

# Pies

## Quick Peach Pie

2 cups sour cream  
1 teaspoon vanilla  
2 tablespoons sugar  
1 large can sliced, drained peaches  
1 graham cracker pie crust

Mix sour cream, vanilla, sugar, then fold in peaches. Pour into graham cracker crust and bake for 15 minutes at 350 °F. Chill, and sprinkle with nutmeg before serving.

*Submitted by Mrs. Happy Riley*

## Chocolate Chiffon Pie

1 envelope plain gelatin  
 $\frac{1}{4}$  cup cold water  
 $\frac{1}{2}$  boiling water  
6 tablespoons cocoa, or 2 squares baking chocolate  
4 eggs, separated  
1 cup sugar, divided  
 $\frac{1}{4}$  teaspoon salt  
1 teaspoon vanilla extract  
1 baked pie shell  
whipped cream

Soften gelatin in cold water. Mix boiling water and cocoa (or chocolate squares) until smooth. Add softened gelatin and stir until dissolved. Add egg yolks (slightly eaten), half of the sugar ( $\frac{1}{2}$  cup), salt, and vanilla. Pour into metal ice cube tray (remove dividers). Beat egg whites with remaining sugar until stiff. When gelatin mixture begins to thicken, fold into egg whites. Fill pie shell and chill. When ready to serve, spread thin layer of whipped cream on top. (Crumbled vanilla wafers and a border of vanilla wafers are an easy and delicious substitute for a pie shell.)

*Submitted by Shirley Steinberg*

## Lynda's Upside-Down Pumpkin Pecan Pie

1/2 can (1<sup>3</sup>/<sub>4</sub> cups) pumpkin  
6 ounces (2/3 cup, or 1/2 can) evaporated milk  
1/2 cup [golden] brown sugar  
1/4 cup sugar  
2 large eggs  
2 teaspoons pumpkin pie spice  
1/2 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 package (1<sup>3</sup>/<sub>4</sub> cups) yellow cake mix with pudding in mix  
3/4 cups chopped pecans  
1 stick unsalted butter, melted  
whipped cream for serving (optional)

In a large bowl, whisk together pumpkin, milk, sugar, eggs, pie spice, cinnamon, and salt. Grease a 9" pie dish, line with a 14" piece of waxed paper. Pour filling onto paper. Sprinkle top with cake mix and then with nuts. Drizzle melted butter over.

Bake in center of oven at 350 °F for 60 minutes, or until the top is deeply browned and a knife inserted into the center comes out clean. Cool, refrigerate for 4 hours or overnight. To serve, turn upside down onto platter. Remove pie dish and waxed paper. Makes 8 servings. (Double to make two pies, and to use the entire cans of pumpkin and evaporated milk.)

*Submitted by Melba Collier*

## Frozen Lemonade Pie

1 14-ounce can sweetened condensed milk  
1 6-ounce can frozen lemonade, thawed  
1 8-ounce container frozen whipped cream  
2 9" graham cracker pie crusts

Mix milk, lemonade, and whipped cream, and press into pie crusts. Freeze until firm. Garnish with lemon slices.

*Submitted by Frances Fox*

## Citrus Tuiles:

1/3 cup melted butter, plus more for brushing  
1/3 cup orange juice  
1/3 cup confectioners sugar  
1/4 cup flour

Heat oven to 350 °F.

In a medium bowl, combine butter, orange juice and confectioners sugar. Whisk together until smooth.

Add flour to mixture and whisk to combine.

Brush baking sheet with melted butter. Using a teaspoon, drop batter onto baking sheet, about six inches apart. Spread each cookie very thinly using a rubber spatula dipped in butter or the back of a spoon dipped in butter.

Transfer to oven and bake until edges are turning golden.

Remove using a metal spatula, being very careful, as cookies are very fragile.

Repeat with remaining batter.

*Submitted by Fr. James V. Johnson, Jr.*

## Mascarpone Mousse

### with Hawaiian Salted Coconut Milk & Citrus Tuile

To serve, divide mousse among plates. Drizzle with coconut sauce and garnish with tuiles. Serves 4.

*Mascarpone Mousse:*

8 ounces mascarpone cheese

1/2 cup confectioners sugar

1 1/2 cups heavy cream

1/2 cup coconut milk

1 tablespoon shredded unsweetened coconut

In a standing mixer fitted with a whisk attachment, combine heavy cream and sugar. Whip on medium high speed until stiff peaks form.

In a small bowl, whisk together mascarpone cheese, coconut milk and coconut.

Add mixture to whipped cream and fold together using a rubber spatula.

Transfer to serving dish and chill in refrigerator for 2 hours or overnight.

*Coconut Sauce:*

1/2 cup unsweetened coconut milk

1/4 cup heavy cream

2 tablespoons confectioners sugar

1 tablespoon sea salt, preferably Hawaiian

In a medium saucepan, combine coconut milk, heavy cream, confectioners sugar and sea salt. Bring to a boil and reduce heat to low.

