

Walnut Apple Pie

A rich homemade pie of apples, raisins, and walnuts, topped with a crumb topping

Yield:

1 pie

Ingredients:

Pastry:

160g (1 cup) Bread flour

240g (1 1/2 cups) Cake flour

320g (3 sticks, or 1 1/2 cups) butter (cold)

50ml (1/5 cup) ice water

Filling:

7 Fuji apples (large), peeled and cut, or other green apples

50g (2 Tablespoons) butter

120g (slightly less than 2/3 cup) castor sugar

1 lemon (juice)

1/2 tsp cinnamon powder

70g (2/3 cup) raisins soaked in brandy for 1 day

150 g (1 1/2 cups) walnuts (toasted)

Topping:

100g (about 4 ounces, or 1/2 stick) butter

80g (slightly more than 1/3 cup) castor sugar

100g (about 3/4 cup) Cake flour

Instructions:

1.

Filling: Boil apples, add sugar, lemon juice, and butter over low heat

till soft and dry. Add raisins, cinnamon powder, and walnuts, stir

evenly, remove from stove and cool.

2. Pastry: Mix bread and cake flour (no need to sift) in a

bowl, cut

clod butter into small cubes and use rubbing method to mix into flour.

Slowly add in ice water and mix into a dough. Chill for half an hour.

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Roll out dough onto a floured surface and cut out into pie tin. Prick the base with a fork to prevent puffing when baking.

3. Topping: Use another mixing bowl; pour in cake flour and castor

sugar. Cut cold butter into small cubes and use rubbing method to create

powdery texture. Do not allow big lumps. Put into fridge to chill for

ten minutes.

4. Put apple fillings onto pie tin or pie shells. Preheat oven at 180 Celsius (350 degrees Farenheit), spread a layer of topping on top of apple filling. Bake for 35-40 minutes or until light brown.



Walnut Apple Pie

This recipe is from Tammy's Recipes.

Caramel Apple Pie

Slices of apples surrounded with a delicious vanilla-cinnamon caramel, baked between layers of flakey homemade pie crust

Yield:

12 servings

Ingredients:

6 cups peeled, cored, and thinly sliced cooking apples

1 tablespoon lemon juice (use less if your apples are very tart!)

1/2 cup (packed) brown sugar

1/2 cup white sugar

1/4 cup flour

1 1/2 teaspoons cinnamon

1/4 teaspoon nutmeg

1/4 teaspoon salt

1 teaspoon vanilla

1/4 cup heavy whipping cream

1/4 cup butter

Instructions:

1. Toss apples with the lemon juice.

2. In a large bowl, whisk together the sugars, flour, cinnamon, nutmeg, and salt. Add apples and toss to coat. Stir in the vanilla and heavy cream.

3. In a large skillet or heavy stock pot, melt butter. Add apple mixture and cook over medium to medium-high heat for 6-8 minutes,

stirring constantly, until apples soften.

4. Pre-heat oven to 450 degrees. Line a 10-inch pie dish with pastry;
pour in apple mixture. Place top crust, sealing the edges with water
(between the crusts) and pinching. Be sure to have air holes
in the top
of the crust. (I cut vents while the crust is still on the
counter,
before placing crust over the filling.)

5. Bake at 450 degrees for 15 minutes. Reduce heat to 350
degrees and
bake for 35-45 more minutes. If your pie dish is fairly deep,
it should
not run over, as long as you have sufficiently sealed the
edges. If you
want to be sure your oven stays clean, I recommend putting an
old
cookie sheet on a shelf below the pie, to catch any drips. □

6. Cool pie before serving. (The piece shown in the photo had
been refrigerated. The pie is slightly more runny at room
temperature!)



Caramel Apple Pie

This recipe is from Tammy's Recipes.

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.



Cherry Mulberry Pie

This recipe is from Tammy's Recipes.

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.



Mom's Mulberry Pie

This recipe is from Tammy's Recipes.

Mom's Pumpkin Pie

This old-fashioned pumpkin pie is a blend of pumpkin puree, cinnamon, ginger, and cloves, thickened with eggs and cream. Serve with whipped cream for a traditional spicy and creamy Thanksgiving dessert!
Yield:

Two 8-inch pies

Ingredients:

Two 8-inch pie dishes, lined with pastry (unbaked)*

Pie filling ingredients:

3 eggs

2 3/4 cups pumpkin puree**

1 cup brown sugar

3/4 teaspoon salt

2 teaspoons ground cinnamon

3/4 teaspoon ground ginger

1/2 teaspoon ground cloves***

1 cup heavy whipping cream****

1 1/4 cups milk

For serving:

2 cups heavy whipping cream

2 tablespoons sugar

Instructions:

1.
In a large mixing bowl, lightly beat eggs. Add pumpkin puree,

sugar,
salt, and spices and mix well. Add cream and milk and beat on low until combined.

