Crust

With two knives or a pastry blender or a fork combine:

1 C Room Temperature Shortening or Butter
2 C Flour
| 1 t salt

With a fork, stir in:

6 T HOT water

The dough will be very sticky. Refrigerate or freeze the dough until it is firm enough to handle.



You can roll the dough out with LOTS of flour. However, I prefer to simply roll it out between two sheets of plastic wrap. When the dough is the desired shape and size, remove the top layer of plastic wrap and lift the bottom layer of wrap, with the crust on it, and invert it (place crust side down) on the pie plate. Adjust the crust with the plastic wrap in place and then peel the plastic off. This recipe makes enough for a top and bottom crust.

The dough can be made ahead of time and left in the freezer to use as needed. Divide the dough in half and wrap each piece in plastic wrap and flatten into a disk shape. When you are planning to use the dough, get it out of the freezer a few minutes before you plan to roll it out if you made the dough with shortening. If you made the dough with butter, it will take longer to soften enough to roll out, perhaps as much as an hour.

Recipe sent in *Brenda at S Or Coast*

Patti's Granny Carron's Pie Crust

2 1/4 cups unbleached flour
2/3 cup corn oil (she preferred Mazola)
1/3 cup COLD water
salt to taste
waxed paper

Mix ingredients with large spoon. Although most people don't, I use my hands! Will be a little gooey. Take 1/2 of dough and roll between 2 strips of waxed paper with wooden rolling pin. Gently pull off top waxed paper and with bottom waxed paper lift pie dough into pie plate. Repeat for 2nd pie crust. With this recipe your hands don't get messy and clean-up is soooooo easy! Baking temperatures will vary according to individual ovens. Use the temps you are used to for pie crusts. This recipe has been passed on to hundreds. Everyone I've ever talked to later has told me this is the only pie crust recipe used now.

Patti blogs at momstransformed.blogspot.com

Joyce's Golden Brown Pie Crust

1 cup whole wheat pastry flour
1 cup all-purpose white flour
dash salt
10 Tbsp. chilled butter
about 10 Tbsp cold water.

Combine dry ingredients. Cut in butter. Add water, as needed, in small quantities until dough forms a cohesive ball. Roll to desired size and thickness.

Joyce says: This made a double crust pastry for a large volume 9" pie plate at 1/8" thickness with plenty left over. I was surprised by what a beautiful golden brown crust this resulted in.



Jen's Pie Crust

Whir 6T cold butter and 1 1/4 c white whole wheat flour or whole wheat pastry flour in a food processor. Add water a little at a time while it's running until it starts to clump together (3-4 TBSP). Keep dough cold, refrigerate if not using immediately. That's it!

Heavenly Homemaker's Whole Wheat Graham Cracker Crust

To make Graham Crackers:

2 ¼ cups whole wheat flour
½ cup rapadura (dehydrated cane sugar juice)
1 t. baking powder
½ t. baking soda
½ t. salt
¼ t. cinnamon
4 T. honey
¼ c. water
1 t. vanilla
1 stick butter, melted



Pictured: Chocolate Graham Crackers.
To make, add 1/3 cup cocoa to the above recipe.

1. Preheat oven to 350 degrees.
2. Melt stick of butter in a pan on the stove. Set aside.
3. In a mixing bowl, stir together the flour, sugar, baking powder, baking soda, salt and cinnamon.
4. Add the liquids: honey, water, vanilla and melted butter.
5. Stir well until a nice ball of dough is formed.
6. Cut two pieces of Parchment paper the size of the cookie sheet.
7. Lay one piece of parchment paper on the cookie sheet.
8. Place the ball of dough on the parchment paper.
9. Lay the other piece of parchment paper on top of the ball of dough. Squish dough down a little with your fist.
10. Use the rolling pin to roll the dough between the pieces of parchment paper. Roll until the dough covers the whole cookie sheet.
11. Remove the top piece of parchment paper. Cut rolled dough into 2 inch squares, or cut shapes with cookie cutters, being sure to separate the shapes from the surrounding dough a little.
12. Bake in oven for 18 minutes.
13. Turn oven off, but leave crackers in the oven to get crisp.
14. Remove from oven after 30 minutes to one hour. Break graham crackers apart.
15. Store in a air tight container.

To make a crust with the Whole Wheat Graham Crackers:

Place ½ of the crackers in a big plastic baggie. Roll with a rolling pin until crackers become crumbs. Pour crumbs into pie plate. Add ¼ cup butter and stir until crumbs are moistened. Spread crumbs evenly around pie plate.

