

Pies



Angel Pie

Chocolate Pie (Swedish)

Cranberry Nut Pie

Crustless Apple Pie

Elderberry Pie

Lemon Meringue Pie

Libby's Pumpkin Pie

Never Fail Pie Crust

Pecan Pie

Pineapple Pie

Sour Cream Cheese Pie

Wine Pie



1940's - From left - maybe Dorothy Higgins, Bryan & Jo Harrison, maybe Virginia Leipper, Jimmy Higgins, Myrtle & Robert Leipper, Dale Leipper

Pecan Pie is very obviously a family favorite as indicated by the number of people who submitted it or had it in their recipe box including, Dana Lovelace, (whose recipe came from Tressia Lang) Karen Smith, Diane Leipper, Virginia Leipper, Myrtle Leipper, and Jo Harrison.

Pecan Pie

Myrtle Leipper

3 beaten eggs	2 or 3 Tablespoon butter, melted
1/2 cup white sugar	1 pinch salt
1 cup dark Karo	1 teaspoon vanilla
1 cup pecans, chopped	

Beat eggs. Add rest of ingredients stirring well. Pour into unbaked pie crust. Bake at 350 about 1 hour until inserted knife comes out clean.

I spent a memorable weekend with Aunt Tress and Bob when I was 11 years old. She taught me to make pie crust. I remember I made a huge mess and her pie crust was rolled exactly to size with no excess flour on the board. Bob took me all over San Diego on the back of his motorcycle. DLS

Aunt Tress Pecan Pie

1958

I spent a memorable weekend with Aunt Tress and Bob when I was 11 years old. She taught me to make pie crust. I remember I made a huge mess and her pie crust was rolled exactly to size with no excess flour on the board. Bob took me all over San Diego on the back of his motorcycle.

Crust:
 1 cup flour
 1 tsp salt
 1/3 cup shortening
 3 Tbsp cold water

Filling:
 3 beaten eggs
 2 Tbsp butter
 1/2 cup brown sugar
 1 cup chopped pecans
 1 tsp vanilla
 1 cup dark corn syrup

Dana Stitt Lovelace

Bake 1 hour in moderate oven

Lemon Meringue Pie

Virginia Leipper

1 1/2 cup sugar	3 Tablespoons butter
1/3 cup cornstarch	1/3 cup lemon juice
1/4 teaspoon salt	1 Tablespoon lemon rind
1 1/4 cup hot water	3 egg whites
3 egg yolks, beaten slightly	sugar

Blend together in a saucepan, first 3 ingredients. Stir in gradually 1 1/4 cup of hot water. Cook over medium heat until mixture boils and thickens. Stir a small amount of custard into egg yolks. Mix egg yolks with remaining custard and stir until it boils (about 2 min.). Remove from heat, add butter, juice, and rind. Cool and pour into baked shell. Top with meringue.

Mother (Jo Harrison) made exceptional Lemon Meringue Pie. I think this is one pie that she used the wire whip to beat the egg whites. VJL

Meringue for pie

Diane L. Leipper

for 9 inch pie

3 egg whites	6 Tablespoons sugar
1/4 teaspoon cream of tartar	1/2 teaspoon vanilla

Beat egg whites and cream of tartar until foamy. Beat in sugar 1 Tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Beat in vanilla. To finish meringue pie heap meringue onto hot pie filling; spread over filling carefully sealing meringue to edge of crust to prevent shrinking or weeping. Bake pie about 10 minutes or until meringue turns a delicate brown. Cool away from draft.

Betty Crocker Cook Book

Lemon Meringue Pie.

Use $1\frac{1}{2}$ cup of sugar - 1 lemon 1 3/4 cups of water boiling,
4 table spoon cornstarch level $\frac{1}{4}$ teaspoon salt & Eggs
in a baked shell.
Mix and sift sugar, salt and cornstarch. Be sure the
cornstarch is completely blended with the sugar,
add grated rind of lemon. Add boiling water,
stirring vigorously, cook and stir until mixture
is clear, add lemon juice and yolks of
egg beat well and remove from fire. Let cool and
turn into baked shell.
Beat white of egg and fold in three table spoon
granulated sugar. spread roughly over lemon
filling - put in cool oven for 15 min.
The meringue will not weep, if the filling is cool
before covering.

Myrtle Leipper

Mother (Myrtle Leipper) wrote the lemon meringue pie. This is one I have searched for, my favorite food. Mom made the best pies ever. MLS

Mrs Langs Lemon Pie

The way to make it

1-9 in baked shell

1 cup flour

$\frac{1}{3}$ lb Crisco

a little salt

not quite $\frac{1}{2}$ ice water

do not flip crust use flour sparingly

Filling

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

grated rind of 1 lemon

1 lb butter bring to a boil

1 cup sugar

3 lbs cornstarch pressed on side of top

3 egg yolks juice of 1 lemon

add a little of hot water then put it
all together and cook until a little ridge
forms when you stir it, put in crust

Meringue

3 egg whites Beat whites until foamy
6 lbs sugar then add a little sugar at
a time beating after each addition until
it stands in stiff points spread on pie so it
touches the crust, brown, & hope you can
understand my directions

Tressia Lang

Libby's Pumpkin Pie

Virginia Leipper

2 eggs, slightly beaten
1 1/2 cups pumpkin (solid pack)
3/4 cup sugar
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon ginger
1/4 teaspoon cloves
1 2/3 cups light cream or evaporated milk

1 9 inch pie shell

Variations

Use winter squash instead of pumpkin or mixed with pumpkin

Use fresh pumpkin that has either been pre-cooked or home canned or frozen

Mix filling ingredients in order given. Pour into pie shell. Bake in preheated 425 oven for 15 minutes. Reduce temperature to 350 and continue baking for 45 minutes or until knife inserted into center of pie filling comes out clean.