Cook, stirring frequently, until mixture has thickened and reduced.

Remove from heat and let cool.

## Mud Pie

1/2 package of Nabisco chocolate wafers, crushed

1/2 stick butter, melted

1 quart coffee ice cream

1 1/2 cups fudge sauce

whipped cream

nuts

Mix wafers and melted butter, and press into a 9" pie plate. Fill with coffee ice cream and freeze until firm. Top with fudge sauce and freeze again, at least overnight. Garnish with whipped cream and nuts.

*Submitted by Frances Fox*

## Grated Apple Pie

1 1/2 cups cooking apples (2 or 3 apples, according to size)

1 cup sugar, divided

1 stick butter

2 tablespoons plain flour

1/2 teaspoon cinnamon

1 egg

1 frozen pie shell

Thaw pie crust at least 20 minutes before filling. Preheat oven to 350 °F

Grate apples. Put 2/3 cup sugar over them and set aside.

Melt butter, stir in 1/3 cup sugar, flour and cinnamon, continue stirring until dissolved. Remove from heat and stir in slightly beaten egg. Pour mixture over apples and stir well. Pour into unbaked pie crust.

Place pie on metal cookie sheet on rack below center of oven and cook for 45 minutes.

*Submitted by Reta Richardson*

## Lemon Meringue Pie

### *For the pastry:*

1 large egg yolk  
2 tablespoons iced water  
1 tablespoon lemon juice  
pinch of salt  
1 stick of unsalted butter  
1½ cups sifted flour  
2 tablespoons sugar

Preheat oven to 350 °F.

Beat yolk, add water, lemon juice, and salt. In a separate bowl, cut butter into flour until it has a mealy texture, add sugar, then add the egg mix. Work together until mixture forms a soft ball. Chill for ½ hour. Pat pastry into a flan ring or 9" pie tin. Pace foil on top of shell to line the shell and weight with pie weights (or beans, spoons, etc.). Bake 25 to 30 minutes. Remove foil and weights and cool on a rack

### *For the filling*

6 egg yolks  
1½ cups sugar  
½ cup fresh squeezed lemon juice  
3 tablespoons butter  
4 tablespoons cornstarch  
¼ teaspoon salt  
1½ cups boiling water

Beat egg yolks well, add remaining ingredients except boiling water, and beat again thoroughly. Combine egg mixture with boiling water and place into top half of a double boiler. Cook over hot water until mixture thickens, and allow to cook 5 to 10 minutes. Stir the mix throughout this process. Pour filling into baked shell.

### *For the meringue*

3 egg whites  
1 teaspoon cream of tartar  
pinch of salt

Prepare 20 small ramekin molds by spraying with non-stick spray. Put 1 whole cherry with stem intact in each mold, making sure stem is upright.

Pour 2 cups of cherry juice into a small bowl. Sprinkle gelatin over top of juice and let sit for 5 minutes.

In a small saucepan, heat 4 cups cherry juice and honey until very warm but not boiling.

Pour warm juice over gelatin mixture and stir to combine.

Pour mixture into prepared molds and refrigerate until set.

In a large saucepan, combine 5 cups cherries, 2 cups cherry juice and ½ cup sugar (more if cherries are not very sweet.) Cook over medium heat, stirring occasionally, until cherries are beginning to break down.

Transfer to a food processor fitted with a metal blade and process until smooth. Strain into a medium bowl through a medium sieve, discarding solids.

Place chocolate in a heat-proof bowl.

In a medium saucepan, heat cream and ½ cup sugar over medium high until just boiling, whisking constantly to dissolve sugar. Remove from heat and pour over chocolate, whisking to melt chocolate. Mix until mixture is smooth. Cool mixture completely, refrigerating if necessary.

Transfer cold mixture to a standing mixer fitted with a whisk attachment. Whip to medium stiff peaks.

In a medium bowl, combine remaining 2 cups cherry juice with lecithin. Using an immersion blender, foam mixture until thick.

To serve: Unmold cherry gelees. Spoon whipped cream mixture on 10 tart rounds. Spoon cherry puree on remaining 10 rounds and top with cherry halves. Stack cherry puree rounds on top of whipped cream rounds. Spoon cherry foam on top and serve with gelee.

*Submitted by Fr. James V. Johnson, Jr.*

Transfer egg whites to flour mixture bowl and gently fold together until mixture is smooth and pourable. Add more milk, 2 tablespoons at a time, if mixture is too thick.

Pour oil into a heavy bottomed pan to a depth of 3 inches. Heat to 375 °F.

Using a squeeze bottle or a funnel, pour batter in a 4" round pattern into hot oil, being very careful not to splatter oil. Cook until both sides are golden, turning once. Remove to a paper towel-lined plate to drain. Let cool slightly and sprinkle with powdered sugar.

Repeat with remaining batter. Serve warm.