Pie Crust Decorating, 101

by Brenda at S Or Coast

Once you've rolled the top crust for your pie into the desired shape and size, choose any smallish cookie cutter and begin cutting shapes out of the crust in a pleasing pattern. When you have a series of "holes" that you like, place the crust on top of the filled pie.

I find that rolling the crust out on a piece of plastic wrap makes it much easier to move the crust onto the pie without tearing the crust and makes it easier to position the crust on the pie. Simply invert the crust onto the pie and then adjust its position. Then peel off the plastic wrap.

If you are careful, you can save the cut out pieces from the pie crust and place them artfully on top of the pie before baking. If some of your holes seem too small, consider covering part of the hole with the piece you cut out, slightly offset. It's also possible to use scraps of dough to cut out more shapes to add to the top of the pie. It's fun to put a ring of shapes around the edge of the pie, for example.

Another option is to push the cookie cutter down through the crust, but not remove the piece you cut out. Then, when you invert the crust onto the pie, you have slits cut in the top of the pie in pretty shapes. As the crust bakes, these slits become more obvious and are quite beautiful.

Use your imagination and you'll find that your pie can be as beautiful as it is delicious!

Enjoy!



FOR THE
LOVE OF
APPLE PIE...

Gretchen's Apple Pie

Apple Pie Filling (from Ball Blue Book of Preserving with a little tweaking by me)

6 pounds of apples, peeled, cored and quartered

2 cups of Rapadura (instead of white sugar, but you can use white sugar)

1/4 cup of all purpose flour

1 teaspoon of cinnamon (you are suppose to add 1/2 teaspoon of nutmeg, but I didn't have any)

Stir everything but apples together then add that mixture it to the apples and let sit about 30 minutes. Cook over medium-low heat for about 20 minutes stirring occasionally.

Put the hot apple mixture into my pie crust and top it with another pie crust. Cut slits in the top pie crust and bake for about 25 minutes. Make sure you put foil around the edges so they won't burn. I didn't have to cook the pie as long because I had already cooked the apple pie filling. Freeze the leftover apple pie filling and the leftover pie crusts.

Gretchen blogs at
ExtraordinaryOrdinaryLife.wordpress.com



Sharmista's Apple Pie with Crumb Topping

(makes 2 - 9 inch pies)

Sharmista says: This is an old family recipe from my mother-in-law. I've improved the nutrition with whole wheat flour and real butter.

10-12 cups sliced apples
1 c. sugar (can use part brown sugar)
1/3 c. wheat flour
1 tsp. Nutmeg
1 1/2 tsp. cinnamon

Mix all together until apples are well coated. Place into unbaked pie crust.

Crumb topping:

1 cup wheat flour
1/2 cup brown sugar
1/2 tsp. Cinnamon
1/2 cup butter

Cut together until crumbly. Sprinkle on top of apple mixture. Bake pies at 350 degrees for 50-60 minutes.

Sharmista blogs at divinely-appointed-superhero.blogspot.com

Andrea's Grandma Bonnie Longaberger's Apple Pie

3 cups pared, cored, and sliced apples
3 T flour
1 cup sugar
1/2 tsp. cinnamon
2 T butter
3 T milk

Preheat oven to 375. Mix apples, flour, sugar, and cinnamon. Stir gently. Pour into unbaked pie shell. Dab with butter and pour milk over filling. Roll top crust same as bottom and lift onto filled pie or decorate with woven lattice top. Bake 40-45 minutes. Filling for one pie.

Andrea says: This year has been the year of the pie for me as I gave my husband exclusive membership to my "pie of the month club" for Christmas this year. It has been fun (I'm a little off schedule, I'll probably be making pies well into next year to make up for it!). This recipe is a good one for me. I found the dough much easier to manipulate and was able to substitute most of my own ingredients with good results.

Andrea blogs at InWhitefields.blogspot.com

Lynn's Crunchy Caramel Apple Pie

Adapted from Emeril's Apple Pie Contest winner, 2001

1 pastry crust for a deep-dish pie 9-inch (homemade or store-bought)
1/2 cup sugar
3 tbsp. all-purpose flour
1 tsp. ground cinnamon
1/8 tsp salt
6 cups thinly-sliced peeled apples (I used Jonathans. I think baking type apples work best)
1 recipe crumb topping (see below)
1/3 cup caramel topping
Ingredients for crumb topping:
1 cup packed brown sugar
1/2 cup all-purpose flour
1/2 cup quick cooking rolled oats
1/2 cup butter

Directions for Crumb Topping:

Stir together brown sugar, flour and rolled oats.

