

Dutch Apple Pie

one crust – delicious crumble filling!

INGREDIENTS

FOR FILLING

- 1 (9 inch) pie shell
- 5 cups apples - peeled, cored and sliced
- 2 TBSPs all-purpose flour
- 2/3 cup granulated sugar
- ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp ground allspice
- 2 TBSPs butter

FOR TOPPING

- ½ cup whole wheat flour
- ¼ cup all-purpose unbleached flour
- ½ tsp ground cinnamon
- ½ cup packed brown sugar
- ¾ cup rolled oats
- 2 TBSPs walnut pieces (optional)
- 1 tsp lemon zest (optional)
- ½ cup unsalted butter (1 stick)

PREPARATION

1. **Preheat oven to 425°.** Fit pastry shell into pie pan and place in freezer.
2. **To Make Apple Filling:** Place apples in a large bowl. In a separate bowl combine 2 TBSPs flour, white sugar, 1/2 tsp cinnamon, nutmeg, and allspice. Mix well, then add to apples. Toss until apples are evenly coated.
3. Remove pie shell from freezer. Place apple mixture in pie shell **and dot with 2 TBSPs butter.** Lay a sheet of aluminum foil lightly on top of filling, **but do not seal.**
4. Bake in preheated oven for **10 minutes.** While filling is baking.....
5. **Make Streusel Topping:** In a medium bowl combine 3/4 cup flour, 1/2 tsp cinnamon, brown sugar, oats, nuts and lemon peel. Mix thoroughly, then cut in 1/2 cup butter or margarine until mixture is crumbly. Remove filling from oven and sprinkle streusel on top.
6. Reduce heat to 375°. Bake an additional 30 to 35 minutes, until streusel is browned and apples are tender. ***Cover loosely with aluminum foil to prevent excess browning.***

Open Faced Apple Pie

This is a great way to enjoy the full flavor of autumn apples. It's a snap to make - a bit like baked, caramelized apples simply cradled in a bottom crust.

Serves 6

INGREDIENTS

- 8 or 9 cups peeled, cored and quartered apples
- 1 cup sugar
- 4 TBSPs flour
- 1 tsp salt
- 2 tsps baking spice blend
- ½ tsp cinnamon
- 1 10" unbaked pie crust
- 2 TBSP cup light cream
- ¼ cup milk

PREPARATION

1. Preheat oven 375°
2. Pile the prepared apples into a large mixing bowl. Stir the sugar, flour, spices and salt together. Add to the bowl of apples and toss well to evenly coat all of the apples. Arrange the pie crust inside a sturdy pie plate and pile the seasoned apples inside (they should mound up fairly high but they'll sink as they cook).
3. Combine the cream and milk and pour this over the apples. Place in the oven to bake 1 1/2 hours or until the apples are soft. Tent with foil for the first half hour of baking - then remove.
4. Once finished baking, remove from the oven and allow to cool for at least 15 minutes before slicing and serving. Serve warm topped with a scoop of vanilla ice cream.

CLASSIC APPLE PIE

The Apple Pie, with its two rounds of pastry enclosing slices of cinnamon sugared apples, is a North American favorite. So popular, in fact, that you will find it in some form on most restaurant menus, in bakeries, in the bakery and freezer section of grocery stores, and most home bakers have a secret recipe for their own "best" apple pie. While some like their slice of apple pie served plain, others like it with a scoop of vanilla ice cream, a dollop of softly whipped cream, or with a generous slice of sharp cheddar cheese.

INGREDIENTS

Apple Filling:

- 2 ½ pounds (1.1 kg) apples (about 6 large), **peeled, cored, and sliced** ¼ inch thick (about 8 cups (2 L))
- 2 TBSPs granulated white sugar
- ¼ cup (55 grams) light brown sugar
- 1 TBSP lemon juice
- 1 tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp salt
- 2 TBSPs (28 grams) unsalted butter
- 1 ½ TBSPs (15 grams) cornstarch

PREPARATION/ Apple Filling:

1. In a large bowl combine the sliced apples with the sugars, lemon juice, ground cinnamon, nutmeg, and salt. Let sit at room temperature for at least 30 minutes or up to three hours.
2. Then, place the apples and their juices in a strainer that is placed over a large bowl (to capture the juices). Let the apples drain for about 15-30 minutes or until you have about ½ cup (120 ml) of juice. Spray a 4 cup (960 ml) heatproof measuring cup with a nonstick vegetable spray, and then pour in the collected juices and the 2 TBSPs (28 grams) of unsalted butter. Place in the microwave and boil the liquid, on high, about 5 to 7 minutes or until the liquid has reduced to about 1/3 cup (80 ml) and is syrupy and lightly caramelized. (Alternatively, you could place the juices and butter in a small saucepan and boil over medium high heat on the stove.)
3. Meanwhile, remove the top pastry crust from the refrigerator and let it sit at room temperature for about 10 minutes so it has time to soften. Transfer the drained apples slices to a large bowl and mix them with the cornstarch (corn flour). Then pour the reduced syrup over the apples and toss to combine. Pour the apples and their syrup into the chilled pie crust. Moisten the edges of the pie shell with a little water and then place the top crust over the apples. Tuck any excess pastry under the bottom crust and then crimp the edges using your fingers or a fork. Using a sharp knife, make five- 2-inch (5 cm) slits from the center of the pie out towards the edge of the pie to allow the steam to escape. Cover the pie with plastic wrap and place in the refrigerator to chill the pastry while you preheat the oven.
4. Preheat the oven to 425°. Place the oven rack at the **lowest level** and place a baking stone or baking sheet on the rack **before preheating** the oven.
5. Place a piece of aluminum foil on the stone (or pan) to catch any apple juices. Set the pie on the stone or pan and bake for about 45 to 55 minutes or until the juices start to bubble through the slits and the apples feel tender (not mushy) when a toothpick or sharp knife is inserted through one of the slits. Make sure to cover the edges of the pie with a foil ring to prevent over browning after about 30 minutes. Remove the pie from the oven and place on a wire rack to cool for about 3-4 hours before cutting. Serve warm or at room temperature with vanilla ice cream or softly whipped cream. Store at room temperature for 2 to 3 days.