*Submitted by Fr. James V. Johnson, Jr.*

## **Cherry Tart**

### **Topped with Cherry Foam and Cherry Gelee**

2 sheets puff pastry  
20 whole cherries, stem intact  
5 cups fresh cherries, stems and pits removed  
2<sup>1</sup>/<sub>2</sub> quarts (10 cups) cherry juice  
2 envelopes unflavored powdered gelatin  
2 tablespoons honey  
1 cup sugar, more if needed  
4 bars dark chocolate  
2 cups whipped cream  
1 teaspoon lecithin (available at health food stores)  
10 cherries, stem and pits removed, cut in half, for garnish

Heat oven to 375 °F.

Using a small 2" or 3" round cutter, cut 10 circles out of each sheet of puff pastry. Arrange circles on a baking sheet lined with a silpat mat or parchment paper. Place another baking sheet on top of puff pastry circles and weigh down with a heavy pot lid or pan.

Place in oven and cook until golden brown. Carefully remove weighted object first and then remove baking sheets from oven. Transfer puff pastry circles to a cooling rack.

6 tablespoons sugar

Beat egg whites until they form soft peaks. Add cream of tartar and salt, and continue to beat until whites are stiff but not dry. Add sugar a little at a time, beating it in well. Spread meringue over pie. Be sure to cover the surface of the filling completely. Bake the pie at 350 °F for 15 to 18 minutes, until it is light brown. Remove from oven and cool on a rack. Serve cool.

*Submitted by Charlotte Hawtin*

## **Key Lime Pie**

1/2 cup Key lime juice  
1 14-ounce can sweetened condensed milk  
4 ounces Cool Whip, thawed (half of an 8-ounce container)  
1 9" Graham cracker crust

Mix lime juice into condensed milk using an egg beater, about one minute. Mix in thawed Cool Whip and spoon into pie shell. Refrigerate; let set four to five hours, or over night. Garnish with lime slices.

You can make two pies at once, to use the entire container of Cool Whip. The pie will keep for several days in the refrigerator.

*Submitted by Edithanne Paxson*

## Pumpkin Pie Crunch

1 16-ounce can pumpkin  
12 ounces evaporated milk  
3 eggs, slightly beaten  
1½ cups sugar  
4 teaspoons pumpkin spice  
½ teaspoon salt  
1 box Duncan Hines yellow or butter cake mix  
1 cup chopped pecans  
1 cup melted butter

Grease bottom only of 9" x 13" metal pan. In a bowl combine the pumpkin, milk, eggs, sugar, and spice. Pour pumpkin mixture into the pan. Spread dry cake mix over pumpkin mixture evenly, then sprinkle with pecans. Pour melted butter over top. Bake at 350 °F for 55 minutes (check at 50 minutes).

*Submitted by Mar Bopst*

## Ritz Pie

20 Ritz crackers  
½ cup pecans (be generous)  
3 egg whites  
1 cup sugar  
1 teaspoon vanilla  
salt  
whipped cream  
bitter chocolate

Crush 20 Ritz crackers until fine. Add a pecans. Beat egg whites until very stiff. Slowly add a scant cup of sugar. Add vanilla. Add grain or two of salt. Fold dry ingredients into meringue. Spread as for pie in a greased 9" pie plate. Bake in 350 °F oven for 25 to 30 minutes or until light brown. When cold, spread with layer of whipped cream flavored with shaved bitter chocolate. Place in refrigerator for several hours or overnight. Serves 6

*Submitted by Reta Richardson*

## Macadamia Nut Brittle:

1 cup water  
1 cup sugar  
1 cup light corn syrup  
2 tablespoons butter  
½ teaspoon baking soda  
1 cup chopped toasted macadamia nuts  
sea salt for sprinkling  
vegetable oil for pan

Prepare a rimmed baking sheet by lining with a Silpat baking mat or parchment paper and brushing generously with vegetable oil to completely coat bottom and sides.

In a heavy medium saucepan, bring water, sugar and corn syrup to a boil. Continue to cook, not stirring, until mixture reaches 350 °F.

Remove from heat and immediately stir in butter, baking soda and nuts.

Working quickly, pour into baking sheet, spreading to an even layer with a wooden spoon. Sprinkle with sea salt while still very hot and liquid.

Let cool completely and break into pieces.

## Funnel Cakes:

4 eggs, separated into yolks and whites  
4 cups flour  
1 teaspoon salt  
2 teaspoons baking powder  
2 cups milk, more if needed  
½ cup granulated sugar  
powdered sugar for sprinkling  
vegetable oil for frying

In a medium bowl, whisk together flour, salt and baking powder. Add milk and yolks and whisk until mixture is smooth and has no lumps.

Combine egg whites and sugar in a standing mixer fitted with a whisk attachment. Beat until medium stiff peaks form.

## Extravaganzas

### Rich Chocolate Cake with Funnel Cake and Creme Anglaise

Serve dessert by arranging a small circle of crushed shortbread on each plate. Top with a chocolate cake. Arrange one funnel cake next to each chocolate cake and garnish with a generous serving of macadamia brittle.

