

Fruit Pie Recipes

Fruit of the Forest Pie

Made by Marcia Hostetler (1st place winner in the Fruit Pie category)

Ingredients:

- 1 cup Blueberries
- 1 cup Sour Cherries
- 1 cup Red Raspberries op. 1 cup Rhubarb instead
- 1 cup chopped Tart Apples
- 1 tsp Lemon Juice
- $\frac{1}{4}$ cup Flour
- 2 Tbsp Butter
- $\frac{3}{4}$ cup Sugar
- Additional Sugar Optional



In a bowl, gently toss the fruit and lemon juice. Combine sugar and flour. Stir into fruit & let set 30 minutes. Pour into an unbaked pie crust. Dot with butter, roll out remaining pastry to fit the top of the pie. Bake at 350° for 40-45 minutes. Sprinkle with sugar if desired.

Pie Crust

Made by Marcia Hostetler

Ingredients:

- 3 cups Flour
- 1 cup Crisco
- $\frac{1}{2}$ tsp Salt
- $\frac{3}{4}$ cup Soda Pop (Not Citrus) (Marcia uses Sprite.)

Mix first 3 ingredients till crumbly. Add soda pop till just mixed. Roll out. Makes 3 crusts 9".

Nutty Caramel Apple Pie

Made by Betty L. Yoder (2nd place winner in the Fruit Pie category)

Ingredients:

2 unbaked 9 inch Pie Crusts
1 (12oz) Caramel Topping
1 cup Pecans

Glaze:

1 cup Water
 $\frac{3}{4}$ cup White Sugar
 $\frac{1}{4}$ cup Clear Jel (Scant)
1/3 tsp. Cinnamon



Photo: Caramel Apple Pie with Red Ribbon

Add: 7 cups fresh Golden Delicious apples (diced)

Put $\frac{1}{2}$ cup of caramel topping and $\frac{1}{2}$ cup pecans in each of 2 unbaked pie crusts. Then divide the apple filling on top of caramel/pecan mixture. Top with a double crust. Moist top crust with milk and sprinkle with white sugar. Bake at 375° for 10 minutes then at 350° for 40 minutes.

Never Fail Pie Crust

Made by Betty L. Yoder (2nd place winner)

Ingredients:

Make crumbs of:

3 cups Softex Flour
1 cup Butter Crisco
Pinch of Salt

Put in measuring cup and beat well:

1 Egg
1 Tbsp. Vinegar
 $\frac{1}{2}$ cup Cold Water

Mix egg/water mixture and mix lightly with crumbs. This is always flaky and never fails.

Heavenly Lemon Pie

Made by Marcia Miller (3rd place winner in the Fruit Category)

Ingredients:

2 cups plus 2 Tbsp. Sugar

1/3 cup plus 2 Tbsp. Cornstarch

1/4 tsp. Salt

1 1/2 cup Cold Water

1/2 cup Fresh Squeezed Lemon Juice

6 Eggs, separated (6 yolks in one bowl and 3 whites in a bowl
(3 whites in another bowl))

Photo:

Heavenly Lemon
Pie



Combine 1 1/2 cup sugar, the cornstarch and salt in a saucepan. Add water gradually and the lemon juice. Mix well. Stir until smooth. Whisk in the 6 yolks. Cook over med heat until thickened and bubbly. Cook 1 minute after it comes to a boil. Remove from heat and add 2 Tbsp butter and 2 tsp fresh lemon rind. Let cool 15 minutes covered with saran wrap. Take 3 egg whites and beat until stiff. Uncover and fold into filling. Pour into baked 9 inch pie shell.

Meringue:

Take 3 other eggs, beat until foamy, add 1/4 tsp cream of tartar. Gradually add 1/2 plus 2 Tbsp sugar and 1/8 tsp vinegar. Pile on top, seal edges. Bake at 350° for 15 minutes. Serves 6-8.