Mini Apple Tarte Tatin

This French classic from an inn in the Loire Valley can be made with other fruits as well. Bananas are amazing, as are peaches and plums. You want the fruit to be fairly firm - not too ripe. Traditional or puff pastry work for the crust.

INGREDIENTS

- frozen puff pastry sheet (from a 17 1/4-ounce package) **OR** 1 crust prepared or homemade regular crust
- 3 TBSPs unsalted butter, **softened NOT MELTED**
- ½ cup sugar
- 4-5 apples, **peeled and sliced/cored with apple slicer**

- ½ tsp cinnamon or cardamom, **to sprinkle over apples**

EQUIPMENT

- a well-seasoned **6-inch** cast-iron skillet **OR** good quality non-stick skillet



PREPARATION

1. Preheat oven to 425°F. Peel and cut apples, using the slicer/corer
2. Roll pastry sheet into a 10½-inch square on a floured work surface with a floured rolling pin. Brush off excess flour and cut out a 10-inch round with a sharp knife, using a plate as a guide. Transfer round to a baking sheet and chill.
3. **SPREAD** the **softened butter** thickly on the bottom and sides of the pan, **THEN POUR** the sugar evenly over the bottom of the pan.
4. Arrange as many apples as will fit vertically on top of the sugar, packing them tightly in concentric circles. Apples should stick up **above** rim of skillet! Use all of your apples!
5. Now, **cook** apples, butter and sugar over moderately high heat (5), **undisturbed**, until the juices are **deep golden and bubbling**, 18 to 20 minutes. **DO NOT MOVE THE APPLES AROUND!** (Don't worry if juices color unevenly.)
6. Put skillet in middle of oven on a foil-lined sheet pan to catch drips. Bake **about 15 minutes** (apples will settle slightly), then remove from oven and lay the pastry round **over the top** of the apples.
7. **Bake tart until pastry is browned**, another 15-20 minutes. Transfer skillet to a rack and cool at least 10 minutes.
8. **Just before serving**, invert a platter with lip over skillet and, using potholders to hold skillet and plate tightly together, invert tart onto platter. Replace any apples that stick to skillet. (Don't worry if there are black spots; they won't affect the flavor of the tart.) Brush any excess caramel from skillet over apples. Serve immediately.



Classic French Apple Tart

The classic French apple tart is little more than apples and pastry. In our recipe a quick and buttery pat-in-pan dough bakes to a shortbread-like texture that gives the tart a sturdy base. For the best flavor and texture, be sure to bake the crust thoroughly until it is deep golden brown. To ensure that the outer ring of the pan releases easily from the tart, avoid getting apple puree and apricot glaze on the crust.



INGREDIENTS

Crust

- 1 1/3 cups (6 2/3 ounces) all-purpose flour
- 5 tablespoons (2 1/4 ounces) sugar
- 1/2 teaspoon salt
- 10 tablespoons unsalted butter, melted

Filling

- 10 Golden Delicious apples (8 ounces each), peeled and cored
- 3 tablespoons unsalted butter
- 1 tablespoon water
- 1/2 cup apricot preserves
- 1/4 teaspoon salt

PREPARATION

1. **FOR THE CRUST:** Adjust 1 oven rack to lowest position and second rack 5 to 6 inches from broiler element. Heat oven to 350 degrees. Whisk flour, sugar, and salt together in bowl. Add melted butter and stir with wooden spoon until dough forms. Using your hands, press two-thirds of dough into bottom of 9-inch tart pan with removable bottom. Press remaining dough into fluted sides of pan. Press and smooth dough with your hands to even thickness. Place pan on wire rack set in rimmed baking sheet and bake on lowest rack, until crust is deep golden brown and firm to touch, 30 to 35 minutes, rotating pan halfway through baking. Set aside until ready to fill.
2. **FOR THE FILLING:** Cut 5 apples lengthwise into quarters and cut each quarter lengthwise into 4 slices. Melt 1 tablespoon butter in 12-inch skillet over medium heat. Add apple slices and water and toss to combine. Cover and cook, stirring occasionally, until apples begin to turn translucent and are slightly pliable, 3 to 5 minutes. Transfer apples to large plate, spread into single layer, and set aside to cool. Do not clean skillet.
3. While apples cook, microwave apricot preserves until fluid, about 30 seconds. Strain preserves through fine-mesh strainer into small bowl, reserving solids. Set aside 3 tablespoons strained preserves for brushing tart.
4. Cut remaining 5 apples into 1/2-inch-thick wedges. Melt remaining 2 tablespoons butter in now-empty skillet over medium heat. Add remaining apricot preserves, reserved apricot solids, apple wedges, and salt. Cover and cook, stirring occasionally, until apples are very soft, about 10 minutes.
5. Mash apples to puree with potato masher. Continue to cook, stirring occasionally, until puree is reduced to 2 cups, about 5 minutes.