*Molten Chocolate Cakes:*

1 stick butter plus more for molds  
8 ounces dark chocolate, finely chopped  
2 eggs plus 2 yolks  
1 cup sugar plus more for molds  
2 tablespoons cream sherry  
1/3 cup flour  
crushed shortbread cookies for garnish

Heat oven to 375 °F.

Brush inside of ramekins with soft butter and dust with sugar to coat completely. Set aside

Melt butter in a medium saucepan over medium heat. Reduce heat to low and add chocolate, eggs, yolks, sugar and sherry. Whisk constantly until chocolate has melted and mixture is thick and smooth.

Remove from heat and sprinkle flour over top of mixture. Whisk mixture until flour is completely combined.

Divide batter among prepared ramekins.

Bake for 5 to 8 minutes, until edges are firm and center no longer appears liquid. Remove from oven and let cool slightly. Remove from molds and serve warm. If cake is sticking to mold, run a knife around the edge to loosen it.

## Traditional Fruit Pies

### Apple Pie

Five cups peeled, cored and finely sliced apples (such as Granny Smith or other tart apple)  
*(Combine apples with lemon juice as you slice them to prevent discoloration.)*

1/2 to 3/4 cup sugar

1/4 teaspoon salt

1/2 teaspoon cinnamon

1/8 teaspoon grated nutmeg

2 tablespoons unsalted butter

Preheat oven to 400 °F.

Using pastry for old-fashioned apple pie. Roll out bottom crust and line a pie pan leaving 3/4" inch overlap. Sprinkle a teaspoon of flour on the pastry in the pan. Combine the apples with the sugar, cinnamon and nutmeg and pour into the pie shell. Dot the top of the apples with the butter and sprinkle with a little more flour. Roll out the top crust. Cut slits to vent the pie in the middle of the crust and then place on top of the pie. Crimp the edges together by pinching or with a fork. Place pie in the center of preheated oven. Bake 45 minutes and test for doneness Apples should be tender to a fork. If pastry is getting too brown - tent the top with aluminum foil.

Remove pie from oven and place on a rack to cool. May be served warm or cool, a la mode or with a sharp cheddar cheese slice. Place foil or a foil lined baking sheet on the rack under the pie rack to catch any drips.

*Submitted by Charlotte Hawtin*

## Peach Pie

5 cups peaches, peeled, pitted and sliced into a bowl.  
*(sprinkle with the juice of half a lemon, or 2 teaspoons juice, to prevent discoloration as you work with the peaches.)*

$\frac{3}{4}$  cup sugar, or a little more  
4 tablespoons flour  
 $\frac{1}{4}$  teaspoon salt  
1 to 2 tablespoons unsalted butter

Preheat oven to 400 °F.

Use butter pastry recipe. Roll out bottom crust and line a pie pan leaving a  $\frac{3}{4}$ " overhang.

Mix together sugar, flour, and salt, in that order. Combine peaches with the dry ingredients and pour into the lined pie shell. Dot with butter. Roll out top crust, cut vents and over the pie crimp the edges. Bake 45 minutes on the center rack of the oven. Be sure to use foil or a pan to catch drips! Test pie for doneness: it should be tender and a pretty light brown. Remove to a rack to cool. May be served warm or cool, à la mode, or with heavy cream.

*Submitted by Charlotte Hawtin*

## Rhubarb Pie

4 cups sliced rhubarb (about 8-10 stalks)  
 $1\frac{1}{4}$  cup sugar  
2 tablespoons quick cooking tapioca  
 $\frac{1}{4}$  teaspoon salt  
1 teaspoon grated orange rind  
2 tablespoons unsalted butter

Preheat oven to 400 °F.

Use butter pastry. Roll out bottom crust and line pie pan with  $\frac{3}{4}$ " overhang.

Cut rhubarb stalks into  $\frac{1}{4}$ " slices. Combine rhubarb with sugar, tapioca, salt, and rind, and pour into pie pan. Dot with butter. Roll

## Dorothy's Apple Dumplings

1 tube Crescent Ready to Bake dinner rolls (8 rolls)  
1 stick butter  
1 cup sugar (or Splenda)  
1 apple, peeled, cored, and sliced  
1 can lemon/lime soda

Separate dinner roll triangles, put an apple slice on large end of each triangle, roll up and place in baking dish with small end of roll on bottom.

Melt butter and mix sugar, stirring well, and spoon over the "dumplings". Pour lemon/lime soda over all, using most of the can of soda.

Bake a 325 °F oven until golden brown on top. Makes 8 servings.

*Submitted by Melba Collier*

## French Vanilla Ice Cream

- 1 quart regular half-and-half
- 1 pint light table cream (whipping cream gives a greasy taste)
- 1½ teaspoons real vanilla extract
- 1½ cups confectioner's sugar, or somewhat less of 10X powdered sugar  
*(The cornstarch in the sugar helps with the texture. You can use regular granulated sugar, but it's trickier to get into solution, and can lead to a crunchy effect at the end.)*
- 4 egg yolks *(If you include the whites, you have to call it a sherbet.)*

This recipe does require a bit of a capital investment, but it's well worth it. You will need to buy a modern 2-quart electric churn with a double-walled jar (which contains freon). Wash and thoroughly dry the jar, and put the jar in a freezer, upside down, for at least a couple of days.