Pie Crust

Made by Marcia Miller (3rd Place Winner)

Ingredients:

1 1/2 cup Pastry Flour

1/2 cup All Purpose Flour

1 dash Salt

1/2 cup Butter Crisco

1/4 cup Butter

Mix together until crumbly. Add 1/4 cup cold water. Form dough into 2 balls. Roll out between parchment paper. Makes 2 crusts. Punch holes with fork all over crust and flute the edges. Bake at 350° for 30 minutes.

Apple Pie

Made by Mary Ann Conner

Ingredients:

Filling:

4 cups Apples

$\frac{3}{4}$ cup Sugar

$\frac{1}{4}$ cup Flour

$\frac{1}{2}$ tsp. Salt

1 tsp. Cinnamon

$\frac{1}{2}$ tsp. Nutmeg

2 Tbsp. Butter

Mix together and fill crust. Bake at 375° for 40-45 minutes.

Pie Crust

Made by Mary Ann Conner

Ingredients:

2 cups Flour

Dash of Salt

$\frac{3}{4}$ cup Crisco

$\frac{1}{4}$ cup Water

Country Caramel Apple Pie

Made by Katie Shrock

Ingredients:

5 cups Shredded Apples
2 cups Water
2 Tbsp. Real Lemon

1 cup White Sugar
1 cup Brown Sugar
1 tsp. Salt

Bring above ingredients to a boil then add:

4 Tbsp. Perma Flo dissolved in $\frac{1}{2}$ cup water

Cook till nice and clear. Add 2 Tbsp butter. Cool. Put in pie shell, drizzle with caramel (Just the top)

Then put top crust on. Brush top crust with 1 Tbsp brown sugar dissolved with 2 Tbsp milk. Bake at 375° - 400° oven for 45 minutes.

Pie Crust

Made by Katie Shrock

Ingredients:

4 cups Flour (Softex)
1 Tbsp. White Sugar
1 Tbsp. Brown Sugar

1 $\frac{1}{2}$ cup Butter Crisco
1 tsp. Salt

Liquid:

1 Egg
1 Tbsp. Vinegar
 $\frac{1}{2}$ cup Water

Beat liquid ingredients together.

Add the first 5 ingredients, mix till particles are the size of peas. Add the liquid slowly just till nice & moist. May not take all the liquid. This makes 1 double crust and 1 pie shell.

Cherry Pie

Made by Rachel Hogue

Ingredients:

Filling:

1 1/3 cup cups Sugar

1/3 cup Flour

2 pints of Sour Cherries

1/4 tsp. Almond Extract

Topping:

1/2 cup Flour

1/4 cup Cold Butter

1/2 cup Sugar

Combine filling ingredients and put in crust. Combine flour and sugar; cut in butter. Sprinkle over filling. Bake at 450° for 35-45 minutes.

Pie Crust

Made by Rachel Hogue

Ingredients:

2 1/4 cup Flour

1 tsp. Salt

1/4 cup Cold Water

1 cup Butter or Crisco

Mix flour and salt, cut in shortening. Add water; mix and shape into a ball. Makes 2 crusts.

Berries -n- Cream Pie

Made by Connie McCulloch

Ingredients:

3 cups Fresh Berries (Blue or Black)

3 Tbsp Flour

Mix together and place in unbaked pie pastry.

1 Lg Egg, beaten

1 $\frac{1}{2}$ cup Sour Cream

3 Tbsp. Flour

1 cup Sugar

$\frac{1}{2}$ Tbsp. Vanilla

$\frac{1}{4}$ tsp. Salt

Mix together and pour over fruit. Bake in 400° oven for 20 minutes. Reduce heat to 350° and continue baking for 30 minutes. Cool completely. Garnish with fresh berries and fresh mint leaves. Refrigerate.

Oil Pie Crust

Made by Connie McCulloch

Ingredients:

$\frac{3}{4}$ cup Flour

$\frac{1}{2}$ tsp. Salt

Mix together and make well in center for liquids.

$\frac{1}{2}$ cup Cooking Oil

1/3 cup Milk

Mix together and add to flour. Turn out on pastry mat or between wax paper. Roll out to desired size and place in pie plate.