Cut in 1/2 cup butter until topping is like coarse crumbs. Set aside.



Directions:

In a large mixing bowl, stir together the sugar, flour, cinnamon and salt.

Add apple slices and gently toss until coated.

Transfer apple mixture to the pie shell.

Sprinkle crumb topping over apple mixture.

Cover edges of pie with aluminum foil.

Bake in a preheated 375°F oven for 25 minutes. Then remove foil and put back in for another 25 to 30 minutes without foil.

Remove from oven. Drizzle with caramel on top.

Cool on a wire rack and enjoy warm or at room temperature.

Lynn blogs at Lynn'sKitchenAdventures.com



Melanie Says: This pie got RAVES from my hubby, it replaced my mom's apple pie as his favorite. (It's only taken me 10 years!) Anyway, it's nice because there's no top crust to roll out and mess with, plus it's just yummy! One of my crust tips: always cover the edge with a pie-crust cover or a ring of foil while baking, otherwise the edge just gets over done.

Melanie blogs at buildwisely.blogspot.com

Theresa's New England Apple Pie

(preheat oven to 350 degrees)

6 to 9 firm cooking apples, peeled and cored, sliced (MacIntosh are good)
Fill the bottom crust with these.

Mix together:

1 tsp ground cinnamon
1 tsp freshly grated nutmeg
1 Tbsp Arrow Root powder

Sprinkle this mixture over the apples.

Drizzle this with 2 Tbsp maple syrup

Dot with a Tbsp butter (cut it into bits) Cover with the top crust. Seal it, flute it pretty. Cut 3 to 4 small vents atop. Bake it at 350 degrees for about 40 to 45 minutes, depends on the oven. Serves 6 to 8, depends on how you slice it.

Melanie's Apple Crumb Pie

About 6 c peeled, sliced apples
 $\frac{3}{4}$ c sugar
2 T flour
 $\frac{1}{2}$ tsp cinnamon

Mix together and place in a pie crust.

Crumb topping:

Stir together $\frac{1}{2}$ c flour and $\frac{1}{2}$ c packed brown sugar. Cut in 3 T butter. Spread on top of filling.

Bake at 375 degrees for 50-55 minutes.

Best served warm and *without* ice cream!

FOR THE
LOVE OF
OTHER
FRUIT PIES...

Laura's Chocolate Raspberry Pie

1 chocolate cookie crust - you can make your own with crushed oreos and butter, or you can buy one

Fruity Layer

3 T sugar
1 T cornstarch
2 c fresh or frozen, unsweetened raspberries

Creamy Layer

8 oz cream cheese (softened)
1/3 c. sugar
1/2 t. vanilla extract
1/2 c. heavy whipping cream

NOTE: It's a good idea to wear an apron while doing this as this is a very messy step.

In saucepan, combine sugar and cornstarch. Add raspberries, and bring to a boil over medium heat, stirring frequently. Reduce heat to medium low, and boil for 2 mins, while stirring constantly. Remove from heat & cool 15 mins. Spread into pie shell; refrigerate.

In medium bowl, whip whipping cream until soft peaks form, set aside. In large mixing bowl, beat cream cheese, sugar, and vanilla until fluffy. Gently fold in whipped cream, mixing only until mostly blended. Carefully spread creamy layer over fruity layer. Refrigerate for at least one hour.

Garnish suggestions

- fresh raspberries
- chocolate curls
- cookie crumbs
- fancy whipped cream peaks
- any combination of the four above
- anything you think would be good

Laura blogs at LaughingLaura.wordpress.com

Sharmista's Coconut Pineapple Pie

Sharmista says: This is a very rich pie! Serve in small slices. For a gluten-free version, substitute rice flour for wheat flour and bake crustless.

