

Cherry Mulberry Pie

The perfect blend of sweet juicy mulberries and tart sour cherries makes this one of my favorite fruit pies!

Yield:

Two 9-inch pies

Ingredients:

5 cups of sour cherries, washed and pitted (will measure more like 3 cups after pitting, if you pit by hand)

7 cups of fresh mulberries, gently washed

3/4 cup sugar, or more to taste

1 1/2 cups water

6 tablespoons clear jel*

1/2 cup water

Sugar for sprinkling, optional

Pie crust dough for two 9-inch pies with tops (I use my foolproof pie crust recipe)

Instructions:

1. In a large stock pot, combine fruit, 3/4 cup sugar, and 1 1/2 cups of water. Bring to a boil, stirring occasionally. You can also taste and see if you want to add more sugar to your pies. We use 3/4 cup, which seems just sweet enough to us, but you may prefer yours sweeter or less sweet (also depends on how ripe your sour cherries were!).

2. In a small bowl, mix clear jel and 1/2 cup water with a fork, to remove lumps.

3. When the fruit mixture starts to boil, stir in some (most) of the clear jel mixture. The fruit will thicken into pie filling very quickly. If the pie filling doesn't look quite thick enough for your preference, add all of the clear

jel/water mixture, stirring as you add to prevent lumps.

4. As soon as filling is thick (usually less than a minute from the time you add the clear jel), remove from heat.

5. Pour filling evenly/equally into two unbaked 9-inch bottom pie crusts. Place top crust over filling (be sure to poke a few holes in the top crust so the steam can escape!) and seal edges with fingers dipped in water (I crimp/pinch the edges to seal).

6. Sprinkle sugar over pie tops if desired. Bake pies at 400 degrees for 25-30 minutes or until crust is browned and cooked.

7. Serve warm with ice cream, or eat it cold, by itself.



This recipe is from Tammy's Recipes.

My Mom's Mulberry Pie

A sweet fruity pie made with mulberries and a little lemon

Yield:

3 pies

Ingredients:

3 quarts (12 cups) ripe mulberries, washed and drained

1 cup sugar

dash salt

1 large lemon

1 cup water

1/3 cup clear gel/Sure Jel

1/2 cup cold water

Pie crust (unbaked) – we use this foolproof pie crust recipe

Instructions:

1. Wash the lemon (but don't peel), and thinly slice it. Remove seeds and chop.

2. Put mulberries in a large stock pot. Add 1 cup sugar and a dash of salt. Add the chopped lemon and one cup of water. Heat to boiling.

3. Dissolve 1/3 cup clear gel in 1/2 cup cold water and add to boiling mixture, stirring constantly. Bring to a boil and remove from heat.

4. Line pie dishes with pie crust. Pour in pie filling. Place top crust on pies (be sure to have some holes in the top crust for steam to escape!), sealing edges with a little water before fluting. Sprinkle tops with sugar if desired.

5. Bake pies at 400 degrees for about 30 minutes, until crust is browned.



This recipe is from Tammy's Recipes.

Foolproof Pie Crust

Flaky pie crust that complements any kind of pie

Yield:

3 pies with tops*

Ingredients:

2 1/4 cups all-purpose flour

1 3/4 cups whole wheat flour**

1 3/4 cup butter or shortening (shortening will make the flakiest crust)

1 tablespoon sugar

2 teaspoons salt

1 tablespoon vinegar

1 egg

1/2 cup cold water

Instructions:

1. In a mixing bowl, mix flour, salt and sugar. Cut in butter until pea-sized lumps remain.

2. In a separate bowl, beat vinegar, egg, and water. Add to flour/butter mixture and stir/mix just enough to make a dough.

Mixture

will be sticky still. Cover with plastic wrap and refrigerate for at

least 15 minutes. (I usually refrigerate for an hour or more.)

3. Roll into shape (on floured surface) and use with fruit, pumpkin,

or any pie requiring an unbaked crust. For pies requiring a pre-baked

crust, bake at 425 degrees until slightly browned.