Grape Pie

Made by Esther Raber

Ingredients:

2 cups Homegrown Grape Juice

2 $\frac{1}{2}$ Tbsp Therma Flo

$\frac{3}{4}$ cup White Sugar

Bring to a boil. Combine therma flo and sugar.

Pie Dough

Made by Esther Raber

Ingredients:

2 cups Flaky Pie Crust Flour

1 $\frac{1}{2}$ cups Butter Flavored Crisco

$\frac{1}{4}$ tsp. Salt

$\frac{1}{2}$ tsp. Sugar

Add Water.

Caramel Apple Pie

Made by Troy Ball

Ingredients:

| | |
|---|----------------------|
| 6 cups Peeled, Sliced Baking Apples | 1 tsp. Cinnamon |
| 1/3 cup Dark Brown Sugar (firmly packed) | 1/4 tsp, Salt |
| 1/3 cup Granulated Sugar | 1/4 tsp. Nutmeg |
| 2 Tbsp. Cornstarch | 1/2 cup Caramel Bits |
| 1 - 9" Prepared Double Pie Crust (recipe follows) | |

Preheat oven to 400°F. Combine sugars, cornstarch, cinnamon, salt and nutmeg. Toss with apples until coated. Spoon half of the apples into the unbaked pie crust, sprinkle with caramel bits, then top with the remaining apples. Top with remaining crust, flute edges as desired. Cut slits in top of crust to allow steam to escape, or cut the crust into strips to make a lattice top. Cover edges with foil and bake for 40 minutes, remove foil and bake for an additional 10-20 minutes or until the apples are tender and crust is golden brown. Cool to room temperature before serving.

Pie Crust (Double)

Made by Troy Ball

Ingredients:

| | |
|------------------------------------|--------------------------|
| 2/3 cup Butter Flavored Shortening | 2 cups All-Purpose Flour |
| 1 tsp. Salt | 6 Tbsp. Ice-Cold Water |

Combine shortening, salt and flour with a pastry blender until very crumbly. Sprinkle the water over the mixture and lightly mix with a fork. Divide the dough in half, roll the first half out on a lightly floured surface to about 1 inch larger than the pie plate. Lift to pie plate, and press it down into the plate. Fill as desired, roll the second half out to 1 inch bigger than the pie plate. Place crust on filling, trim to about 1/2 inch beyond the rim. Roll the top crust under the bottom crust to seal. Flute the edges as desired. Bake pie according to recipe.

Cherry Pie

Made by Marcia Hostetler

Ingredients:

3 $\frac{1}{2}$ cups Sour Cherries
2 cups Water
1 cup Sugar

1 small box Cherry Jello
4 Tbsp. Clear Jel
1 Tbsp Butter

Mix sugar, jello and clear jel together. Boil the water and cherries. Slowly add the dry ingredients and continue to boil till smooth, thick and glossy. Set aside until lukewarm. Roll out pie crust. Place butter in bottom of pie pan. Pour in cherries. Cover with a top crust. Sprinkle with sugar if desired before baking. Bake at 350° for 40-45 minutes.

Pie Crust

Made by Marcia Hostetler

Ingredients:

3 cups Flour
1 cup Crisco

$\frac{1}{2}$ tsp. Salt
 $\frac{3}{4}$ cup Soda Pop (not citrus)

Mix first 3 ingredients until crumbly. Add pop till just mixed.

Apple Pie Filling

Made by Jolene Schrock

Ingredients:

28 cups Peeled Shredded Apples

Mix:

5 cups White Sugar

1 cup Brown Sugar

1 $\frac{3}{4}$ cups instant clear jel

Add mixture to apples. Mix well. Add 4 cups fresh cider and 4 cups water. Add 3 tsp lemon juice. Mix well. Put in jars, cold pack 30 minutes. Add cinnamon when ready to use.

1 Batch = 36 quarts

1 quart filling makes one 9" pie.

