

Aubrey's Favorite Apple Pie

By:

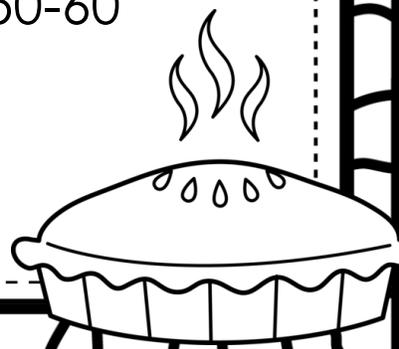
Aubrey
Hennessey

Ingredients

6 apples peeled & sliced	1 tbsps. flour
1 tbsp. lemon juice	4 pats butter
1 cup sugar	A pinch of cinnamon
1 tsp. vanilla	A pinch of nutmeg
Pillsbury pie crust	Reddi-wip whipped cream

Process

Preheat oven to 350 degrees. Peel & slice apples. Mix in sugar, spices, lemon juice & flour. Line a pie dish with Pillsbury rollout pie crust- it's yummy & so easy! Add apple mixture & top with 4 pats of butter before sealing with the top pie crust. Bake for 50-60 minutes. Eat warm with lots of whipped cream!! And hot chocolate ;))



Chocolate Chip Cookie Pie

By:

Olivia Foster

Ingredients

2 Large Eggs	1 cup of chocolate chips
½ Cup All Purpose Flour	½ cup of granulated sugar
¾ cup butter softened (1 ½ sticks)	½ cup packed brown sugar

Process

First pre-heat the oven to 325°F. Next, beat the eggs in a large bowl on high speed, until foamy. Beat in flour, sugars, and the butter. Next, stir in chocolate chips, and pour the pie batter into a 9" pie shell. Lastly, bake for 55-60 minutes.

ENJOY!! 😊



Yummy Lemon Cream Pie!

By:

Christopher
Rice Jr.

Ingredients

1 can (14 oz) sweetened
condensed milk (not
evaporated)

2 teaspoons grated lemon peel

½ cup fresh lemon juice (from 2
to 3 medium lemons)

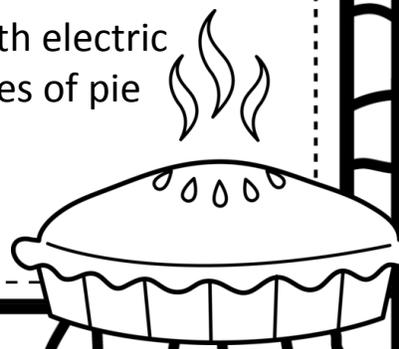
3 cups whipping cream

4 drops yellow food color, if
desired
These

1 Pillsbury™ refrigerated pie
crust, softened as directed on
box CRUST

Process

- 1) Heat oven to 450°F. Make pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie plate. Bake 9 to 11 minutes or until lightly browned. Cool completely, about 15 minutes.
- 2) In medium bowl, mix condensed milk, lemon peel and lemon juice; set aside. In large bowl, beat 2 cups of the whipping cream and the food color with electric mixer on high speed until stiff.
- 3) Fold lemon mixture into whipped cream just until blended. Spoon into crust. Cover; refrigerate at least 3 hours until set.
- 4) In medium bowl, beat remaining 1 cup whipping cream with electric mixer on high speed until stiff. Spoon dollops on pie or slices of pie when serving. Store covered in refrigerator.



Tomato Pie

By:

Mrs. Kereseey

Ingredients

1 9" prepared pie shell	Salt and pepper
Ripe tomato slices	1 cup mozzarella shredded
10 basil leaves	1 cup cheddar shredded
1/3 cup green onions chopped	1 cup mayonnaise

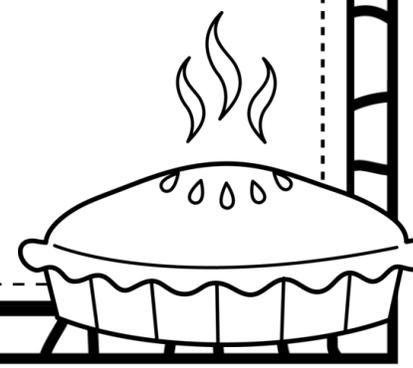
Process

Bake the pie shell according to the package.

Layer tomato, salt and pepper, basil onions, repeat until shell is filled.

Combine cheeses and mayo. Spread over top.

Bake at 350F for 30 minutes.