6. Transfer apple puree to baked tart shell and smooth surface. Select 5 thinnest slices of sautéed apple and set aside. Starting at outer edge of tart, arrange remaining slices, tightly overlapping, in concentric circles. Bend reserved slices to fit in center. Bake tart, still on wire rack in sheet, on lowest rack, for 30 minutes. Remove tart from oven and heat broiler.
7. While broiler heats, warm reserved preserves in microwave until fluid, about 20 seconds. Brush evenly over surface of apples, avoiding tart crust. Broil tart, checking every 30 seconds and turning as necessary, until apples are attractively caramelized, 1 to 3 minutes. Let tart cool for at least 1 1/2 hours. Remove outer metal ring of tart pan, slide thin metal spatula between tart and pan bottom, and carefully slide tart onto serving platter. Cut into wedges and serve.

TO MAKE AHEAD: *The baked crust, apple slices, and apple puree can be made up to 24 hours in advance. Apple slices and apple puree should be refrigerated separately in airtight containers. Assemble tart with refrigerated apple slices and puree and bake as directed, adding 5 minutes to baking time.*

STURDY CRUST: Pastry made with melted (rather than cold) butter bakes up with a fine, crisp crumb and resists turning soggy.

BRIGHT-TASTING GLAZE: Brushing strained apricot preserves over the top of the tart adds an extra burst of fruit flavor and a glossy sheen.

TENDER APPLE SLICES: Parcooking the sliced apples in a skillet makes them pliable enough to bend into place—and just soft enough to slice through once baked.

CONCENTRATED PUREE: Apricot jam added to the apple puree brightens flavor, while butter contributes richness.

TECHNIQUE

Making a Rosette



Briefly precooking the apple slices makes them pliable and easy to arrange in a rosette on top of the puree.

1. Gently cook the sliced apples with a little butter and water until just softened and translucent

2. Arrange most of the slices in tightly overlapping concentric circles.



3. Bend the remaining slices to fit in the center.

Fresh Fruit Tart

Recipe courtesy Paula Deen

INGREDIENTS

Crust:

- 1/2 cup confectioners' sugar
- 1 1/2 cups all-purpose flour
- 1 1/2 sticks unsalted butter, softened and sliced
- **Filling:**
- 1 (8-ounce) package cream cheese, softened
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- Topping:
- Fresh strawberries, kiwi slices, blueberries, raspberries
- Glaze:
- 1 (6-ounce) can frozen limeade concentrate, thawed
- 1 tablespoon cornstarch
- 1 tablespoon fresh lime juice
- 1/4 cup granulated sugar
- Whipped cream, for garnish

PREPARATION

1. Preheat the oven to 350 degrees F.
2. For the crust: In a food processor, combine the confectioners' sugar, flour, and butter, and process until the mixture forms a ball. With your fingers, press the dough into a 12-inch tart pan with a removable bottom, taking care to push the crust into the indentations in the sides. Pat until the crust is even. Bake for 10 to 12 minutes, until very lightly browned. Set aside to cool.
3. For the filling and topping: Beat the cream cheese, sugar, and vanilla together until smooth. Spread over the cooled crust. Cut the strawberries into 1/4-inch slices and arrange around the edge of the crust. For the next circle, use kiwi slices. Add another circle of strawberries, filling in any spaces with blueberries. Cluster the raspberries in the center of the tart.
4. For the glaze: Combine the limeade, cornstarch, lime juice, and sugar in a small saucepan and cook over medium heat until clear and thick, about 2 minutes. Let cool. With a pastry brush, glaze the entire tart. You will not use all of the glaze.
5. Keep the tart in the refrigerator. Remove about 15 minutes before serving. Slice into 8 wedges and serve with a dollop of whipped cream.

Sweet and Simple Lemon Tart

Recipe By:luvluv1/ALLRECIPES

"A taste you'll never forget."

INGREDIENTS

CRUST

- 1/2 cup butter, softened
- 1/4 cup sifted confectioners' sugar
- 3/4s cup sifted all-purpose flour
- 1/4 cup almond meal/flour

FILLING

- 1 cup white sugar
- 2 eggs
- 2 tablespoons all-purpose flour
- 3 tablespoons fresh lemon juice, or more to taste
- 2 teaspoons grated lemon peel
- 1/4 teaspoon salt
- 3 tablespoons confectioners' sugar

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8-inch baking pan.
2. Combine butter with 1/4 cup confectioners' sugar in a bowl until smooth; stir in 1 cup flour. Press dough into prepared baking pan; pierce crust with fork in several places to prevent crust from puffing up during baking.
3. Bake crust in the preheated oven until slightly golden brown, 10 to 15 minutes. Let cool.
4. Whisk white sugar and eggs in a bowl; stir 3 tablespoons flour into mixture and add lemon juice, lemon peel, and salt. Whisk until thoroughly combined. Pour mixture into baked tart crust.
5. Bake until filling is set, 20 to 25 minutes. Let cool and dust with 3 tablespoons confectioners' sugar.

