

Nut Pie Recipes

Pecan Pie

Made by Rachel Hogue

The Winner for the Best Nut Pie and the #1 Overall Winner

Ingredients:

- 3 eggs slightly beaten
- 1 cup sugar
- 1 cup Karo Syrup
- 2 Tbsp. Melted Butter or Margarine
- 1 tsp. Vanilla
- 1 $\frac{1}{4}$ cups Pecans
- 1 Pie Crust



Photo: Pecan Pie The “Overall Winning Pie”

Preheat oven to 350°. In medium bowl beat eggs slightly with fork. Add sugar, corn syrup, margarine and vanilla; stir until blended. Stir in pecans. Pour filling into pie crust. Bake 50-55 minutes or until knife comes out clean. Cool on rack.

Pie Crust

Made by Rachel Hogue

Ingredients:

- 2 $\frac{1}{4}$ cups Flour
- 1 tsp. Salt
- $\frac{1}{4}$ 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.

Southern Pecan Pie

Made by Sovilla Troyer

The 2nd Place winner in the Nut Category

Ingredients:

4 eggs
1 cup Brown Sugar
1 cup Light Corn Syrup
 $\frac{1}{2}$ Tbsp. Flour
 $\frac{1}{4}$ tsp. Salt
1 tsp. Vanilla
 $\frac{1}{4}$ cup Melted Butter
1 cup Pecans

Photo:
Pecan
Pie



Beat eggs, add sugar, corn syrup, flour and salt. Mix well add vanilla, butter and pecans. Bake at 350° for 40 to 45 minutes.

Pie Crust

Made by Sovilla Troyer

The 2nd Place winner in the Nut Category

3 cups Gold Medal Flour
1 tsp. Salt
1 $\frac{1}{4}$ cup Butter Flavor Crisco
1 Egg slightly beaten
1 Tbsp. Vinegar
5 Tbsp. Water

Mix flour, salt and Crisco till coarse crumbs form. Add rest of ingredients.
Yield 2 large and 1 small crust.

Favorite Pecan Pie

Made by Naomi Kline

The 3rd Place winner in the Nut Category

Ingredients:

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

$\frac{1}{4}$ cup White Sugar

1 cup Light Karo

Pinch of Salt

1 tsp. Vanilla

4 Tbsp. Melted Butter

$\frac{3}{4}$ cup Liquid Eggs

1 cup Pecans

1 Unbaked Pie Shell

Mix sugar, salt, Karo. Add vanilla, eggs and melted butter. Put pecans in unbaked pie shell, pour mixture over pecans. Bake at 425° for 10 minutes then reduce heat to 350° for 30 minutes.



Photo: Pecan Pie

Pecan Pie

Made by Alissa Mbimba

Ingredients:

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

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

$\frac{1}{2}$ cup White Karo

3 Eggs, slightly beaten

1 cup Chopped Pecans

1 tsp. Vanilla

Preheat oven 375°. Heat and stir sugar, butter and Karo until butter melts. Set aside to cool to about room temp. Add some of the eggs to the sugar mixture and mix. Once well blended stir in the rest of the eggs. Add the pecans and vanilla and mix well. Pour into single crust, uncooked pie shell.

Bake at 375° for 10 minutes then at 350° for 40 minutes or until done.

Single Pie Crust

Made by Alissa Mbimba

Ingredients:

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

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

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

3 Tbsp. Water

Cut flour, salt and Crisco until fine beads form. Mix in water until dough forms then roll out dough for crust.

Candy Bar Nut Pie

Made by Troy Ball

Ingredients:

3 eggs	1 cup Bittersweet Chocolate Chips
1 cup sugar	1 cup Caramel Bits
1 cup Light Corn Syrup	1 cup Pecans
1 tsp. Vanilla	1 cup Cashews
2 Tbsp. Melted Butter	1 - 9" Prepared Pie Crust

(Recipe Follows)

Preheat oven to 350°F. Combine eggs, sugar and corn syrup until well combined. Add vanilla and butter, stir in chocolate chips, caramel bits, pecans and cashews. Pour into prepared pie crust, cover edges with foil. Bake in preheated oven for 30 minutes, remove foil and bake for an additional 30 minutes. Remove from oven and cool completely.