Vegetable Pot Pie

By:

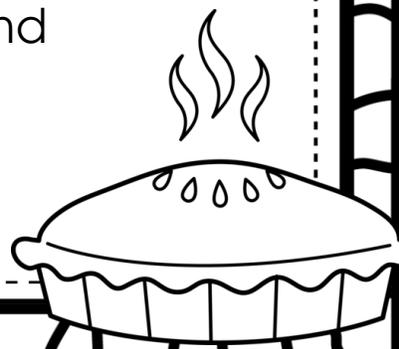
Sadie Knox
and Her
Family

Ingredients

1 can condensed cream of potato soup	Pepper, thyme, salt (to taste)
1 bag frozen mixed vegetables (or use a variety of fresh vegetables like onions, carrots, broccoli, peas, or corn)	2 frozen prepared pie crusts
½ cup milk	1 egg, lightly beaten

Process

- ✓ Preheat oven to 375 degrees F.
- ✓ In a medium bowl, combine potato soup, mixed vegetables, milk, thyme, and black pepper.
- ✓ Spoon filling into bottom pie crust. Cover with top crust, and crimp edges to seal. Slit top crust, and brush with beaten egg if desired.
- ✓ Bake for 40 minutes. Remove from oven, and cool for 10 minutes before serving.



By:

Dylan &
Charlie
Kohler

Apple Berry Crumble

Ingredients

1 defrosted pie shell (sorry no Portman homemade crust here 😊)	$\frac{3}{4}$ c sugar 1 tablespoon cinnamon Dash of nutmeg
2 peeled and cut up apples	Crumble: 1 $\frac{1}{2}$ cup old fashioned oats
1 package of blueberries	1 stick melted butter
1 package blackberries	$\frac{1}{2}$ cup brown sugar

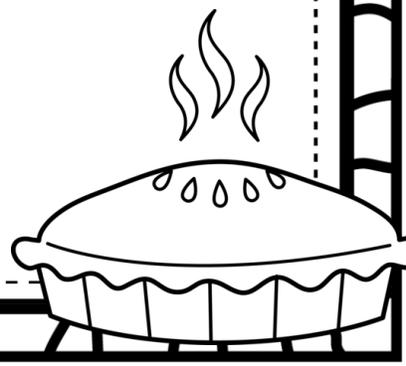
Process

Mix apples and berries in with above sugar and spice ingredients in a bowl

In a separate bowl mix oats, melted butter and brown sugar. Crumble with your fingers

Place berries and apples in pie crust and add crumble to cover the top of fruit

Bake at 375 for 35-40 minutes or until fruit is bubbling and crumble is golden brown



Italian Easter Pie

aka Meat Pie or Pizzagaina

By:

Mrs. Vezina

Ingredients

½ pound of Prosciutto	Basket Cheese
½ pound of Pepperoni	1/2 cup fresh grated cheese
½ pound of Salami	6 eggs
½ pound of Peppered ham	Frozen Pie Crust

Process

Note: When you order the meats you need to get them 1/4 to 1/2 inch thick.

Preheat 350 degrees.

Dice all meat into small cubes, crumble basket cheese and mix it up real good. Then scramble the eggs with the grated cheese and add a little extra black pepper.

Mix it all together and fill pie shells.

Bake for 55 minutes. Cool on a rack.

You can eat this cold but some people heat it up.

Enjoy! 😊



Pineapple Pie

(Grandma Susie Sciarappa)

By:

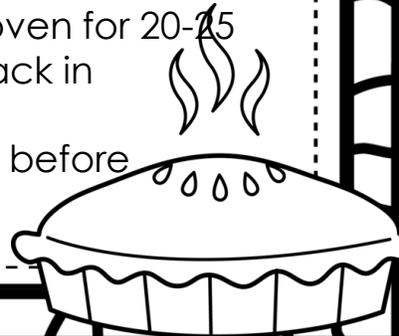
Andrew
Pisseri

Ingredients

1 large can, 29 oz. crushed pineapple	Pinch of salt
2 cups water	2 tablespoons flour
2-3 large eggs	3 tablespoons cornstarch
½ -1 cup sweetener of choice	Two 9 inch pie crusts