PUMPKIN PIES - VARIATIONS ON A THEME

You can find the master recipe for pumpkin pie on just about any can of pumpkin...from there you can get creative and add your own touches. One of my favorite options is to substitute light coconut milk for the evaporated milk, cut the cloves, add ½ tsp allspice and double the nutmeg

INGREDIENTS:

COCONUT VERSION

- ½ cup natural sugar
- 1 TBSP + 1 tsp 100% pure maple syrup
- ½ tsp salt
- 1 tsp ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground cloves
- ½ tsp nutmeg
- ~~2 lg eggs + 1 for eggwash~~
- ~~1 tsp milk for eggwash~~
- 1 15oz can pure pumpkin



- 14oz can coconut milk
- 1 baked cinnamon-graham cracker pie crust

MATERIALS

- MIXING BOWLS
- FOIL LINED SHEET PAN
- STURDY WHISK - OR HAND HELD BLENDER
- PIE SERVER
- PASTRY BRUSH

PREPARATION:

1. Make pie crust according to recipe
2. PREHEAT oven to 425°. Put sheet pan into oven.
3. MIX sugar, salt & spices in a small bowl.
4. BEAT eggs in large bowl...STIR in pumpkin and sugar-spice mixture..gradually STIR in coconut milk...POUR into pie shell...and place carefully in the center of the sheet pan in the oven.
5. BAKE for 15 minutes...REDUCE temp to 350 ° and BAKE for 40-50 minutes or until knife inserted near center comes out clean. Sprinkle with toasted coconut flakes and COOL on a wire rack for 2 hours...serve or refrigerate.



VARIATIONS:

- use a ready-made or homemade graham cracker crust
- cut ¼ cup of the sugar and substitute equal amount of Purevia or Truvia natural no-cal sweetener
- crumble toasted walnuts or almonds over the top for the last 15 minutes of baking - cover loosely with al. foil before returning to the oven
- use the mini graham cracker crust “pie shells” to make a lot of little pies
- Serve w/homemade whipped cream, frozen nf vanilla yogurt or little scoops of marscarpone cheese drizzled w/maple syrup or honey

PUMPKIN PIES - VARIATIONS ON A THEME

You can find the master recipe for pumpkin pie on just about any can of pumpkin...from there you can get creative and add your own touches. One of my favorite options is to substitute light coconut milk for the evaporated milk, cut the cloves, add ½ tsp allspice and double the nutmeg

INGREDIENTS:

Traditional Version

- ½ cup natural sugar
- 1 TBSP + 1 tsp 100% pure maple syrup
- ½ tsp salt
- 1 tsp ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground cloves
- ½ tsp nutmeg
- ~~2 lg eggs + 1 for eggwash~~
- ~~1tsp milk for eggwash~~
- 1 15oz can pure pumpkin
- 1 14oz can evaporated skim milk
- 1 baked gingersnap pie crust

MATERIALS

- MIXING BOWLS
- FOIL LINED SHEET PAN
- STURDY WHISK - OR HAND HELD BLENDER
- PIE SERVER
- PASTRY BRUSH

PREPARATION:

6. Make pie crust according to recipe

7. PREHEAT oven to 425°. Put sheet pan into oven.
8. MIX sugar, salt & spices in a small bowl.
9. BEAT eggs in large bowl...STIR in pumpkin and sugar-spice mixture..gradually STIR in coconut milk...POUR into pie shell...and place carefully in the center of the sheet pan in the oven.
10. BAKE for 15 minutes...REDUCE temp to 350 ° and BAKE for 40-50 minutes or until knife inserted near center comes out clean. Sprinkle with toasted coconut flakes and COOL on a wire rack for 2 hours...serve or refrigerate.

King Arthur Flour Traditional Custard Pie

Plain old custard pie? Well, this recipe may be old (as in classic, treasured, revered), but it's hardly "plain" — unless your definition of plain is a rich/tender filling of cream, eggs, and vanilla, with a hint of nutmeg, nestled in a buttery crust. It's just plain good!

INGREDIENTS

Crust:

- 1 9"-10" cookie crumb or shortcrust pie crust (BLIND-BAKED)

Filling

- 1 ½ cups milk (anything from skim to whole, your choice)
- 1 cup cream (heavy, whipping, light, or half & half, your choice)
- ¼ tsp salt
- 4 large eggs
- 2/3 cup sugar
- 1 TBSP vanilla extract
- ¼ tsp ground or freshly grated nutmeg

PREPARATION

CRUST: To blind-bake (pre-bake) the pie crust, line the chilled crust with foil or parchment paper, and fill it with pie weights or dried beans. Bake the crust for 20 minutes. Remove it from the oven, and gently remove the foil or parchment with the weights or beans. Return the crust to the oven for 10 to 15 more minutes, until it's golden brown all over. If the edges of the crust start to become too brown, cover them with a pie shield or strips of aluminum foil. Remove the crust from the oven and cool completely while you make the filling. Bake crumb crust for 15-20 minutes loosely covered with foil **Reduce the oven temperature to 300°F.**

To make the filling:

1. Combine the milk, cream, and salt in a medium-sized saucepan or microwave-safe bowl. Heat the mixture until small bubbles form around the edges, and steam starts to wisp from the surface; this is how you "scald" milk, if you've ever seen that technique mentioned.
2. In a separate bowl, whisk together the eggs and sugar. Pour 1/4 of the hot milk/cream over the egg mixture, stirring well. Pour the egg mixture into the remaining hot milk/cream, stirring well. Pour the custard through a sieve, to strain out any possible bits of cooked egg. Stir in the vanilla extract.
3. Pour the hot filling into the baked, cooled crust. Sprinkle the nutmeg evenly over the top. Cover the edges of the pie with a pie shield or strips of aluminum foil to prevent over-browning.
4. Place the pie onto your oven's middle rack and bake it for 35 to 40 minutes, or until the custard is set at the edges but still a bit wobbly in the center. The temperature of the pie at the center should be between 170°F and 180°F.
5. Remove the pie from the oven, and place it on a rack to cool. When it's completely cool, refrigerate until you're ready to serve. Store any leftovers in the refrigerator for several days.