2. Pour filling into prepared crusts (unbaked pastry). Preheat oven to 425 degrees. Bake pies on middle rack for 15 minutes.

3. Reduce oven temperature to 350 degrees and bake for about 40

minutes longer, until filling is thickened, tops are lightly browned,

and/or a knife inserted in the center comes out clean (or mostly clean).

If you're making a bigger pie, or an especially deep pie, you will need

to increase the baking time. Cool finished pies on a wire rack.

4. In a small-medium mixing bowl with tall sides, beat the 2 cups of

whipping cream with the 2 tablespoons of sugar until light and fluffy.

Serve cooled pie with whipped cream on top!

Store leftover pie and whipped cream in the refrigerator.



Mom's Pumpkin Pie

This recipe is from Tammy's Recipe.

Mexican Shepherd's Pie

Ingredients:

- 1 1/2 pounds ground beef
- 1 onion, finely chopped
- garlic powder to taste
- salt and pepper to taste
- 1 (14.5 ounce) can diced tomatoes
- 1 (1.25 ounce) package taco seasoning mix
- 3/4 cup hot water
- 1 (11 ounce) can whole kernel corn, drained
- 1 (8.5 ounce) package corn muffin mix
- 1 cup shredded Cheddar cheese (optional)
- 1 (2.25 ounce) can sliced black olives

(optional)

Directions:

1. Preheat oven to 400 degrees F (200 degrees C). Spray a 9×13 inch baking dish with cooking spray.
 2. Place the beef and onion in a skillet over medium heat. Cook until beef is evenly brown and onion is tender. Drain grease. Season with garlic powder, salt, and pepper. Mix in the tomatoes, and cook 5 minutes. Stir in the taco seasoning and water. Bring to a boil, reduce heat to low, and continue cooking 5 minutes, until thickened. Transfer to the prepared baking dish, and top evenly with corn.
 3. Prepare the corn muffin mix according to package directions. Spread evenly over the corn layer in the baking dish.
 4. Bake 20 minutes in the preheated oven, or until puffed and golden. Garnish with olives and cheese.
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“Easier Than Apple Pie” (From McCormick & Co.)

1 refrigerated pie crust (from 15-ounce package)
1 egg white, lightly beaten
3/4 cup sugar
2 tablespoons cornstarch
2 teaspoons McCormick® Cinnamon, Ground
4 cups thinly sliced peeled apples (about 4 medium)
1 teaspoon sugar

1. Preheat oven to 425°F. Prepare crust as directed on package. Place on foil-lined 12-inch pizza pan. If necessary, press out any folds or creases. Brush crust with about 1/2 of the beaten egg white.

2. Mix 3/4 cup sugar, cornstarch and cinnamon in medium bowl. Toss with apples. Spoon into center of crust, spreading to within 2 inches of edges. Fold 2-inch edge of crust up over apples, pleating or folding crust as needed. Brush crust with remaining egg white; sprinkle with 1 teaspoon sugar.

3. Bake 20 minutes or until apples are tender. Cool slightly before serving.

Maple & Walnut Pie

1 refrigerated pie crust

1 1/2 cups maple syrup

3 eggs

6 tb butter, room temp

1/3 cup sugar

1/4 cup brown sugar, packed

2 cups chopped toasted walnuts

1 tb vanilla

1/4 tsp (or less) freshly grated nutmeg

Preheat oven to 450 degrees. Prepare the pie crust in a 9-inch pie plate. Prick bottom and sides with a fork and line crust with a double thickness of foil. Bake 8 minutes, remove foil and bake another 5 minutes and cool. Lower oven temp to 350.

In a small saucepan bring maple syrup to a boil, reduce to a

simmer, uncovered for 10-12 minutes or until syrup has reduced to about 1 cup.

Beat eggs with electric mixer on medium-high until thick and lemon-y colored, about 5 minutes.

In another mixing bowl beat butter on high speed for 30 seconds. Add sugar and brown sugar. Beat in syrup and eggs. Fold in walnuts, vanilla and nutmeg. Pour into pie crust.

Bake pie on a baking sheet lined with foil for 35 minutes or until set around the edges are set. Let cool and serve with vanilla ice cream.