Heat the half-and-half and cream in a pot, and watch it so it doesn't boil at any time. Stir in sugar, vanilla, and yolks gradually. Simmer for half an hour. Chill real cold, but don't freeze it. Let it sit for a day or two.

On the big day, taste the custard and see if you want to dilute the flavor. (I usually add a half pint or so of light table cream to the churn.) Don't fill the churn more than  $\frac{3}{4}$  full, because it will expand. (Any leftover custard is great for milk shakes.) Start churning an hour or so before you expect to serve the ice cream. The churn will tell you when the ice cream is ready, or you can look and see when the paddle is barely turning. The ice cream will be somewhat soft; you can eat it as is, or you can put the churn in the freezer for up to an hour (no longer) if you want it firmer.

You can modify this recipe by adding chocolate or fruit purees, but you should avoid alcohol (rum, etc.) and acids (citrus fruits) until you are an expert.

*Submitted by Phil Briscoe*

out top crust, cut vents and cover the edges crimping the pastry at the rim. Bake 45 minutes and test for doneness. Rhubarb should be tender and pastry a pretty shade of light brown. Remove finished pie to a rack to cool. Pie may be served warm or cool, à la mode or with heavy cream.

*Submitted by Charlotte Hawtin*

## Pumpkin Pie

- 2 cups pumpkin
- 1 cup brown sugar
- 1 cup heavy cream
- 1 cup milk
- ¼ cup Cognac
- 6 eggs lightly beaten
- ½ cup finely shredded crystallized ginger
- 2 teaspoons cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon salt

Preheat oven to 350 °F.

Use butter pastry. Divide the dough in two. Roll out each half, line a 9" pie tin, and crimp edges decoratively.

Mix all ingredients and pour into pie shell. Bake on the middle rack of an oven for about 45 minutes, or until the filling is set around the edges, and a little runny in the center. Remove from oven to a rack. May be served warm or cold, with or without whipped cream.

This makes two 9" pies.

*Submitted by Charlotte Hawtin*

## Cherry Pie

4 cups pitted cherries

*(fresh sour cherries are best, but you may use canned pie cherries: drain and rinse before using.)*

1 to 1½ cups sugar

2 tablespoons quick cooking tapioca

5 drops of almond flavoring

2 tablespoons unsalted butter

Preheat oven to 400 °F.

Use butter pastry. Roll out bottom crust and line pie pan with  $\frac{3}{4}$ " overhang. Combine cherries, sugar, tapioca, almond flavoring and pour into lined pie pan. Dot with butter. Roll out top crust, cut vents and cover the pie. Crimp edges decoratively. Bake pie on center rack of oven for 45 minutes until crust is lightly brown. Remove to rack. Pie may be served warm or cool, à la mode, or with heavy cream.

*Submitted by Charlotte Hawtin*

immediately, pass the sauce through the drum sieve into another container and pour it carefully into the serving platter, around but not over the meringues. Serve well chilled.

*Submitted by D'arcy Young*

## Zabaglione

8 egg yolks

½ cup, granulated white sugar

zest of ½ lemon

1 cup dry Marsala sherry

1 teaspoon unflavored gelatin

3 tablespoons Cognac

1 pint heavy pastry cream

½ teaspoon vanilla

1 tablespoon sugar

Beat egg yolks, lemon peel, and sugar with whisk for about 10 minutes. Fold in Marsala.

Place egg mixture in top of a double boiler, over boiling water. Cook for about 5 minutes, continuing to beat with whisk. The zabaglione is cooked when it stands in soft peaks.

Remove from heat. Soften gelatin in 1 tablespoon of water, then mix with 2 tablespoons of boiling water and stir into zabaglione.

Whip heavy cream with vanilla and sugar until stiff. When zabaglione is cooled to room temperature, stir in Cognac and whipped cream.

Transfer mixture to crystal parfait glasses and cool in refrigerator for several hours.

*Submitted by D'arcy Young*

## Floating Island (Œufs à la neige)

*For the sauce:*

1 quart milk  
1 cup of sugar  
1 vanilla bean (or 1 teaspoon vanilla extract)  
10 eggs yolks

*For the meringue:*

4 egg whites  
1 pinch of salt  
1½ cups sifted confectioners' sugar

To prepare the sauce, bring the milk, sugar and vanilla to a boil in large sauteuse or other low wide pan, remove it from the flame and leave the vanilla bean to infuse while preparing the meringue.

Add a pinch of salt to the egg whites, beat them until they stand stiffly in peaks, and sift the confectioners' sugar over, folding in delicately but thoroughly.