Sweet-Potato Pie with Gingersnap Pecan Crust

Gourmet November 2005

INGREDIENTS

For crust:

- 5 TBSPs unsalted butter, melted, plus additional for buttering pie plate
- Flour for dusting
- 1 cup finely crushed gingersnap cookies (5 ounces; 20 2-inch cookies)
- ½ cup finely chopped toasted pecans
- TBSPs sugar
- 1/8 tsp salt

For filling:

- 2 lb sweet potatoes (4 medium)
- 1/2 cup sugar
- 1/3 cup water
- 3 large eggs
- 1/2 tsp cinnamon
- 1/4 tsp salt
- 2/3 cup whole milk
- 1 TBSP dark rum
- 1/2 tsp vanilla

PREPARATION

1. **Make crust:** Put oven rack in middle position and preheat oven to 350°F. Butter and flour pie plate, knocking out excess flour.
2. Toss together all crust ingredients in a bowl with a fork until crumbs are moistened, then press evenly over bottom and up side of pie plate. Bake crust 6 minutes, then cool on a rack.
3. **Make filling:** Increase oven temperature to 400°F. Prick each sweet potato once with a fork. Roast in a foil-lined shallow baking pan until tender, about 1 hour. Remove from oven and reduce oven temperature to 375°F. Halve potatoes lengthwise and cool.
4. While potatoes cool, cook sugar in a dry 8-inch heavy skillet over moderate heat, undisturbed, until it begins to melt. Continue to cook, stirring occasionally with a fork, until sugar melts into a deep golden caramel. Remove from heat. Carefully pour water down side of skillet (mixture will bubble and steam vigorously), then return to heat and simmer, stirring, until hardened caramel is completely dissolved. Remove from heat.
5. When potatoes are cool enough to handle, peel, then cut away any eyes or dark spots. Purée potatoes in a food processor until smooth, then add eggs, cinnamon, and salt and blend until smooth. Add milk, caramel, rum, and vanilla, and blend until combined well.
6. Pour filling into crust. Bake until filling 2 inches from edge is slightly puffed and center trembles slightly when gently shaken, 40 to 50 minutes (top may crack; filling will continue to set as it cools). If the crust begins to brown too much before the filling is done, crimp a ring of foil or use a pie shield to protect it.
7. Cool pie on rack about 1 hour. Serve warm or at room temperature.

KEY LIME PIE

"This is the 1999 American Pie Council 's National Pie Championship's first place winner in the Quick and Easy Category. Garnish each piece with a slice of lime and a dollop of whipped cream or whipped topping if you like."

INGREDIENTS

- 5 egg yolks, beaten
- 1 (14 ounce) can sweetened condensed nonfat milk
- ½ cup key lime juice
- 1 (9 inch) prepared graham cracker crust

PREPARATION

1. Preheat oven to 375 degrees F (190 degrees C).
2. Combine the egg yolks, sweetened condensed milk and lime juice. Mix well. Pour into **unbaked** graham cracker shell.
3. Bake in preheated oven for 15 minutes. Allow to cool. Top with whipped topping and garnish with lime slices if desired

Lemon Cream Pie

TIP - Cooling the filling in a saucepan set in ice water keeps prep time to half an hour.

8 servings (serving size: 1 slice)

Prep: 30 Minutes, Chill: 4 Hours

INGREDIENTS

- 2/3 cup sugar
- 1/3 cup cornstarch
- 1/8 tsp salt
- 2 cups 1% low-fat milk
- 1 large egg, beaten
- 1 TBSP butter or stick margarine, softened
- 1 TBSP grated lemon rind
- 1/3 cup fresh lemon juice
- 1 (6-ounce) reduced-fat graham cracker crust
- 1 1/2 cups frozen fat-free whipped topping, thawed

PREPARATION

1. Combine first 3 ingredients in a saucepan; gradually stir in milk.
2. Cook over medium heat, stirring constantly, until mixture comes to a boil. Cook 2 minutes.
3. Remove from heat. Gradually stir about 1/4 of hot milk mixture into beaten egg; add to remaining hot mixture, stirring constantly.
4. Cook over medium heat, stirring constantly, 3 minutes or until thickened. Remove from heat; stir in butter, lemon rind, and lemon juice.

Cooking Tips: How To Make This Recipe

Set saucepan in a bowl of ice water. Cool completely (about 5 minutes), stirring often. Pour mixture into crust. Cover and chill 4 hours. Spread whipped topping over pie before serving.

Chocolate-Cream Pie

This lightened version of classic chocolate cream pie features a smooth, rich chocolate filling and a creamy topping, but has only 8 grams of fat per serving.