Pie Crust (Single)

Made by Troy Ball

Ingredients:

1/3 Cup Butter Flavored Shortening	1 cup All- Purpose Flour
½ tsp. Salt	3 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. Roll the crust out on a lightly floured surface to about 1 inch larger than pie plate, and press it down into the plate. Trim to about ½ inch beyond the rim. Fold up and pinch so edge of pie is raised from rim. Flute the edges as desired and fill with your chosen filling.

Cream Cheese Pecan Pie

Made by Amanda Schlabach

Ingredients:

2 Unbaked 9" Pie Crusts

8 oz Cream Cheese

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

1 Egg Beaten

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

1 tsp. Vanilla

1 $\frac{1}{4}$ cups Chopped Pecans

Topping:

6 Eggs Beaten

2 cups Light Corn Syrup

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

Cream together cream cheese, sugar, egg and vanilla. Spread on unbaked pie crusts. Sprinkle nuts on cheese mixture. Beat together topping ingredients and pour over nuts. Bake at 375° for 45 minutes.

Never Fail Pie Crust

Made by Amanda Schlabach

Ingredients:

3 cups Flour (Uses Robin Hood)

1 $\frac{1}{4}$ cup Shortening or 1 cup Lard

1 tsp. Salt

Cut shortening into flour and salt, add a $\frac{1}{2}$ milk, use fork or hands until it feels right to roll.

Caramel Pecan Pie

Made by Rachel Troyer

Ingredients:

36 Caramels	$\frac{3}{4}$ cup Sugar
$\frac{1}{4}$ cup Water	1 tsp. Vanilla Extract
$\frac{1}{4}$ cup Butter, cubed	$\frac{1}{8}$ tsp. Salt
3 Eggs	1 $\frac{1}{3}$ cup Chopped Toasted Pecan Halves

In a small heavy saucepan, combine the caramels, water and butter. Cook and stir over low heat until caramels are melted. Remove from heat and set aside.

In a small mixing bowl, beat eggs, sugar, vanilla and salt until smooth. Gradually add caramel mixture. Stir in the chopped pecans. Pour into pastry shell. If desired, arrange pecan halves over filling. Bake at 350° for 35-40 minutes or until set. Cool on wire rack. Refrigerate left overs. Yield 6-8 servings.

Pie Crust

Made by Rachel Troyer

Ingredients:

1 $\frac{1}{4}$ cup Flaky Crust Flour	$\frac{3}{4}$ tsp. Salt
$\frac{3}{4}$ cup Butter Flavored Crisco	2 Tbsp. Cold Water
1 Tbsp. White Sugar	

Mix first 4 ingredients together until crumbly. Add cold water using fork to stir. Roll out and put in pie pan. Makes 1-2 crusts.

Cream Cheese Pecan Pie

Made by Laura Miller

Ingredients:

2 unbaked 9" Pie Crusts

8 oz Cream Cheese

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

1 Egg Beaten

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

1 tsp. Vanilla

1 $\frac{1}{4}$ cup chopped Pecans

Topping:

6 Eggs

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

2 cups Light Corn

Cream together cream cheese, sugar, egg, salt and vanilla. Spread on unbaked pie crusts. Sprinkle pecans on cheese mixture. Beat together ingredients and pour over pecans. Bake at 375° for 45 minutes. Yield 2 pies.