1 cup sugar
3 Tbsp. wheat flour
3/4 cup honey
1 cup shredded coconut
1 cup crushed pineapple, undrained (8 oz. can)
3 eggs, beaten
1 tsp. vanilla
1/4 cup melted butter

Mix all ingredients together. Pour into an unbaked pie crust. Bake at 350 degrees for 50-55 minutes. The top of the pie will be golden brown and the middle almost set when done. Chill before serving. (makes 1 - 9 inch pie)

Sharmista blogs at divinely-appointed-superhero.blogspot.com

Brenda's Blackberry Pie

Combine:
1 1/4 C. Sugar
1/4 C. Flour
1/4 t. salt

Toss with:
4 C. Blackberries

Fill a pastry-lined 9 inch pie plate with the berry mixture. Seal and flute the top crust. Bake at 375* for 45 to 50 minutes. (Remember to place foil or a baking pan under the pie in the oven, as pies can sometimes boil over and make an awful mess in the oven.)



Brenda blogs at
SorCoast.blogspot.com

Laura's Super Simple Blackberry Pie



Laura blogs at
GodShallBlessus.blogspot.com

Serve hot with vanilla ice cream!

1. Preheat oven to 375
2. Mix 1 cube softened butter, and enough sugar, oats and flour to make a rough crumb dough. Pat dough into bottom of pie pan, and bake in the oven until bubbly and browned. (about 15 min)
3. Cook blackberries over med heat until boiling, add sugar until desired taste, let boil a few minutes.
4. Mix cornstarch (or arrowroot powder) in cold water and pour into black berry mixture. Let it boil a few more minutes.
5. Repeat step 4 until blackberries are desired thickness.
6. Pour blackberry mixture onto crust.
7. Melt another cube of butter and pour into bowl with sugar, oats and flour, and mix, adding more of the dry ingredients until mixture resembles granola.
8. Sprinkle granola on blackberry mixture, and bake until granola is browned and blackberries are bubbly.

Laura's Strawberry Rhubarb Pie

3 c. sliced, fresh rhubarb (1/4 in. pieces)
3 c. sliced, fresh strawberries
1/2 to 3/4 c. sugar
1 1/2 T. instant tapioca
1/3 c. fresh orange juice
1 1/2 T. orange marmalade (optional)
1/4 t. grated orange peel
pastry for double-crust, 9" pie

In a large bowl, combine the first seven ingredients; let stand for 15 mins to soften tapioca. Place bottom pastry in a deep-dish, 9" pie plate. Add filling. Top with a lattice crust. Bake at 400 for 20 mins, reduce heat to 375, and bake 30 min more, or until filling is bubbly and rhubarb is tender.

Laura says: I think it's important to point out that most fruits can be made into a pie w/o too much trouble. My friend Mandi and I once made a pie out of random fruits that she had sitting around at her house. I think we wound up with a peach, plum, blueberry pie, and it was really good!

Laura blogs at LaughingLaura.wordpress.com

FOR THE
LOVE OF
CHEESE
CAKE...

Amy's Chocolate Chip Cheesecake Pie

Pie Ingredients:

- 1 graham cracker pie crust
- 8 oz. softened cream cheese
- 14 oz. can sweetened condensed milk
- 1 egg
- 1 tsp. vanilla extract
- 1 cup mini chocolate chips
- 1 tsp. flour

Chocolate Glaze:

- 1/2 cup mini chocolate chips
- 1/4 cup heavy whipping cream

1. Preheat oven to 350*. Beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth.
2. Add egg and vanilla; mix well. Toss chips with flour; stir into cheese mixture (flour keeps them from settling at the bottom of the pie). Pour into pie crust.
3. Bake 40 minutes or until center springs back when lightly touched. Cool and top with glaze*. Chill for several hours.

*Chocolate Glaze: In a small saucepan, over low heat, melt 1/2 cup mini chocolate chips with 1/4 cup whipping cream, stirring constantly until thickened and smooth. Immediately spread over pie.



Amy blogs at *Amy'sFinerThings*. wordpress.com

Sherry's Mocha Cheesecake

Ingredients:

Crust

1 1/2 cups graham crackers, crushed (I use 1 pkg)
1/3 cup cocoa
1/2 cup powdered sugar
1/3 cup butter, melted

Filling

3 (8 ounce) packages cream cheese, softened
1 cup sugar
3 eggs
8 ounces semisweet chocolate
1/2 cup whipping cream
2 tablespoons whipping cream
1 cup sour cream
4 teaspoons instant coffee granules
2 teaspoons vanilla
Flavored Whip Cream
1 cup whipping cream
2 tablespoons powdered sugar
2 teaspoons instant coffee granules
chocolate curls
chocolate-covered coffee beans
Preheat oven to 325.

Directions:

Crust

Stir together graham crumbs, sugar, and butter. Press into 9 inch springform pan.