INGREDIENTS

- 40 graham crackers (10 full cracker sheets)
- 2 TBSPs sugar
- 2 TBSPs butter or stick margarine, melted
- 1 large egg white
- Cooking spray
- Filling:
- 2 cups fat-free milk, divided
- 2/3 cup sugar
- 1/3 cup unsweetened cocoa
- 3 TBSPs cornstarch
- 1/8 tsp salt
- 1 large egg
- 2 ounces semisweet chocolate, chopped
- 1 tsp vanilla extract
- 1 1/2 cups frozen reduced-calorie whipped topping, thawed
- 3/4 tsp grated semisweet chocolate

PREPARATION

1. **Preheat oven to 350°.**
2. **To prepare crust**, place crackers in a food processor; process until crumbly. Add 2 TBSPs sugar, butter, and egg white; pulse 6 times or just until moist. Press crumb mixture into a 9-inch pie plate coated with cooking spray. Bake at 350° for 8 minutes; cool on a wire rack 15 minutes.
3. **To prepare filling**, combine 1/2 cup milk, 2/3 cup sugar, and next 4 ingredients (2/3 cup sugar through egg) in a large bowl, stirring with a whisk.
4. Heat 1 1/2 cups milk in a heavy saucepan over medium-high heat to 180° or until tiny bubbles form around edge (do not boil). Remove from heat. Gradually add hot milk to sugar mixture, stirring constantly with a whisk. Return milk mixture to pan. Add chopped chocolate; cook over medium heat until thick and bubbly (about 5 minutes), stirring constantly. Reduce heat to low; cook 2 minutes, stirring constantly. Remove from heat; stir in vanilla. Pour into prepared crust; cover surface of filling with plastic wrap. Chill 3 hours or until cold. Remove plastic wrap; spread whipped topping evenly over filling. Sprinkle with grated chocolate.

Frozen Pumpkin Mousse Pie

INGREDIENTS

Crust

- 30 small gingersnap cookies, (about 7 1/2 ounces)
- 2 TBSPs raisins
- 1 TBSP canola OR sunflower or safflower oil

Filling

- 1 cup canned pumpkin puree
- 1/3 cup packed brown sugar
- ½ tsp ground cinnamon
- ¼ tsp ground ginger
- ¼ tsp freshly grated nutmeg
- 2 pints (4 cups) frozen low-fat vanilla ice cream, softened (see Tip)

PREPARATION

1. Preheat oven to 350 °F. Coat a 9-inch deep-dish pie pan with cooking spray.
2. To prepare crust: Combine gingersnaps and raisins in a food processor and pulse until finely chopped. Add oil and pulse until blended. Press evenly into the bottom and up the sides of the prepared pan.
3. Bake the crust until set, about 10 minutes. Transfer to a wire rack to cool completely.
4. To prepare filling: Combine pumpkin, sugar, cinnamon, ginger and nutmeg in a large bowl and mix well. Add ice cream and stir until blended. Spoon the mixture into the cooled pie crust. Freeze until firm, at least 2 hours. Let the pie soften slightly in the refrigerator for 20 to 30 minutes before serving.

Make Ahead Tip: Cover and freeze the pie for up to 3 days.

Tip: To soften ice cream quickly, microwave on Medium-Low for 30 to 60 seconds.



Key Lime Pie Light

Hands-on: 25 Minutes, Total: 3 Hours, 4 Minutes

Ingredients

Crust:

- 1 cup graham cracker crumbs
- 1 TBSP brown sugar

- 1/8 tsp salt
- 1 ounce premium white chocolate, grated or finely chopped
- 2 TBSPs butter, melted and cooled
- 1 TBSP canola oil
- Cooking spray

Filling:

- 1/2 cup plain 2% reduced-fat Greek yogurt
- 1/2 cup fresh Key lime juice or fresh lime juice
- 1/2 tsp grated lime rind
- 3 large egg yolks
- 1 (14-ounce) can fat-free sweetened condensed milk
- 3/4 cup frozen fat-free whipped topping, thawed

Preparation

1. Preheat oven to 350°.
2. **To prepare crust**, combine crumbs, sugar, salt, and chocolate in a bowl, stirring well to combine. Add butter and oil; toss with a fork until moist. Press crumb mixture into bottom and up sides of a 9-inch pie plate coated with cooking spray. Bake at 350° for 8 to 10 minutes or until beginning to brown; cool completely on a wire rack.
3. **To prepare filling**, place yogurt and next 4 ingredients (through milk) in a bowl; beat with a mixer at medium speed for 2 minutes. Pour mixture into prepared crust. Bake at 350° for 14 minutes or until set. Cool pie completely on a wire rack. Cover loosely, and chill at least 2 hours. Serve with whipped topping.

PEANUT BUTTER MOUSSE PIE ***with Chocolate Cookie Crumb Pie Crust***

INGREDIENTS

- 1 envelope unflavored gelatin
- 3 TBSPs sugar
- 1 tsp vanilla
- 1 cup peanut butter
- 1 cup marshmallow fluff
- 1 cup whipped cream
- 8-inch chocolate-crumb crust (recipe follows)

PREPARATION

1. Sprinkle gelatin over $\frac{1}{2}$ cup cold water in saucepan. Place over medium heat; stir constantly until gelatin dissolves.
2. Remove from heat; stir in sugar. Add $\frac{1}{2}$ -cup cold water and vanilla. Blend peanut butter and marshmallow in a large bowl; stir in gelatin mixture.
3. Chill until thoroughly cool and slightly thickened. Fold in whipped cream. Turn into chocolate crumb crust. Chill until firm.

CHOCOLATE-CRUMB CRUST (for a 9-inch pie)

- 1 $\frac{1}{4}$ cups crushed chocolate cookie wafers
- $\frac{1}{3}$ cup (= 6 TBSPs) melted butter

Combine cookie crumbs and melted butter.
Press over sides and bottom of an 8-inch pie plate.

How to Make Crumb Crusts

A step-by-step tutorial for making a classic crumb crust. Cheesecakes, key lime pies, cream pies, and frozen pies all call for crumb crusts.