Process

- ✓ Preheat oven to 375 degrees
- ✓ Put crushed pineapple in pan with water over low heat.
- ✓ In a separate bowl, beat 2-3 eggs with sweetener of choice and pinch of salt. Slowly add egg mixture to the pineapple. Simmer for approximately 3 minutes.
- ✓ Make a paste by mixing the flour and cornstarch with 3-4 tablespoons of the liquid pineapple mixture. If you think it is too thick add another tablespoon of pineapple liquid.
- ✓ Once paste is made, slowly add the paste to the hot mixture and simmer until thick.
- ✓ Simmer and stir as you would stove-top pudding until it thickens and begins to boil. Remove from heat and let sit for 5 minutes.
- ✓ Pour pineapple pudding mixture into the bottom of the 9 inch pie crust.
- ✓ Cover with top crust and place slits, 7-9, in top crust to allow steam to vent. Allow pie to sit for 15 minutes.
- ✓ Bake in 375 degree oven for 20-25 minutes on bottom rack in oven.
- ✓ Chill for several hours before serving.



Almond Pie

By:

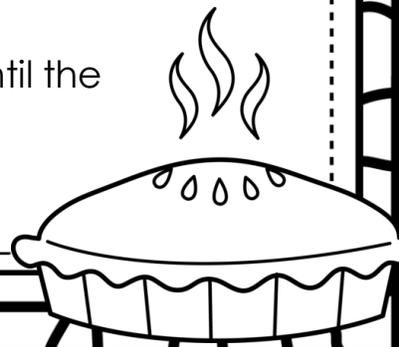
Mrs. Prins

Ingredients

For Crust:	Filling:
1 cup all purpose flour	$\frac{1}{4}$ cup butter
6 tablespoons butter	$\frac{1}{2}$ cup sugar
3 tablespoons confectioners' sugar	2 eggs
	1 to 2 teaspoons pure almond extract
	1 cup chopped almonds

Process

- 1: Preheat the oven to 350 degrees.
2. To make the crust, place the flour, butter, and sugar in food processor. Process until crumbly. Pour crumbly mixture into a 10 inch pie pan and press it against the bottom and sides to create a uniform crust.
3. To make the filling, cream the butter and sugar with an electric mixer until fluffy. Add the eggs and almond extract and continue beating until well combined. At low speed, add the almonds and mix only until blended.
4. Pour the filling into the crust and bake for 20 minutes or until the filling is set and slightly darkened. Cool in pan on wire rack. Pie can be frozen.



Four Fruit Pie

By:

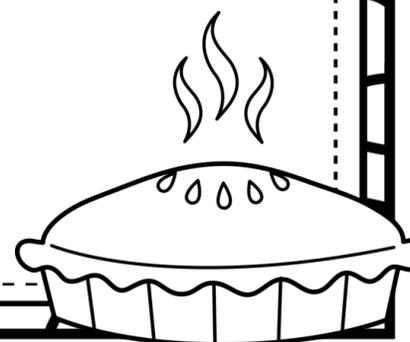
Ellawood
Pullen

Ingredients

1 (9 inch) pie shell	3 peaches
3 apples, 1 pear	6 tablespoons butter
1 cup raspberries	$\frac{3}{4}$ cup white sugar
1 teaspoon cinnamon	$\frac{3}{4}$ cup flour (plus 3 tablespoons)
$\frac{1}{2}$ cup chopped pecans	$\frac{1}{2}$ cup brown sugar

Process

- ✓ Preheat oven to 400 degrees.
- ✓ Peel, core, and slice peaches, apples and pear and place into a large bowl.
- ✓ Add raspberries, white sugar, cinnamon, and 3 tablespoons flour and mix.
- ✓ Mound fruit mixture into the pie shell.
- ✓ In a medium bowl combine $\frac{3}{4}$ cup flour, brown sugar, butter and chopped pecans.
- ✓ Mix until crumbly and sprinkle on top of fruit.
- ✓ Bake for 35-40 minutes and enjoy!



Crunchy Caramel Apple Pie

By:

The Sforza
Family

Ingredients

Ingredients for the Pie:

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 -use
golden delicious and fuji apples.
1 recipe crumb topping (see below)
1/4 cup caramel topping

Ingredients for the Crumb Topping

1 cup packed brown
sugar
1/2 cup all-purpose flour
1/2 cup quick cooking
rolled oats
1/2 cup butter

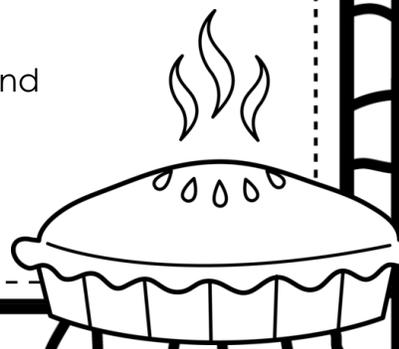
Process

Directions for Crumb Topping:

Stir together brown sugar, flour, rolled oats.
Cut in 1/2 cup butter until topping is like course crumbs. Set aside.