Filling

Combine cream cheese and sugar until smooth. Add eggs in one at a time on low speed until combined.

Dissolve coffee granules with whipping cream.

Melt chocolate with whipping cream on top of double boiler or in microwave. Be careful not to scorch. Cool slightly.

Add chocolate mixture to cream cheese and blend well. Stir in sour cream and vanilla. Beat until smooth. Pour mixture into prepared pan. (I usually smack the pan down several times on the counter to get the air bubbles out.)

Bake in oven for 45 minutes - 1 hour or until set. Do not overbake. Leave cake in oven and door ajar with heat turned off for 45 minutes. Remove cake from oven. Chill overnight.

Flavored Whipping Cream:

Just before serving, dissolve coffee into whipping cream and whip. Add in powdered sugar after soft peaks form and beat until stiffer peaks form. Garnish cake with flavored whipping cream. You may also garnish with chocolate curls, chocolate covered coffee beans, etc. :). Enjoy!



Sherry blogs at lampuntomyfeetandalightuntomypath.blogspot.com

Donna's Raspberry Chocolate Bottom Cheesecake

Crust:

1 package (9 crackers) graham crackers crushed in blender
7 tablespoons butter
3 tablespoons cocoa
1/3 cup sugar

Mix and press in pie plate.

Filling:

1 package (8 oz.) cream cheese, softened
1 can condensed milk
1/4 cup sugar
1/4 cup lemon juice
1 egg
1/2 cup raspberry jelly

Blend cream cheese until fluffy with mixer. Beat in milk, sugar, lemon juice and egg. Pour in all but one cup of cheesecake into crust. Mix remaining 1 cup of cheesecake with raspberry jelly. Pour or drop by tablespoons over cheesecake and swirl by running a knife or spatula through it.

Bake at 300 degrees for 50-60 minutes until center is almost set. Cool in the refrigerator for at least 3 hours.

Donna blogs at MomsFrugal.blogspot.com



FOR THE
LOVE OF ALL
KINDS OF
PIES...

Sharmista's Dairy-Free Pumpkin Pie

(makes 1 - 9 inch pie)

My daughter requires a gluten-free casein-free diet and this is a favorite of hers. It can also be baked crustless for more of a custard style dessert.

2 eggs
2 cups pumpkin puree (or 1- 15 oz can)
3/4 cup brown sugar
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
1/2 tsp. salt
1 Tbsp. molasses
3/4 cup coconut milk (not lite)

Preheat oven to 425 degrees. Beat eggs lightly. Add pumpkin and all remaining ingredients except the coconut milk. When blended thoroughly, add coconut milk and stir to combine. Pour into unbaked pie crust. Bake 50-60 minutes until set.

Sharmista blogs at divinely-appointed-superhero.blogspot.com

Donna's Sour Cream Raisin Pie

1 cup water
1 cup raisins) Put water & raisins into small saucepan and cook until water is reduced to half

Add: 1 heaping tablespoon flour
1 cup sugar
1 1/2 cups cultured sour cream
1 beaten egg

Cook til thickens- over medium heat, stirring constantly with a whisk.

Add 1 teaspoon vanilla

Pour into 8" pie crust and top with another crust. Slit top and sprinkle with a little sugar.

Bake at 350 til lightly browned on top. (30-40 minutes) Cool

Hint: mix your flour & sugar together to avoid floury lumps.

Heavenly Homemaker's Vanilla Cream Pie

2 1/2 cups milk
3 egg yolks
1/2 cup real maple syrup (grade B is best for you) or honey
4 T. arrowroot powder
1/4 t. sea salt
1 T. butter
1 t. vanilla

In a medium saucepan, whisk together milk, egg yolks, maple syrup, arrowroot powder and salt. Cook over medium heat, stirring **CONSTANTLY** until pudding begins to thicken. Remove immediately from the heat, and continue to stir until pudding is creamy. (I use my whisk the whole time for stirring and find this works great!) Add butter and vanilla and continue to stir until mixed. Pour into a baked and cooled pie crust. Top with whipped cream.



Donna's Easy and Frugal Chocolate Meringue Pie, Country Style

2/3 cup sugar
2 eggs, separated
1 1/2 T cocoa
1/4 c. flour
2 T butter (may use light)
2 c. milk
1/2 tsp vanilla

Beat egg yolks well. Add sugar, flour, and cocoa in order. Blend well. Add milk, vanilla, and butter. Mix well and cook until thick. Pour into **BAKED PIE SHELL**. Use egg whites to make a meringue. (Beat with mixer until stiff peaks form that will stand, blend in sugar to taste. I use about 1-2T.) Top with meringue and bake until lightly brown at 350 degrees.