PRE-HEAT OVEN TO 350°



1. To make a 9-inch pie crust, we used 15 graham crackers (1½ cups crushed) and 6 TBSPs melted butter or Earth Balance or SmartBalance.....

Graham cracker is the standard, but you can use shortbread, chocolate or vanilla wafers, or other cookie crumbs, too--the method will stay the same.



2. Break the graham crackers into smaller pieces. To turn those pieces into crumbs, you can **use a food processor** or blender. **Pulse in short bursts** until you've got coarse crumbs.



3. To make crumbs the old-fashioned way, put the graham cracker pieces in a large, heavy-duty re-sealable bag. (Leave a small opening in the top of the bag to allow air to escape.) Using **a little** pressure, roll a rolling pin over the plastic bag. Continue rolling the pin over the bag until the cookies are broken into coarse crumbs.



4. Press into **very lightly** buttered pie plate and bake for 10 minutes. Cool. Continue with your pie recipe.

Cookie Crumb Crusts

INGREDIENTS

- 1 ½ cups chocolate wafer crumbs or 1 ½ cups gingersnap crumbs or
- 2 TBSPs sugar
- ½ tsp vanilla
- ¼ cup butter, melted or ¼ cup margarine

PREPARATION

1. Preheat oven, 350 degrees.
2. Process cookies in food processor until crumbed. (Can use blender or rolling pin filled with cookies in Ziploc bag.)
3. Mix crumbs, sugar, vanilla, and butter.
4. If desired, reserve 2 TBSPs of crumb mixture for garnish.
5. Press mixture firmly and evenly against bottom and side of 9-inch pie pan.
6. Bake 10 minutes. Cool.

From America's Test Kitchen

1. Grind crumbs

Break 8 whole graham crackers or 16 sandwich cookies (such as chocolate or peanut butter sandwich cookies) into rough pieces and place in food processor. If using graham crackers, process to fine crumbs, about 30 seconds. For sandwich cookies, pulse until coarsely ground, then process to fine crumbs. Sprinkle sugar (if using) and melted, cooled butter over crumbs and pulse to incorporate, about 5 pulses.

Why? The metal blade of a food processor turns hard crackers or cookies into even crumbs in seconds. It's also the best way to incorporate the sugar (a must with graham crackers, but unnecessary with sweeter cookies) and melted butter. Since sandwich cookies are heftier than graham crackers, it's best to break them up before processing.

2. Shape into crust

Sprinkle crumb mixture into 9-inch pie plate. Use bottom of dry measuring cup to press crumb mixture firmly and evenly across bottom of pie plate. Then tightly pack crumbs against side of pie plate using side of measuring cup.

Why? The butter moistens the crumbs, but a little elbow grease is required to create a cohesive crust. Make sure to build the crust up the sides of the pie plate. A dry measuring cup (the 1/3 or 1/2 cup measure in most sets works best) keeps your hands clean and allows you to create an even, firmly packed surface.

3. Bake until fragrant and just browning

Adjust oven rack to middle position and heat oven to 325 degrees. Bake until crust is fragrant and beginning to brown, 13 to 18 minutes. Use crust immediately or cool as directed in pie recipe.

Why? Many recipes skip the prebaking step, but this is a big mistake. Baking the crumbs makes the crust cohesive and gives mild graham crackers a nice toasty flavor.

Vanilla Custard Pie w/Graham Cracker Crust

from Taste of Home Magazine

INGREDIENTS

- 1 & ¼ cups graham cracker crumbs
- 3 TBSPs brown sugar
- 1/3 cup butter, melted
- **FILLING:**
- ½ cup sugar
- ¼ cup all-purpose flour
- ½ tsp salt
- 2 cups milk
- 2 egg yolks, lightly beaten
- 2 & ½ tsps vanilla extract
- **MERINGUE:**
- 2 egg whites
- ¼ tsp vanilla extract
- 1/8 tsp cream of tartar
- ¼ cup sugar
- ¼ cup graham cracker crumbs
- ¼ cup sugar
- ¼ cup graham cracker crumbs

VARIATION – use half Nilla wafer crumbs & half graham cracker crumbs

PREPARATION

1. Combine the graham cracker crumbs, brown sugar and butter; press onto the bottom and up the sides of an ungreased 9-in. pie plate. Bake at 350° for 8-10 minutes or until lightly browned. Cool on a wire rack.
2. In a small saucepan, combine the sugar, flour and salt. Stir in milk until smooth. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. Stir a small amount of hot filling into egg yolks; return all to the pan. Bring to a gentle boil, stirring constantly; cook and stir 2 minutes longer. Remove from the heat. Gently stir in vanilla. Pour into crust.
3. In a small bowl, beat the egg whites, vanilla and cream of tartar on medium speed until soft peaks form. Gradually beat in sugar, 1 TBSP at a time, on high until stiff peaks form. Spread over hot filling, sealing edges to crust. Sprinkle with graham cracker crumbs.
4. Bake at 350° for 15 minutes or until golden brown. Cool on a wire rack for 1 hour. Refrigerate for at least 3 hours before serving. Yield: 8 servings.