Flaky Pie Crust

Made by Jolene Schrock

Ingredients:

Mix Together until crumbly:

1 - 3# can Butter Crisco

5# Gold Medal Flour

$\frac{1}{2}$ cup Sugar

1 Tbsp. Salt

1 Tbsp. Baking Powder

When ready to use:

2 $\frac{1}{2}$ cups crumbs, 1 egg, $\frac{1}{2}$ tsp lemon juice, and 3 Tbsp water

This is for a double crust pie.

Double Apple Pie with Cornmeal Crust and Caramel Sauce

Made by Laurie Ward

Ingredients:

| | |
|--|-----------------------------|
| 2 $\frac{1}{4}$ lbs. Granny Smith Apples | $\frac{1}{2}$ tsp. Cinnamon |
| 2 $\frac{1}{4}$ lbs. Braeburn Apples | $\frac{1}{4}$ tsp. Salt |
| $\frac{1}{4}$ cup Flour | $\frac{1}{4}$ tsp. Nutmeg |
| 2 Tbsp. Apple Jelly | $\frac{1}{3}$ cup Sugar |
| 1 Tbsp. Fresh Lemon Juice | |

Place apples in large bowl. Stir in all ingredients and let stand for 30 minutes.

Crust:

| | |
|------------------------------|----------------------|
| 2 - $\frac{2}{3}$ cup Flour | 1 tsp. Salt |
| 1 cup Butter Flavored Crisco | 4-5 Tbsp. Warm Water |

Makes 2 - 9" pies.

Roll out crust on a surface lightly sprinkled with yellow cornmeal. Reserve 1 Tbsp juice from apples. Spoon apples into crust, packing tightly and mounding in center. Sprinkle apples with 3 Tbsp sugar, dot with butter. Place top crust over filling. Fold edges and crimp. Brush top with remaining juices and sprinkle with 1 tsp sugar. Cut 4-5 slits in the top. Bake at 425° for 15 minutes. Reduce temperature to 350° bake 1 hour longer. Cover loose with foil if browning too quickly. Cool 1-2 hours before serving. Serve with caramel sauce.

Caramel Sauce:

Stir together 1 jar (19oz) butterscotch/caramel topping, 2 Tbsp apple cider and 1/8 tsp salt. Microwave on high for 1 $\frac{1}{2}$ minute or until warm. Enjoy!

Black Raspberry Pie Filling

Made by Cindy Hochstetler

Ingredients:

Heat: 6 cups Black Raspberry
3 cups Sugar

Mix: 4 cups Water
1 cup Frigex

Add to hot juice and heat till thickens. Add a pinch of salt. Makes 2 large pies. Put into unbaked pie crust and brush top edge with water. Place cover crust on top and pinch together around top edge. Brush top crust with beaten egg but not on pinched edge. Sprinkle lightly with white sugar. Preheat oven at 425°. Bake for 10 minutes. Turn heat back to 350° and bake until golden brown, approx 28 minutes.

Perfect Pie Crust

Made by Cindy Hochstetler

Ingredients:

Mix:
4 cups Flaky Pie Flour
1 Tbsp. Sugar
2 tsp. Salt
1 tsp. Baking Powder

Add and mix until crumbly:

1 $\frac{3}{4}$ cup Butter Flavored Crisco

Beat together in a small bowl:

1 Tbsp. Vinegar
1/3 cup Ice Water
1 Egg

Add to flour mixture and stir until moist. Makes 2 double crust pies.

Apple Pie

Made by Judy Yoder

Ingredients:

| | |
|-------------------------|----------------|
| 5 Diced Apples | 2 tsp. Vinegar |
| 1 cup Brown Sugar | 2 Tbsp. Butter |
| $\frac{1}{4}$ cup Flour | 1 tsp. Vanilla |
| $\frac{3}{4}$ cup Water | |

In a sauce pan mix together flour and brown sugar. Add water and vinegar. Over med heat bring to a soft boil. Boil gently for 1 minute. Remove from heat and add 2 Tbsp butter and 1 tsp vanilla. Pour over diced apples and place in unbaked pie crust.