Donna blogs at MomsFrugal.blogspot.com

Jessica's Peanut Butter Cream Pie

1/2 c flour
1 c sugar
pinch salt
4 c milk (seperated)
3 egg yolks, beaten
2 t vanilla
1 T butter



Mix flour, sugar, and salt together in saucepan. Add 3 1/2 c milk and cook on med heat. Stir and whisk frequently until smooth. Be careful, it settles to bottom throughout cooking time. When hot, add the yolks mixed with 1/2 c milk and whisk. Stir frequently! Bring to boil and then cook 3 min. After done cooking, add vanilla and butter. Let cool awhile on stove top, stirring occasionally. Then place in bowl to put in the fridge. Put plastic wrap DIRECTLY on filling (this prevents a film to form on top).

Peanut butter layer

Blend 1/2 c peanut butter and a 1/2 c powdered sugar with 2 knives, criss crossing them until crumbly. You may have to add more sugar, depending on the consistency of your peanut butter. You may also refrigerate the peanut butter beforehand... this helps with the 'crumbliness'. You can save some crumbles to garnish the top.

Assembling the pie

When filling is cold (after a few hours or so in the fridge), place peanut butter layer on bottom of crust, and then filling on top (may be a little left over). Then either mix up your own whipped topping for the top, or get a tub of cool whip. Then you can also garnish the top with some leftover peanut butter crumbles. YUM

Variations

You can easily turn this pie into Coconut Cream pie or Banana cream pie. For Coconut Cream, you would add 1/2 c or so of coconut into the filling and toast some coconut to garnish the top. For Banana Cream pie, you would layer sliced bananas through the filling. Be sure to keep the bananas coated in the filling, so they don't brown as quickly. ENJOY!

Nova's Fruit Pizza Pie

"Fruit and cream cheese make a dessert-type pizza -- a special kind of pie"

Pizza Crust

3 cups flour
3 or 4 tablespoons sugar (optional)
1/2 teaspoon salt
1/2 cup oil
1/4 cup butter (melted)
1 egg, beaten
6 tablespoons cold water



Mix flour, sugar, salt. Mix together oil, melted butter, egg, water. Pour the wet mixture into the dry mixture. Mix with a fork; then knead lightly on lightly floured surface. Roll out on floured surface (or between two sheets of waxed paper) to fit large pizza pan (mine is 15 1/2"). Flute edge. Prick.

Bake at 475° for 10-12 minutes. Allow to cool.

Pizza toppings:

1 8-ounce package cream cheese, softened (I use light.)
7-8 cups fruit: green grapes, strawberries, and blueberries, raspberries, peaches, kiwi, mulberries, or pineapple. (any or all of these fruits)

Spread pastry with cream cheese. Arrange fruit on the cream cheese.

Orange Sauce Glaze:

5 tablespoons sugar
1 tablespoon corn starch
Mix sugar and cornstarch in saucepan.
Stir in:
1/2 cup orange juice
2 tablespoons lemon juice
1/4 cup water
Boil for 1 minute. Cool.

Pour glaze over fruit. Chill. 8-10 servings.

Kari's Chocolate Pie Fantasy



20 oz regular tofu
1 bag milk chocolate chips
3 tbsp honey

Drain tofu. Blend. Melt chocolate chips with honey in microwave. Blend tofu and melted chocolate. Pour into graham cracker crust.

Chill several hours until firm.

Lauren's Butterscotch Pie

1 ½ cups (organic) light brown sugar
1 cup water
3 eggs, separated
1 cup milk
4 tablespoons flour (if desired, use white whole-wheat flour)
4 tablespoons butter, room temperature
1 teaspoon vanilla
¼ teaspoon salt
½ teaspoon cream of tartar
4 tablespoons (organic) powdered sugar

Preheat oven to 350 degrees.

Separate eggs. Whip the egg yolks with a fork. Slowly add the milk to the yolks, stirring constantly. Add the flour to the milk/egg mixture gradually and continue to stir to prevent clumping until everything is incorporated.

Add water to light brown sugar in a saucepan. The sugar will melt to create thin syrup. Add the milk/egg/flour mixture to the sugar syrup. Boil until thick. Remove from heat and stir in butter, vanilla, and salt. Pour into a baked pie shell.