Remove the vanilla bean from the milk, bring milk again to a boil and regulate the heat so that a bare simmer is maintained. Gently drop heaping teaspoons of the raw meringue into simmering milk. Poach no more than five or six at a time, because the meringues swell and will be crowded. After a couple of minutes, cautiously turn them over and leave to poach a couple of minutes longer. Lift them out with a perforated skimming spoon and slip them onto a nylon drum sieve placed over a mixing bowl. Remove them, once drained, to a large, deep serving platter to make room for the remaining batches.

When all the “eggs” have been poached and drained, pass the poaching milk through the drum sieve to join that which has been drained from the meringues. Beat the egg yolks and slowly pour in the milk, whisking at the same time. Pour the mixture into a heavy saucepan and, over a low to medium flame, stir constantly with a wooden spoon, scraping the sides of the saucepan repeatedly, until the “cream” is sufficiently thick to coat the spoon. It must not approach the boiling point. Remove the saucepan from the heat

## Pie Crusts

### Shortening Pastry for Old-Fashioned Apple Pie

1/3 cup Crisco  
3 cups flour  
1/3 cup water  
1 egg  
1 tablespoon cider vinegar

This pastry may be made in the same manner as the butter crust in the food processor or by hand. Mix dry ingredients with Crisco add water, egg and vinegar and blend. If the crust seems to stiff (has trouble sticking together) add more water by the teaspoon until it holds together. This pastry also benefits from chilling. This is a very short flaky pastry and harder to roll than the butter crust. Rolling it on a pastry cloth that makes it much easier to transfer to the pie pan.

This makes enough pastry for two 2-crust pies.

*Submitted by Charlotte Hawtin*

### Quick Puff Pastry

2 cups flour  
1/2 teaspoon salt  
1¾ sticks unsalted butter  
water

Sift together flour and salt. Blend flour mix and butter until it resembles meal. Add 1/3 to 1/2 cup water —enough to just form the dough. When chilled, roll out on a floured board to a 12" x 6" rectangle. Fold the top third of the rectangle over the center and the bottom third over the top forming a 4" by 6" rectangle. Press down the top edge with the rolling pin until it adheres. Turn the dough over and roll it out again to 12" x 6". Repeat the folding process, turn over and roll out again. Do this procedure two more times. Chill the dough on final roll out to 12" x 6".

*Submitted by Charlotte Hawtin*

## Butter Pastry (Pâte brisée)

1 stick cold unsalted butter  
2 cups flour minus two tablespoons  
1/4 to 1/3 cup water  
pinch of salt

Cut butter into eight pieces. Place butter in food processor, add flour and salt and pulse until the mix is mealy in texture. Using the small feed tube and water in a stream with the processor running. When enough water is added the pastry will form into a ball. Stop the processor. Sometimes this takes less and sometimes more water depending on the weather. (Start with a 1/4 cup of water and add more by teaspoons.) Remove dough divide into two equal parts and flatten each part into a disk. Place the dough on waxed paper and refrigerate for at least an hour, or until you are ready to roll out. This pastry may be frozen in a sealed bag. If you are in a hurry, you can put the pastry disks in the freezer to cool more quickly. Roll the pastry out on a floured board or surface. (For a fruit pie, add a teaspoon or more of sugar to the bowl with the flour.) This pastry may also be made by hand. Choose a work bowl, cut the butter into the flour and salt mix until it has a mealy texture, add water and mix with your hand to form a ball. Repeat chilling steps.

This makes enough pastry for a two-crust pie.

*Submitted by Charlotte Hawtin*

over the fruit. Repeat the layers. Refrigerate one hour to meld the flavors. Makes one serving.

*Submitted by Mrs. Happy Riley*

## Ambrosia Salad

1 can (1 pound 4 ounces) pineapple chunks, drained  
2 cans (11 ounces) mandarin oranges, drained (or 2 cans fruit cocktail)  
1 package (10 1/2 ounces) miniature marshmallows  
1 can (3 1/2 ounces) flaked coconut  
1 or 2 jars maraschino cherries (drained)

Combine drained fruit with marshmallows, coconut, and sour cream. You may top the mixture with the maraschino cherries, or mix them in. Chill for several hours, or preferably overnight. Serves 6 to 8.

*From the kitchen of Diane Novicki*

## Chocolate Mousse

6 ounces semi-sweet chocolate  
1 tablespoon instant coffee  
3 tablespoons unsalted butter  
6 eggs separated  
1/2 cup heavy cream  
5 tablespoons sugar

Melt the chocolate with the coffee in the upper part of a double boiler over hot (not boiling water). Add the butter and stir until melted. In a separate bowl, beat egg yolks until very light, add a little of the melted chocolate mixture, and blend with wire whisk. Then add the rest of the chocolate and return to the upper part of the double boiler until mixture is smooth. Cool. Whip the cream and add the sugar. Then in a separate bowl beat the egg whites until very stiff. Fold the whipped cream and beaten egg whites into the cooled chocolate mixture. Chill. Makes 4 to 6 servings.