Vanilla Custard Pie w/Graham Cracker Crust

Tropical Version

INGREDIENTS

CRUST:

- 1 & ¼ cups graham cracker crumbs
- 3 TBSPs brown sugar
- 1/3 cup butter, melted

FILLING:

- ½ cup sugar
- ¼ cup all-purpose flour
- ½ tsp salt
- 2 cups coconut milk
- 2 egg yolks, lightly beaten
- 2 & ½ tsps vanilla extract

TOPPING

- 1 or 2 bananas sliced evenly – on a diagonal – enough to cover top of pie

- 1 TBSP light brown sugar
- 1 tsp freshly ground nutmeg

MERINGUE:

- 2 egg whites
 - ¼ tsp vanilla extract
 - 1/8 tsp cream of tartar
 - ¼ cup sugar
 - ¼ cup gingersnap crumbs
 - ¼ cup sugar
 - ¼ cup graham cracker crumbs
 - 2 TBSPs toasted shredded coconut
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PREPARATION

1. Combine the graham cracker and gingersnap crumbs, brown sugar and butter; press onto the bottom and up the sides of an ungreased 9-in. pie plate. Bake at 350° for 8-10 minutes or until lightly browned. Cool on a wire rack.
 2. Slice bananas and stir together the brown sugar & nutmeg. Set aside.
 3. In a small saucepan, combine the sugar, flour and salt. Stir in coconut milk until smooth. Cook and stir over medium heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. Stir a **small** amount of hot filling into egg yolks; return all to the pan. Bring to a gentle boil, stirring constantly; cook and stir 2 minutes longer. Remove from the heat. Gently stir in vanilla. Pour into crust. Top with sliced bananas, sprinkled lightly with the brown sugar & nutmeg mixture.
 4. In a small bowl, beat the egg whites, vanilla and cream of tartar on medium speed until soft peaks form. Gradually beat in sugar, **1 TBSP at a time**, on high until stiff peaks form. Spread over hot filling, sealing edges to crust. Sprinkle with graham cracker crumbs and toasted coconut..
 5. Bake at 350° for 15 minutes or until golden brown. Cool on a wire rack for 1 hour. Refrigerate for at least 3 hours before serving. Yield: 8 servings.
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Strawberry-Lemonade Icebox Pie

from Martha Stewart

INGREDIENTS

For the crust

- Vegetable oil cooking spray
- 9 to 10 graham crackers, broken into pieces
- 1/4 cup sugar
- Coarse salt
- 5 TBSPs unsalted butter, melted

For the filling

- 1 can (14 ounces) sweetened condensed milk
- 2/3 cup strained fresh lemon juice (from 4 lemons)

- 2 large egg yolks (reserve whites for meringue), plus 1 large egg, lightly beaten

• Coarse salt

For the topping

- 12 ounces strawberries, sliced (2 cups)
- 3/4 cup sugar
- 2 tsps fresh lemon juice
- 3 large egg whites, room temperature (2 reserved from filling)

PREPARATION

1. Preheat oven to 375 degrees. Make the crust: Coat a 9-inch pie plate with cooking spray. Pulse crackers in a food processor until finely ground; measure 1 1/3 cups, and discard excess. Pulse cracker crumbs, sugar, and 1/4 tsp salt in food processor to combine. Add butter, and pulse until mixture is moist and holds together when pressed between 2 fingers.
2. Press crust evenly into bottom and up sides of pie plate using the bottom of a dry measuring cup. (Make sure the sides and rim of the crust are firmly pressed so they don't crumble when pie gets cut.) Freeze for 30 minutes.
3. Bake crust until firm and turning darker around edges, 10 to 11 minutes. Remove from oven, and reduce oven temperature to 325 degrees.
4. Meanwhile, make the filling: Whisk together condensed milk, lemon juice, egg yolks and egg, and 1/4 tsp salt.
5. Pour filling into warm piecrust. Bake until center is set, 25 to 30 minutes. Transfer to a wire rack, and let cool to room temperature. Refrigerate for at least 3 hours.
6. Make the topping: Sprinkle berries with 2 TBSPs sugar and the lemon juice. Let stand for 30 minutes.
7. Meanwhile, heat egg whites and remaining 1/2 cup plus 2 TBSPs sugar in the heatproof bowl of a mixer set over a pan of simmering water until sugar dissolves and mixture is warm to the touch, 2 to 3 minutes. Transfer to mixer, and whisk on high speed until medium peaks form, 8 to 9 minutes.
8. Spoon berries over pie. Spoon meringue over top. Place pie under broiler, with rack in lowest position, until meringue is just browned. Alternatively, use a kitchen torch to brown the top.

Banana Cream Pie

INGREDIENTS

- 1 cup reduced-fat chocolate graham cracker crumbs (about 10 crackers)
- ¼ cup reduced-calorie margarine, melted
- 1 (3.4-ounce) package banana cream-flavored instant pudding mix
- 1 cup 1% low-fat milk
- ¼ cup plus 1 TBSP crème de cacao or other chocolate-flavored liqueur, divided (SUB SYRUP for liqueur)
- 1 ¾ cups frozen reduced-calorie whipped topping, thawed and divided
- 1 ¼ cups peeled, sliced banana

PREPARATION

1. Combine cracker crumbs and margarine, stirring well. Press into bottom and up sides of a 9-inch pie plate. Bake at 350° for 8 minutes. Remove from oven, and let cool on a wire rack.
2. Combine pudding mix, milk, and 1/4 cup liqueur in a medium bowl, stirring with a wire whisk until smooth. Gently fold 1 cup whipped topping into pudding mixture.
3. Toss banana slices with remaining 1 TBSP liqueur, and arrange over prepared crust. Spoon pudding mixture over banana slices. Cover and chill 1 1/2 hours or until set. Pipe or spoon remaining 3/4 cup whipped topping around edge of pie just before serving.