Beat egg whites until stiff, gradually adding the cream of tartar and powdered sugar. Top pie with meringue and form peaks with a pastry scraper or knife. Bake in a 350 degree oven until peaks are lightly browned. Remove from oven and allow pie to cook on a wire rack. Refrigerate at least 3 hours before serving.

Lauren blogs at whollyhealthy.wordpress.com

FOR THE
LOVE OF
DINNER TIME
PIES...

Joyce's Savory Autumn Pie

Joyce says: This is one of my favorite meals in the fall when sweet potatoes and apples are abundant. I prefer a sausage spiced with sage, but it's still good with whatever sausage I have on hand. We eat fresh, local grapes as a side dish with this pie.

Ingredients

One recipe for double crust pastry from your favorite source
3-5 small sweet potatoes (depending on the size), boiled and mashed
3 medium apples, peeled and thinly sliced
3/4 lb sausage, crumbled, cooked, and drained
2 Tbsp. fresh apple cider, optional

Directions

Line a 9 inch pie plate with half of pie pastry. Spread sweet potatoes to a depth of about half an inch. Alternate layers of apple and sausage. If desired, drizzle apple cider over apple and sausage layers. Top with other half of pastry. Bake at 350 degrees F for about 50 minutes until hot and bubbly. Serve warm.

Note: The amounts will vary depending on your pie plate and the size of the produce. Aim for roughly equal amounts of the three main ingredients.

Joyce says: I feel my 3-5 small sweet potatoes is vague, so the second picture shows the sweet potatoes I used. In this case, it was 5 because some of them were extra tiny.



Michele's Chicken Pot Pie

2 tbsp firm butter
1 cup baking mix, like bisquik (I make my own)
2 tbsp milk

cut butter into mix until mixture resembles fine crumbs. Stir in milk until mixture begins to form a ball and cleans side of bowl. Pat on bottom and up to rim of ungreased pie plate. Bake 5 minutes at 400.

¼ cup butter
¼ cup baking mix
2 tbsp chopped onion
1/8 tsp pepper
1 ¼ cups chicken broth
1 cup frozen mixed vegetables (I sometimes add potato or carrot chunks too)
1 ½ cups cut-up cooked chicken
½ cup baking mix
1/3 cup milk
1 tbsp melted butter

*Heat butter in saucepan until melted. Stir in ¼ cup baking mix, the onion and pepper. Cook, stirring constantly, until mixture is bubbly; remove from heat. Stir in broth and veggies. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in chicken; heat through.

*Pour chicken mixture into crust. Mix remaining ingredients until smooth. Pour evenly over chicken mixture; spread gently to edge.

*Bake about 25 minutes or until golden brown. Let stand 10 minutes before serving.

Note from Heavenly Homemaker: Michele happens to be my sister-in-law. According to her kids, she is famous for her Chicken Pot Pie. Here is my niece Kailey's version of the recipe, written while she was in preschool as a gift for Mother's Day:

First make the toppings with milk and flour. Leave it in the bowl. Get a pan out. Get the chicken out of the refrigerator. Get corn, peas, and green beans. Stir until it boils. Put the topping on. Put it in the oven until it is cooked. Cook for 10 minutes. Bake at 5 things hot.

Michele says: The first time I made this after receiving Kailey's version as a gift, she was quick to point out that her recipe did NOT call for onions! I use my Pampered chef chopper now to pulverize onions when I cook with them! She included getting the chicken out of the fridge because I invited my father in law to eat this with us once and was in such a hurry, I guess, that I forgot to put the chicken I had so proudly cooked and cut the day before. Ugh. Veggie pot pie isn't the same!

Dear Fellow Pie Lovers,

I hope this project has been as enjoyable for you as it has been for me!

Thank you so much to everyone who had a part in putting this ebook together. Your pie recipes are fabulous! Your pictures are beautiful. Never again will any of us lack a place to search for a delicious pie recipe!

Be sure to tell your friends about this great ebook that is free to everyone!

Now, get out the flour and the salt, the butter and the fruit. Get busy in the kitchen...

All for the Love of Pie!

With Gratitude,

Laura @ Heavenly Homemakers

COVER PICTURE COURTESY OF BRENDA FROM SorCoast.blogspot.com

Visit www.heavenlyhomemakers.com for more recipes
and homemaking encouragement.