*Submitted by Charlotte Hawtin*

## Chocolate–Raspberry Bags

- 1 10–ounce package frozen raspberries in light syrup, thawed and drained
- 1<sup>1</sup>/<sub>4</sub> cups sifted powdered sugar, divided
- 1 17<sup>1</sup>/<sub>4</sub> –ounce package frozen puff pastry sheets, thawed
- 1 cup raspberry–flavored (or semi–sweet) chocolate morsels
- 1 cup white chocolate (or vanilla milk) morsels
- 1 cup chopped pecans

Combine the drained raspberries in a electric blender or food processor together with 1 cup of the powdered sugar. Blend until smooth. Pour the blended mix through a wire mesh strainer set over a bowl, to eliminate the seeds. Chill sieved mixture.

Mix together in a bowl the dark and light chocolate morsels, the pecans and add the raspberry mixture.

Roll each pastry sheet on a lightly flowered surface into a 12" square. Cut each sheet into four smaller squares. Place spoonfuls of filling in center of each pastry square. (Reserve some filling for garnish, if desired.) Pull up sides of pastry to enclose filling; twist ends just above filling, pinching to seal at “neck” and spreading open top edges of pastry. Place on ungreased baking sheet. Bake at 425 °F for 20 minutes, covering loosely with aluminum foil after 10 minutes to prevent excess browning.

*Submitted by Mar Bopst*

## Instant Trifle

- 2 thin slices pound cake, cubed
- 2 tablespoons sherry
- 1 small (5–ounce) package tapioca pudding
- <sup>1</sup>/<sub>3</sub> cup sliced strawberries or blue berries
- 4 tablespoons whipped dessert topping

Place half the pound cake cubes in the bottom of a sherbet or parfait glass. Sprinkle with half the sherry. Spoon half the tapioca over the cap and top with half the fruit. Spread half the whipped topping

## Puddings and Jellies

### Wine Jelly

- 3 pints water
- 2 bottles stick cinnamon
- 3 envelopes gelatin
- 3 lemons
- 1<sup>1</sup>/<sub>2</sub> cups sugar (according to taste)
- 1 pint Taylor’s Golden Sherry

Simmer water and stick cinnamon about half an hour. Add juice of three lemons (strained) and sugar. Stir until sugar has dissolved, then strain over a bowl. Soak 3 envelopes gelatin and add to mixture. Stir until gelatin dissolves. When cool, add sherry. Cover and refrigerate until set.

*Submitted by Ethel Darrell*

### Ozark Pudding

- 1 egg
- <sup>1</sup>/<sub>2</sub> cup sugar
- 4 tablespoons flour
- 1<sup>1</sup>/<sub>4</sub> teaspoon baking powder
- <sup>1</sup>/<sub>2</sub> teaspoon salt
- <sup>1</sup>/<sub>2</sub> cup chopped pecans
- <sup>1</sup>/<sub>2</sub> cup (or more) cubed apple
- 1 teaspoon vanilla

Beat egg well and cream with sugar. Mix flour, baking powder, and salt; add to butter mixture. Add chopped pecans, apples, and vanilla. Bake in 325 °F oven in a greased pie plate for about 30 minutes, or until brown. It should be crusty. When cool, it will fall, but don’t despair, it’s supposed to. Top with sweetened whipped cream.

*Submitted by Ethel Darrell*

## Bread Pudding with Whiskey Sauce

1 1–pound loaf french bread  
1 quart milk  
3 eggs, slightly beaten  
2 cups sugar  
2 tablespoons vanilla  
1 cup raisins  
3 tablespoons butter

*For the whiskey sauce:*

1 cup butter, softened  
2 cups sugar  
2 eggs, beaten  
 $\frac{1}{4}$  to  $\frac{1}{2}$  cup whiskey

To prepare the sauce, cream butter and sugar until light and fluffy. Put in double boiler over bubbling water and cook 30 minutes, stirring until very hot. Stir small amount of hot mixture into eggs, then stir all of egg mixture back into hot mixture. Cook 3 minutes, stirring constantly. Cool, then stir in whiskey. Set aside.

Break bread in small chunks and place in a large, shallow bowl. Add milk and let soak 10 minutes, then crush with hands until well mixed. Add eggs, sugar, vanilla, and raisins. Spoon mixture into pan. Bake at 325 °F for 40 to 45 minutes, or until very firm. Cool, and cut into squares and place in oven–safe dish. When ready to serve, pour whiskey sauce over squares and broil until bubbly.

*Submitted by Mar Bopst*

## Chocolate Bread Pudding

$\frac{3}{4}$  cup whole wheat bread cubes  
2 cups scalded milk  
3 squares unsweetened Baker's chocolate, melted  
2 eggs, beaten  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon vanilla

## Novelties and Specialties

### Chocolate–Covered Strawberries

1 6–ounce package chocolate chips  
 $1\frac{1}{2}$  tablespoons oil  
strawberries

Melt chocolate and oil in a double boiler. (Do not let the mixture get too hot.) Hold berries by stem leaves, dip in chocolate mixture, and set on waxed paper. Refrigerate. Best when served the same day.