Topping:

$\frac{3}{4}$ cup flour, $\frac{1}{2}$ cup brown sugar and $\frac{1}{3}$ cup butter, Mix together and put on top of pie. Bake at 425° for 10 minutes. Then at 350° for 25-30 minutes.

Pie Crust

Made by Judy Yoder

Ingredients:

| | |
|--------------------------|------------------------------|
| 2 cups Flour | Pinch of Salt |
| $\frac{3}{4}$ cup Crisco | $\frac{1}{4}$ cup Cold Water |

Bake at 450° for 10 minutes. (For baked crust)

Cherry/Blueberry Pie 9"

Made by Patrick Burns

Ingredients:

2 cups Cherries (Thawed)*
3 cups Blueberries (Thawed)*
 $\frac{3}{4}$ cup Raw Sugar *
 $\frac{1}{2}$ cup Flour*

$\frac{1}{2}$ Tbsp. Cinnamon
1 Tbsp. Lemon Juice
 $\frac{1}{4}$ tsp. Lemon Zest
2 Tbsp. Butter*

Preheat oven 425°. Mix sugar, flour and cinnamon. Add berries and coat. Turn berries into bottom shell and pour lemon and zest over it. Dot with butter and put on top shell. Cut 4-5 slits into top for venting. Cover crust edge with foil for 30 minutes. Remove and cook 15 minutes longer or until nice and gold. You can also pamper top and sprinkle raw sugar.

*Walnut Creek Brand

Pie Crust

Made by Patrick Burns

Ingredients:

2 $\frac{1}{4}$ cups Flaky Pie Crust Flour*
1 tsp. Salt
 $\frac{1}{2}$ cup Crisco Shortening

3 Tbsp. Cold Unsalted Butter*
6-8 Tbsp. Cold Water

Food Processor: Pulse flour and salt 3 to 4 times. Add shortening and butter (Chunk it up). Pulse 6 to 7 times. Add minimum amount of water and pulse till it pulls away from sides of the mixer. Add more water if needed. Refrigerate or use immediately.

*Walnut Creek Brand

Sour Cream Black Raspberry Pie

Made by Laura Miller

Ingredients:

2 $\frac{1}{2}$ cups Black Raspberry Filling
1 cup Sugar
1 cup Sour Cream

3oz Cream Cheese
2-3 Tbsp. Flour
1 unbaked Pastry Shell

Crumbs:

1 cup Flour
 $\frac{1}{2}$ cup Sugar

$\frac{1}{4}$ cup Butter

Combine sugar & flour. Add sour cream and cream cheese, blend well. Put pie filling in unbaked shell. Pour mixture over fruit. Top with crumb topping. Always have cream cheese and sour cream at room temp. Bake at 425° for 15 minutes then at 350° for 25 minutes. Yield 1 pie.

Never Fail Pie Crust

Made by Laura Miller

6 cups Flour
1 $\frac{1}{2}$ cup Lard
 $\frac{1}{2}$ cup Butter Crisco
water

3 tsp. Baking Powder
1 tsp. Salt
1 Egg, beaten in cup, filled up with

Mix flour, lard, salt and baking powder until crumbly. Add egg with water, mix. Sometimes it takes more water.

Apple Pie

Made by Larry Hardin

Ingredients:

| | |
|---|-----------------------------|
| Pie Crust for Double Crust | 2 Tbsp. Flour (divided) |
| 3 cups Johnathon Apples (peeled & sliced) | $\frac{1}{2}$ tsp. Cinnamon |
| 1 tsp. Lemon Juice | 1 tsp. Apple Pie Spice |
| 1 cup Sugar (divided in thirds) | 5 thin slices Butter |

Sprinkle prepared apples with lemon juice. Stir together $\frac{1}{3}$ cup sugar, 1 Tbsp flour, cinnamon and apple pie spice. Mix into prepared apples. Have bottom pie crust in pan. Stir together $\frac{1}{3}$ cup sugar and 1 Tbsp flour. Spread this in bottom of prepared pie crust. Put apple mixture in pie pan. Sprinkle with remaining $\frac{1}{3}$ cup sugar. Scatter butter slices over top of apples. Top with second crust. Brush top crust with beaten egg, sprinkle sugar on top. Bake at 400° for 15 minutes then at 350° for 30 to 40 minutes.