Directions for the Pie:

1. In a large mixing bowl, stir together the sugar, flour, cinnamon and salt.
2. Add apple slices and gently toss until coated.
3. Transfer apple mixture to the pie shell
4. Sprinkle crumb topping over apple mixture.
5. Place pie on a cookie sheet so the drippings don't drop into your oven.
6. Cover edges of pie with aluminum foil.
7. Bake in a preheated 375 oven for 25 minutes. Then remove foil and put back in for another 25 to 30 minutes without foil.
8. Remove from oven. Drizzle with caramel on top.
9. Cool on a wire rack and enjoy warm or at room temperature.



Sweet Ricotta Pie

By:

Mrs.
Brinsmade

Ingredients

2 pounds whole-milk ricotta	2 teaspoons vanilla
1 ½ tablespoons flour	4 eggs
1 cup sugar	½ teaspoon cinnamon + more for decorating
¼ cup mini chocolate chips	orange zest (if desired)
1 refrigerated pie crust	

Process

Preheat oven to 350°.

Unroll dough into round pie plate. Crimp crust and set aside. Combine the ricotta and flour in a small bowl. In a medium-size bowl, beat the eggs well. Gradually add the sugar and vanilla and continue beating until smooth. Now, add the ricotta mixture, ½ teaspoon of cinnamon and beat well again. Stir in chocolate chips and orange zest (if desired). Pour filling into prepared pie plate. Sprinkle a small amount of cinnamon over the top and swirl with a knife to make a design.

Bake for approximately 1-1 ¼ hours.

Enjoy!



By:

Maureen Cunningham
(C/o Tayi Wong)

Maureen's Apple Pie

Ingredients

8 – 10 Large Granny Smith Apples (peeled, cored and sliced)	½ - ¾ Cup Sugar 2 Tbs Flour 2 Tbs Butter
2 Cups Flour (Unbleached)	1 Tsp Cinnamon
2/3 Cup Shortening; Chilled	1/8 tsp nutmeg
7 – 8 Tbs Cold Water	1 tsp Salt, 2 tbs lemon juice

Process

Preheat Oven to 400 Pastry

Pastry

Stir flour & salt together

Using a pastry cutter, cut in the shortening until pieces are pea sized. Using a fork, stir in the water until dough is moistened. Divide in half. Pour flour on a clean counter and roll the dough, use extra flour to coat the rolling pin, into a 12" circle. Fold the dough in half and place on one side of a 9" pie plate. Open to fill the pie plate.

Filling

Combine sliced apples, sugar, flour, cinnamon and nutmeg in a large bowl and using a rubber spatula, stir until well coated. Fill pie dish with apples. Cut up the butter and add to the apples. Roll the other ½ of the dough into a 12" circle and cut slits. Place over apples and join edges by tucking the top edge over the bottom edge and pinching together. Bake for approximately 50 minutes. When juice begins to drip from the pie and the crust is lightly browned, it is done. Place a baking sheet lined with foil on the rack below the pie in the oven to catch the drips.



By:

Beibhinn
Thidemann
KYU

Easy Chicken Pot Pie

Ingredients

2 pre-made (store bought is fine!) pie crusts, room temperature

2 cups frozen mixed vegetables

1 can cream of chicken soup (regular small size)

2 cups cut-up cooked chicken (about 2 chicken breasts or left overs from a whole chicken)

1 can cream of potato soup (regular small size)

Process

- Pre-heat oven to 400 degrees.
- In a bowl, mix the soups, veggies and cut up chicken.
- Pour the mix into one pie crust.
- Place the second pie crust over the top and pinch together the sides with the bottom crust
- Cut a few small slits in the center of the top crust.
- Bake until top crust is golden brown (about an hour)
- Tip: make 2 pies at once and freeze one for later!



Tomato Pie

By:

Mrs. Kereseey

Ingredients

1 9" prepared pie shell	Salt and pepper
Ripe tomato slices	1 cup mozzarella shredded
10 basil leaves	1 cup cheddar shredded
1/3 cup green onions chopped	1 cup mayonnaise

Process

- ✓ Bake the pie shell according to the package.
- ✓ Layer tomato, salt and pepper, basil onions, repeat until shell is filled.
- ✓ Combine cheeses and mayo. Spread over top.
- ✓ Bake at 350F for 30 minutes.