*Submitted by Birdie Kraus*

### Apple Pizza

several apples, thinly sliced  
 $\frac{1}{2}$  cup sugar  
1 teaspoon cinnamon

*For "pizza crust":*

$1\frac{3}{4}$  cups flour  
1 teaspoon salt  
 $\frac{1}{2}$  cup oil  
3 tablespoons water

*For crumb topping:*

$\frac{3}{4}$  cup flour  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  pound butter

To make crust, combine flour, salt, oil, and water to form a dough. Roll out and spread on cookie sheet. Arrange sliced apples on dough. Mix sugar and cinnamon and sprinkle over apples.

To make crumb topping, cut together flour, sugar, and butter. Sprinkle over apples. Bake at 450 °F for 20 to 25 minutes.

*Submitted by Helen Blomeier*

### **Quick Fruit Cobbler**

1 large jar fruit pie filling  
1 small box cake mix  
1/4 pound butter, melted

Pour fruit into a buttered baking dish. Sprinkle cake mix over filling, and dribble melted butter over mix. Bake 30 to 35 minutes at 350 °F. Serve with whipped topping or ice cream.

*Submitted by Mrs. Happy Riley*

### **Simple Fruit Cobbler**

1 cup sugar  
1 cup flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1 egg  
mixed fruit

Fill a baking dish with mixed fruit (such as sliced peaches). Mix remaining ingredients and pour over fruit. Bake at 350 °F for 30 minutes.

*Submitted by Helen Blomeier*

1/4 cup cold milk

3/4 sugar

Mix all ingredients in order given. Pour into buttered ring mold. Bake at 350 °F for 1 hour. Turn out and fill center with whipped cream. Serve hot. Serves 6 to 8.

*Submitted by Ethel Darrell*

# Cobblers

## Deep-Dish Maple Apple Cranberry Cobbler

7 cups (about 7 large) apples (a mixture of sweet and tart),  
peeled, scored, and sliced  $\frac{1}{8}$  thick  
1 cup cranberries  
 $\frac{1}{2}$  cup maple syrup  
1 tablespoon flour  
1 tablespoon unsalted butter, melted  
 $\frac{1}{2}$  teaspoon ground cinnamon  
1 to 2 tablespoons sugar (optional)

*For crust:*

1 cup flour  
 $\frac{1}{4}$  teaspoon salt  
8 tablespoons (1 stick) unsalted butter, at room temperature  
3 ounces cold cream cheese, cut into 3 pieces

To prepare the crust, sift flour and salt in a small bowl and set aside. In a large bowl, using an electric mixer on slow speed, combine the butter and cream cheese until smooth, about 45 seconds. Mix in the flour mixture until the dough holds together and forms large clumps that come away from the sides of the bowl, about 30 seconds.

Form the dough into a smooth ball, flatten into a 6-inch disk, wrap in plastic wrap, and refrigerate for 30 minutes, or overnight. The dough is now ready to roll.

To prepare the filling, place the apples and cranberries in a 2-quart baking dish. Add the maple syrup, flour, melted butter, cinnamon, and sugar (if desired), stirring to combine. The filling should come to the top of the container (the apples will shrink during baking). Set aside.

Lightly flour a rolling surface and rolling pin. Roll pie crust dough to a shape that is 1 inch wider than the top of the baking dish. Roll up the pie crust over the rolling pin and unroll it over the filling.

Fold  $\frac{1}{2}$ " of the edge of the crust under itself to form a smooth edge. Use a fork to press the dough firmly onto the rim of the baking dish. Cut four 2-inch-long slits in the top of the crust to release steam while the pie bakes. Lightly brush the crust with maple syrup.

Bake for 25 minutes at 375 °F. Reduce the temperature to 325 °F and bake for about 5 minutes more, or until the crust is lightly browned and the apples test tender when a toothpick is inserted. Cool for about 20 minutes and serve warm or at room temperature.

*Submitted by Peter Threadgill*

## Simple Apple Crisp

6 apples: 2 Golden Delicious, 2 Winesap, and 2 Jonathan,  
peeled, cored and sliced into eighths  
4 ounces (1 stick) unsalted butter, softened  
1 cup flour  
1 cup sugar  
2 to 4 tablespoons apple cider or hard cider (optional)

Preheat the oven to 325 °F. Mix the apples together in a medium bowl and transfer them to an ungreased 8" or 9" square baking pan. In a medium bowl, using a whisk, combine the butter, flour and sugar until the mixture resembles coarse meal. Sprinkle it over the apples.

Bake for 50 to 60 minutes or until golden brown and bubbly. Halfway through the cooking, if the apples look a little dry, add 2 to 4 tablespoons of cider. Let cool slightly before serving, or serve cold.

Other apple types may be substituted, but the trick is to keep a balance of sweet (Golden Delicious, Grimes Golden, Gala), tart (Granny Smith, Stayman, Winesap), and intermediate (Jonathan, McIntosh, Fuji, York).

*From a traditional Virginia mountain recipe*