Pie Crust

Made by Larry Hardin

Ingredients:

| | |
|---------------------|------------------------------|
| 2 cups Sifted Flour | $\frac{2}{3}$ cup Shortening |
| 1 tsp. Salt | 5 to 7 Tbsp. Cold Water |

Sift together flour & salt. Cut in shortening till dough is size of small peas. Add water, 1 Tbsp at a time till moistened. Form in a ball and roll out on lightly floured surface.

How to Bake a Pie in a Cast Iron Dutch Oven

By Larry Hardin

34 Charcoal Briquets - Preheat for 15 minutes

14" Shallow Dutch Oven

5 pennies on bottom of oven to set pie on

Put pie in cold oven, add the lid, put 22 preheated briquets around top of lid. 12 briquets under pot in circle. Bake 1 hour.

While waiting, preheat more briquets. After about 40 minutes you will need to add more preheated briquets. Try not to remove lid anymore then necessary as you loose heat.

French Apple Pie

Made by Sarah Heaston

Ingredients:

Filling:

5 cup Sliced Apples
1 cup Water
1 cup Granulated
1 cup Brown Sugar

3 Tbsp. Cornstarch
2 Tbsp. Lemon Juice
Milk to Thicken

Streusel Topping:

$\frac{1}{2}$ cup Flour
 $\frac{1}{4}$ cup Brown Sugar

$\frac{1}{4}$ cup Butter
 $\frac{1}{4}$ cup Chopped Nuts

Bake at 350° for 50 minutes. Foil over pie crust 10 minutes.

Pie Crust

Made by Sarah Heaston

Ingredients:

1 - $\frac{1}{3}$ cup Sifted Flour
 $\frac{1}{2}$ tsp. Salt

$\frac{1}{2}$ cup Crisco
3 Tbsp. Water

Sour Cream Apple Pie

Made by Esta Yoder

Ingredients:

Crust:

| | |
|----------------------------------|--|
| 2 cups Flour | $\frac{3}{4}$ cup Butter Flavored Crisco |
| 1 Tbsp. Sugar | $\frac{1}{2}$ tsp. Salt |
| $\frac{1}{2}$ tsp. Baking Powder | $\frac{1}{2}$ cup Water |

Filling:

| | |
|-----------------------------------|----------------|
| 6 Large Apples (peeled & chopped) | 1/3 cup Flour |
| 1 2/3 cups Sour Cream | 1 Egg |
| 1 cup Sugar | 2 tsp. Vanilla |
| $\frac{1}{4}$ tsp. Salt | |

Crumbs:

| | |
|-----------------------------------|--------------------------|
| $\frac{1}{2}$ cup Chopped Walnuts | 1 tsp. Cinnamon |
| $\frac{1}{2}$ cup Flour | $\frac{1}{2}$ cup Butter |
| 1/3 cup White Sugar | 1/8 tsp. Salt |
| 1/3 cup Brown Sugar | |

Mix flour, sugar, salt and baking powder. Cut in Crisco, add water & mix lightly. Roll out dough & place in 2 - 9" pie pans. Filling: chop apples, & mix together filling ingredients & put into 2 - 9" pie shells. Bake at 450° for 10 minutes then at 350° for 30 minutes. Prepare crumbs by combining the ingredients until crumbly. Remove pie from oven & immediately put crumbs on top. Return to oven and bake another 15 minutes, until lightly brown.