Additional Notes:

*This

recipe will make three medium-thickness 9-inch pie crusts (including

tops). If you like a thicker crust, it will do 2 pies with tops. If you

roll really thin, you can get 4!

**Pastry flour works best; now that we have a wheat grinder, I like

to use 100% whole wheat pastry flour in this recipe for a flaky, tender

crust. The pastry flour is made with soft wheat (rather than hard wheat)

and ground extra fine.Â

Dough can be refrigerated up to three days or frozen until ready to use.

I use butter instead of shortening, but only for health reasons, not culinary reasons! Shortening will make the flakiest, most tender crust!!



Foolproof Pie Crust

This recipe is from Tammy's Recipes.

Strawberry Pie

Fresh juicy strawberries smothered in a homemade glaze, served in a pie shell

Yield:

one 9-inch pie

Ingredients:

3 T cornstarch

1 c sugar

1 c cold water

2 T white corn syrup

2 T strawberry flavored gelatin

3 drops red food coloring (optional)

about 3 c washed strawberries, sliced or diced

one 9-inch baked pie pastry

Instructions:

1. Combine and cook first 4 ingredients for 5 or 6 minutes, stirring until thick to prevent lumps.
2. Remove from heat and while still hot add strawberry gelatin and red food coloring (if using).
3. Pile strawberries high in baked pie shell and pour glaze

over strawberries.Â Chill and serve!



Strawberry Pie

Triple Chocolate Cream Pie

A thick layer of silky chocolate cream sandwiched between a crunchy chocolate crust and thin chocolate shell

Yield:

10

Ingredients:

Crust (alternate: two 8" graham cracker pie shells)

1 cup chocolate graham cracker crumbs *

2 Tablespoons sugar

4 Tablespoons butter, melted

Filling

1/4 cup sugar

1/4 cup chocolate syrup

1 cup semi-sweet chocolate chips

8 oz. (1 package) cream cheese, room temperature

1 3/4 cups milk

3 oz. (1 package) chocolate pudding

8 oz. whipped cream or whipped topping

Topping

1/3 cup semi-sweet chocolate chips

1 1/2 Tablespoons butter

Instructions:

Crust

1.

If making your own crust grease a 8" or 9" springform pan. Mix the graham cracker crumbs * and sugar; add butter and mix. Flatten ** in your springform pan. Bake for 7 minutes at 350 degrees. Set aside to cool.

Filling

2. Place sugar, chocolate syrup, semi-sweet chocolate chips, and cream cheese in a sauce pan on the stove (preferably with the cream cheese on bottom) and cover for 15 minutes.

3. In a separate dish mix pudding mix and milk.

4. Stir the cream cheese mixture until fairly homogenous; add cream cheese mixture to pudding and mix with electric beater.

5. Add whipped cream – but do not overbeat!

6. Well grease the sides of the springform pan again (this helps prevent the filling from sticking to the pan).

7. Pour mixture into springform pan or pie crusts.

8. Freeze for 4 hours, or preferably overnight.

Topping

9. Add butter and chocolate chips to a small sauce pan on low. Stir.

10. Once mixture is melted and smooth remove from heat and allow to cool for 5 minutes.

11. Pour over the top of the triple chocolate pie and spread evenly over the top using a spatula.

12. Return to freezer for at least 10 minutes to allow chocolate shell to harden.

13. You may need to use a thin, narrow spatula around the edges to help loosen the pie from the springform pan.

14. Once removed from the springform pan you can return any leftovers to the freezer. Simply cover in plastic wrap.

Additional Notes:

* If using graham crackers, place them in an empty cereal bag and roll with a rolling pin to create crumbs.

** Small spatulas / pancake turners are an excellent tool to get an even and flat crust.

*** Cutting out a piece of wax paper and placing at the bottom of the springform pan can make removal later much easier.

**** The dish is most easily sliced when thoroughly frozen; likewise the thin chocolate shell is most easily broken with a fork when the dish is served cold directly from the freezer, although some people do prefer the dish to slightly warm to give it a creamier texture.