Cream Cheese Pecan Pie

Made by Emma Yoder

Ingredients:

1 Unbaked 9" Pie Crust	$\frac{1}{4}$ tsp. Salt
4 oz Cream Cheese	$\frac{1}{2}$ tsp. Vanilla
$\frac{1}{4}$ cup White Sugar	$\frac{3}{4}$ cup Chopped Pecans
1 Egg, beaten	

Topping:

3 Eggs, beaten	$\frac{1}{2}$ tsp. Salt
$\frac{1}{4}$ cup White Sugar	1 cup Light Corn Syrup
$\frac{1}{2}$ tsp. Vanilla	

Cream together cream cheese, sugar, salt and vanilla. Spread in pie crust. Sprinkle pecans on top of cheese mixture. Stir together ingredients and pour over nuts. Bake at 375° for 25 minutes then reduce heat to 325° for another 20 minutes.

Pie Dough

Made by Emma Yoder

Ingredients:

4 cup Flaky Crust Pie Flour	1 Tbsp. White Sugar
1 $\frac{3}{4}$ cup Lard or 2 cups Crisco	$\frac{1}{2}$ cup Water
1 $\frac{1}{2}$ tsp. Salt	1 Tbsp. Vinegar
1 Egg, beaten	

Cut in shortening with dry ingredients. Mix water, vinegar and beaten egg, add to flour mixture. Mix together lightly. This is enough for two double crust pies or four single crust.

Cream Cheese Pecan Pie

Name Unknown

Ingredients:

Filling:

8 oz Cream Cheese, softened

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

1 Egg, beaten

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

1 tsp. Vanilla

1 $\frac{1}{4}$ cup Chopped Pecans

Topping:

3 Eggs

$\frac{1}{4}$ cup White Sugar

1 cup Light Corn Syrup

1 tsp. Vanilla

Cream together cream cheese and sugar. Add beaten egg, salt, vanilla; spread over bottom of unbaked pie shell. Sprinkle pecans evenly over cream cheese layer. Combine all topping ingredients and beat well until smooth. Pour over pecan layer. Bake at 375° for 35-45 minutes, until set and golden brown. Yield one pie.

Pie Crust

Name Unknown

Ingredients:

1 cup Flaky Pie Flour

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

$\frac{1}{3}$ cup Butter Crisco (Heaping)

1 Tbsp. Sugar

Mix flour and salt. Cut in shortening until mixture is like fine crumbs. Add 3-4 Tbsp milk; stirring with fork until mixed. Roll out dough and fit into a pie pan.

Cream Cheese Pecan Pie

Made by Leah Mast

Ingredients:

8 oz Cream Cheese
1 Egg
 $\frac{1}{4}$ cup White Sugar
1 tsp. Vanilla
dash of Salt

3 Eggs
1 cup Karo
 $\frac{1}{3}$ cup Brown Sugar
(1 cup Pecans)

Mix cream cheese, 1 egg, $\frac{1}{4}$ cup white sugar, vanilla and salt. Put in unbaked 10" crust. Put pecans on top of cream cheese mixture. Beat eggs, Karo and brown sugar; pour on top. Bake at 425° for 10 minutes. Finish baking at 350° for another 40 minutes until done.

Pie Crust

Made by Leah Mast

Ingredients:

3 cups Flaky Pie Crust Flour
1 $\frac{1}{4}$ cups Buttered Crisco
1 tsp. Salt

Mix until crumbly.

1 Egg (well beaten)
5 Tbsp. Water
1 Tbsp. Vinegar

Add to the crumbs and mix together.

Nutty Caramel Pie

Made by Leora Smith

Ingredients:

2 cans (14oz) Sweetened Condensed Milk

$\frac{1}{2}$ to $\frac{3}{4}$ cups Chopped Pecans

Cook the milk in the top of a double boiler until it is thick and the color of the caramel is about the same color as peanut butter. Stir until smooth. Cool for about 10 minutes. Stir in nuts, mix well. Pour into a cookie pie shell. Top this with whipped cream.

Cookie Pie Crust

Made by Leora Smith

Ingredients:

1 $\frac{1}{2}$ cups cups finely crushed Chocolate Wafers (about 25)

1/3 cup Butter

Melt the butter in small pan. Stir the melted butter into the crushed cookies, mix well. Add to the pie pan. Press the cookie mixture into the bottom and up the sides of the pie pan until even. Chill for at least one hour before filling.