Apple Pie

Name Unknown

Ingredients:

3 cups Early Gold Apples (peeled & sliced)

1 tsp. Lemon Juice

1 tsp. Apple Pie Spice

1 tsp. Cinnamon

1 cup Sugar (divided in thirds)

2 Tbsp. Flour (divided)

5 slices Butter

Sprinkle apples with lemon juice. Stir together, 1/3 cup sugar, 1 Tbsp flour and cinnamon, mix into prepared apples. Stir together, 1/3 cup sugar, 1 Tbsp flour. Spread in the bottom of pie crust. Add apples. Sprinkle with remaining 1/3 cup sugar. Scatter butter slices over apples. Top with second crust. Bake at 400° for 15 minutes. Reduce heat to 350°, bake for 30 more minutes. Enjoy!

Glazed Pineapple Pie

Name Unknown

Ingredients:

1 $\frac{1}{2}$ cup Pineapple Juice (divided)

$\frac{3}{4}$ cup White Sugar

$\frac{1}{4}$ tsp. Salt

3 Tbsp. Clear Jel mixed with $\frac{1}{2}$ cup Water

3 Tbsp Pineapple Jello

2 Tbsp. Light Karo

2 cup Pineapple

Pastry for Double Crust Pie

Glaze:

$\frac{1}{2}$ cup Confectioner's Sugar

2 Tbsp. Pineapple Juice

In saucepan mix sugar, salt and juice. Bring to a boil, add clear jel, simmer 5 minutes. Remove from heat, add Karo, jello and fruit. Line pie plate with bottom crust, pour filling into crust. Top with remaining crust, trim & seal edges. Bake at 425° for 10 minutes then at 350° for 25 minutes or until golden brown. Mix glaze ingredients. Drizzle over warm pie.

Black Raspberry Pie

Made by Rachel Troyer

Ingredients:

Filling:

2 cups White Sugar

1 pint Raspberry Concentrate

3 $\frac{1}{2}$ pints Water

9 Tbsp. Clear Jel (heaping)

This is enough filling for 3 pies.

$\frac{1}{4}$ tsp. Salt

$\frac{1}{2}$ cup Black Rasp. Jello

Extra Water to mix Clear Jel

Mix sugar, black raspberry concentrate, water (3 $\frac{1}{2}$ pints), vinegar and salt in a heavy saucepan. Cook over medium heat until boiling. Mix clear jel with cold water. Add to boiling raspberry mixture, stirring all the time. Bring to a boil. Remove from heat and add jello. Cool fillings put in pie pastry, put top crust on and bake at 350° until lightly browned.

Pie Crust

Made by Rachel Troyer

Ingredients:

1 $\frac{1}{4}$ cup Flaky Crust Flour

$\frac{3}{4}$ cup Butter Flavored Crisco

2 Tbsp. Cold Water

1 Tbsp. White Sugar

$\frac{3}{4}$ tsp. Salt

Mix first four ingredients together until crumbly. Add cold water using a fork to stir. Roll out and put in pan Makes 1-2 crusts.

Mom's Apple Pie
Made by Nettie Troyer

Ingredients:

Filling:

| | |
|--|-------------------|
| 8 Yellow Delicious Apples (peeled & shredded to approx 8 cups) | 8 Tbsp. Clear Jel |
| 3 cups Water | 3 Tbsp. Water |
| 3 cups Brown Sugar | Cinnamon |

Put water on to start heating; add sugar and butter. Use some of the water to mix clear jel into a smooth runny mixture before stirring into the water. Keep stirring till it boils for 1 minute. Stir into apples right away. Put into rolled out shells, sprinkle generously with cinnamon., add a few pats of butter. Put on the top crust, brush with milk and sprinkle with white sugar. Bake at 350° till nice and browned, approximately 1 hour. Makes 2 pies. Glass pans bake better or a foil pan set in a glass or granite pan to bake.

Pie Crust

Made by Nettie Troyer

Ingredients:

| | |
|--|------------------------------|
| 3 cups Thesco Flour | 1 $\frac{1}{2}$ tsp. Vinegar |
| 1 $\frac{1}{4}$ Crisco (butter or regular) | $\frac{1}{2}$ cup Water |
| 1 $\frac{1}{2}$ tsp. Salt | |

Combine Crisco and salt, mix with fork or pastry blender till crumbly. Put vinegar in the water and add to the flour crumbs, mix together. When rolling out use flour to keep from sticking.