Triple Chocolate Cream Pie

This recipe is from Tammy's Recipes.

Strawberry Rhubarb Cream Pie

A thick, creamy pie filling, overflowing with chunks of tangy rhubarb and sweet strawberries

Yield:

12-Aug

Ingredients:

1 1/2 cup sugar

1/4 cup flour

3/4 teaspoon nutmeg

1 1/2 Tablespoons sure gel/clear jel*

3 eggs

4 cups rhubarb (stalks chopped into 1/2 inch segments)

3 cups stemmed strawberries (small: cut in half; large: quartered)

1 double pie crust (unbaked)

1 Tablespoon sugar

Instructions:

1. Prepare bottom crust in a 9" pie dish. Preheat oven to 400 degrees.
2. Mix sugar, flour, nutmeg, and sure gel/clear jel in a large bowl.
3. Beat eggs in a bowl and add to above mixture.
4. Add chopped rhubarb to mixture and coat thoroughly.
5. Add sliced strawberries and coat well.

6. Pour mixture into pie crust and place top crust over pie (be sure there are steam vents in top crust—use fork or butter knife to cut some). Wet edges and crimp to seal. Sprinkle tablespoon of sugar evenly across the crust.

7. Bake for 50-60 minutes. Rhubarb should be tender when done.
**

Additional Notes:

* If you do not have sure gel/clear jel, you can substitute corn starch.

** You may wish to cover the pie with foil to prevent over browning of the crust.



Strawberry Rhubarb Cream Pie

This recipe is from Tammy's Recipes.

Cherry Pie Filling

Colorful homemade cherry pie filling

Yield:

About 3 cups

Ingredients:

3 cups pitted sour cherries*

1 1/2 cups sugar

approximately 1/2 cup water

approximately 1-2 tablespoons clear jel or cornstarch, for thickening

(Please see additional notes before making!)

Instructions:

1.
Combine fruit and sugar in a pan and stir together. If cherries are soft and mushy, you won't need additional water, but if cherries are firm, add 1/4 to 1/2 cup water. Bring to a boil.
2. Mix cornstarch or clear jel** with some cold water or reserved cherry juice (about 2 tablespoons of cold water with 2 tablespoons corn starch or clear jel), whisking to remove lumps.
3. When cherries are boiling, add thickening while stirring constantly to prevent lumps. Add enough thickening to make the consistency you desire. We like our pies fairly thick, but cheesecake topping thinner. Stir the thickening as it bubbles, just until the juices are clear. (When the filling looks clear, it's fully cooked.

Over-cooking will start to break down the filling.)

4. Pour into pie crusts (unbaked pastry) for pies (bake pies at 425 degrees for about 30 minutes or until browned) or use as topping in other recipes.

Additional Notes:

*You

can use sour or sweet cherries for this recipe, but you will need to

adjust the sugar if using sweet cherries. I would use about 1/2 to 3/4

cup of sugar for sweet cherries. If using sweet cherries, you may wish

to add a tablespoon of lemon juice or a pinch of citric acid, since

sweet cherries won't be as tart as sour cherries.

The texture of the cherries will also make a difference in this

recipe. I have used really ripe sour cherries from my parents' trees,

and those are very juicy and tart, needing no additional water or citric

acid. I have also used sweet cherries from a neighbor's tree, and those

were again, really ripe and soft and made a nice juicy filling!

However, using firmer cherries from a store will necessitate the

addition of some water... and you can also boil the cherries, sugar, and

water for several minutes without risk of them falling apart and

looking mushy in your pies or on your cheesecakes. ☐

**Cornstarch thickens, and will continue to become thicker as

your mixture cools. Do not make it as thick when hot as you would like it to be when it has cooled, or it will be too thick.

Clear jel, however, is the same thickness hot as it is cold. We prefer clear jel for thickening pie filling, as it is easier to see the consistency, and the pies don't tend to run over in the oven as easily.