My Pineapple Pie

Made by Leora Smith

Ingredients:

Cream Cheese Filling:

2 Pkg (1 8oz & 1 3oz) Cream Cheese, softened
 $\frac{1}{4}$ cup Confectioner's Sugar

1 $\frac{1}{2}$ cups Whipped Topping
1 Tbsp. Pineapple Flavoring

In a mixing bowl beat the cream cheese and sugar until smooth. Add the pineapple flavoring. Fold in whipped topping. Spread into the cooled pie shell.

Pineapple Filling:

3 Eggs, slightly beaten
1/3 cup Butter
2 Tbsp. Lemon Juice
1 $\frac{1}{2}$ cups Water

1 cup Sugar
 $\frac{1}{4}$ cup Flour mixed with $\frac{1}{4}$ tsp Salt
1 can Crushed Pineapple (in it's own juice)
2 Tbsp. Clear Jel

Stir pineapple, sugar, 1 cup of water, flour, lemon juice and salt together. Add the eggs and butter. Mix 1.2 cup water with clear jel. Set aside. Bring pineapple mixture to a boil. Stir in clear jel and cook till thickened and clear. Cool. Spoon on top of cream cheese layer. Chill overnight.

Coconut Crust

Made by Leora Smith

Ingredients:

1 $\frac{1}{4}$ cups Flour
 $\frac{1}{2}$ cup Flaked Coconut

3 Tbsp. Brown Sugar
 $\frac{1}{2}$ cup Melted Margarine

Mix together thoroughly. Press into a 9" pie pan. Bake in a 400° preheated oven, for 8 to 12 minutes. Cool.

Caramel Apple Nut Pie

Made by Leora Smith

Ingredients:

Caramel Apple Filling:

| | |
|--|----------------------------------|
| 7-8 Pie Apples (peeled & sliced thick) | 2 Tbsp. Butter |
| $\frac{1}{2}$ cup Brown Sugar | $\frac{1}{2}$ tsp. Cinnamon |
| $\frac{1}{2}$ cup Apple Juice | 1 bag Caramels (unwrapped) |
| 2 Tbsp. Lemon Juice | $\frac{1}{2}$ cup Milk |
| 1 Tbsp. Tapioca (quick cooking) | $\frac{1}{2}$ cup Chopped Pecans |

Put the peeled, sliced apples in a bowl with lemon juice, toss and set aside. In a large skillet melt the butter, then add $\frac{1}{2}$ cup brown sugar, cinnamon and the apples. Cook until apples are tender but not soft. Stir often. Spoon into prepared crust. Bake for 25-30 minutes in a pre-heated 375° oven. In a medium pan put the unwrapped caramels with $\frac{1}{2}$ cup of milk, heat over low heat, stirring frequently until melted and smooth. Add the pecans and mix together. Add the tapioca and mix well. Remove from heat. Take pie out of the oven and spoon the caramel mixture over the apples.

Crumb Topping:

Take the extra baked and cooled pie shell and break it up into small pieces. Add to the top of the pie. Return to the oven for another 5-7 minutes.

Nutty Cinnamon Crust

Made by Leora Smith

Ingredients:

| | |
|------------------------------|---|
| 2 cups Flour | $\frac{1}{2}$ cup Pecans (finely chopped) |
| $\frac{2}{3}$ cup Shortening | 5-6 Tbsp Cold Water |
| $\frac{1}{2}$ tsp. Salt | $\frac{1}{2}$ tsp. Cinnamon |

Mix flour, salt and cinnamon together. Cut in shortening with a pastry cutter, until particles are the size of small peas. Sprinkle with cold water, 1 Tbsp at a time, until flour is moist. Gather dough into a ball. Cut dough into two equal parts. Flatten into a round shape. Place dough between two layers of wax paper and roll out. Place rolled pie doughs into two pie pans. Pat the dough into the pan to remove all air. Bake one pie shell in a prepared 350° oven, for 8-12 minutes. Cool. Set aside.