Classic Strawberry Rhubarb Pie

This traditional recipe has the perfect blend of tart rhubarb and luscious strawberries, topped with a beautiful lattice pie crust

Yield:

12-Aug

Ingredients:

3 1/2 cups rhubarb (stalks cut into 1/2 inch segments)
3 1/2 cups strawberries (stemmed; small berries halved, large berries quartered)
1 Tablespoon lemon juice
1/2 cup brown sugar (packed)
1/2 cup white sugar
1/4 cup corn starch
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon salt
1 Tablespoon sugar (for dusting)Â

1 pie crust (unbaked) plus top (cut for lattice**)

Instructions:

1. Prepare bottom crust in 9" pie dish. Preheat oven to 400 degrees.

2. In a large bowl mix rhubarb and strawberries; pour lemon juice over fruit.

3. In a separate large bowl mix sugars, corn starch, cinnamon, nutmeg, and salt.

4. Add fruit to sugar mixture and stir until fruit is evenly coated.

The dry ingredients should become like a thick paste coating the fruit.

5. Pour mixture into pie crust.

6. Create a lattice** on the top of the pie crust. Sprinkle top of pie with 1 Tablespoon sugar.

7. Bake at 400 degree for 20 minutes; then reduce to 350 degrees for 45-55 minutes.



Classic Strawberry Rhubarb Pie

This recipe is from Tammy's Recipes.

Perfect Homemade Apple Pie

This

is the best easy homemade apple pie recipe, with a spicy cinnamon and

nutmeg apple filling. Simple to make, and a favorite with many!

Yield:

8 servings

Ingredients:

6 to 8 tart apples, pared, cored, and thinly sliced (6 cups)

3/4 to 1 cup sugar

3 Tablespoons all-purpose flour

1 1/4 teaspoons ground cinnamon

1/8 teaspoon ground nutmeg

2 Tablespoons butter, sliced thinly

one 9-inch unbaked pie pastry with top Instructions:

1.

If apples lack tartness, sprinkle with about 1 Tablespoon of lemon

juice. Combine sugar, flour, and spices in large mixing bowl.

2. Add apples to sugar mixture and stir to coat.

3. Fill unbaked pie pastry with apple mixture, and lay slices of butter on top.

4. Adjust top crust, cutting slits for escape of steam; seal. Sprinkle top of crust with additional sugar if desired.

5. Bake at 400 degrees for 50 minutes or until apples test to doneness desired.



Perfect Homemade Apple Pie

This recipe is from Tammy's Recipes.

Homemade Sour Cream Apple Pie

This simple homemade apple pie features a creamy filling and the flavors of vanilla, sour cream, nutmeg, and cinnamon

Yield:

8 servings

Ingredients:

Apple Pie Filling Ingredients:

3/4 cup sugar

3 Tablespoons flour

1 egg

1 cup sour cream

1 teaspoon vanilla

1/4 teaspoon nutmeg

3-4 large Granny Smith^Â apples (or other cooking apples),
pared, cored, and thinly^Â sliced (about 5 cups)

one 9-inch unbaked bottom pie crust

Crumb Topping Ingredients:

1/3 cup sugar

1/3 cup flour

1 teaspoon cinnamon

1/4 cup butter

1/4 to 1/2 cup quick oats

Instructions:

1.
In small mixing bowl, mix ingredients for crumb topping, adding oats last, and adding just enough oats to make the mixture crumbly. Set bowl in refrigerator to chill. (Mixture will be clumpy until well-chilled.)
2. In large mixing bowl, combine 3/4 cup sugar, 3 Tablespoons flour, the egg, sour cream, vanilla, and nutmeg. Stir until well-mixed. Add apples and toss to coat.
3. Pour filling into unbaked pie shell. Bake at 400 degrees for 30-40 minutes, until apples are somewhat softened.
4. Remove crumb topping mixture from refrigerator, and crumble with fork. Sprinkle over pie and return pie to oven for an additional 10 minutes or until apples test to doneness desired.
5. Chill pie before serving.



Homemade Sour Cream Apple Pie

This recipe is from Tammy's Recipes.