From the Libby's Solid Pack Pumpkin can

Wine Pie

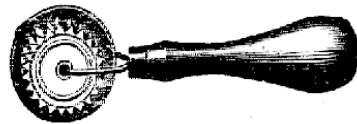
Diane Leipper

1/2 cup wine (port)
1 1/2 doz. marshmallows

1/2 pint whipped cream

Quarter marshmallows, heat wine, dissolve marshmallows in hot wine. Cool and fold in whipped cream. Put in graham cracker crust. Chill in refrigerator overnight.

PIE TRIMMER AND MARKER.—This simple little instrument trims off the surplus pie-crust that projects over the plate, and at the same time neatly ornaments the border. It is one of the indispensable conveniences of the kitchen after it has once been used. Pies can be made without it, but if ornamentation does not add to the nutriment, it pleases the eye and aids digestion, and pies are not famous for being the most digestible articles in the world, no matter how carefully made.



Elderberry pie

Mari Stitt

1 cup elderberries
1 cup sour cream
2 Tablespoons flour

1 cup sugar
2 crust pie

Bake at 450 degrees 15 min. then 350 for 20 or 35 min.

This recipe is from a colonial cookbook -- this is really great but it is labor intensive getting the berries - our builder thought it was the best pie he ever had - MFS

Chocolate Pie (Swedish)

Auntie Nola

Vanilla Wafer Crumbs on top and bottom

1 1/2 cups crumbs
1/2 stick soft butter

1/4 cup sugar

Bake 5 min.

Melt 2 bars German sweet chocolate with 3 Tablespoons sugar 3 1/2 Tablespoons water. Cool Beat 4 egg whites stiff Beat 1 yolk at a time into the chocolate mixture (4x) Fold in egg whites. Let stand overnight.

Louise & Aunt Nola's
Swedish Chocolate Pie

Dana Stitt Lovelace

This is my favorite pie. Easy and almost like eating a candy bar, very rich. My grandmother, Louise, gave me several of her old recipes when I was in college.

*Vanilla wafer crumbs on bottom to form a crust
Melt 2 bars german sweet chocolate (semi sweet chips work okay) with 3 T sugar, 4 T water. Cool
Beat 4 egg whites very stiff. Set aside
Beat 4 egg yolks, one at a time into chocolate
Fold in egg whites. Let stand overnight*

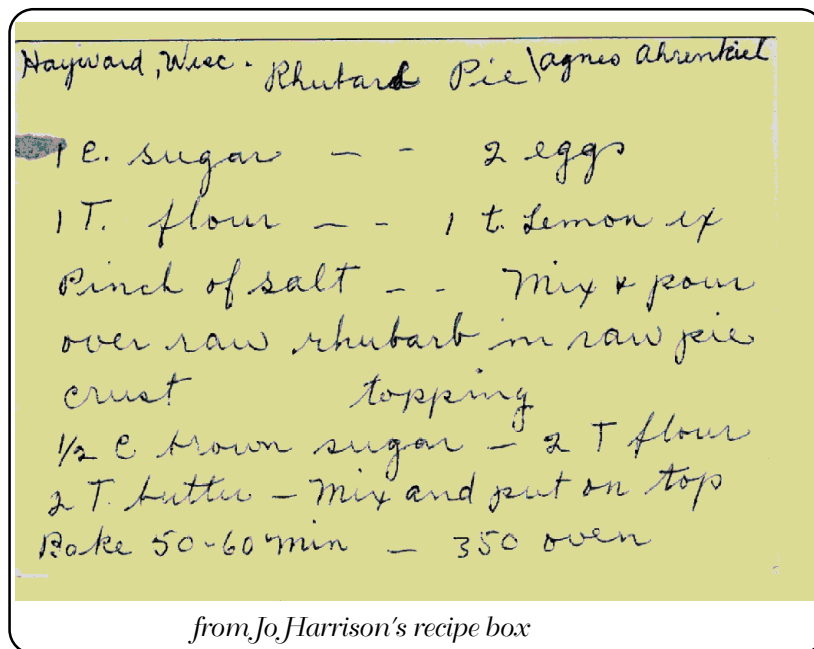
Pineapple Pie

Virginia Leipper

Pastry for 2 crust pie	1 Tablespoon butter
2 cups diced fresh pineapple	1 Tablespoon lemon juice
2 eggs	Pinch of salt
1 1/2 cups sugar or more depending upon sweetness of pineapple	
1/3 cup flour	

Beat eggs slightly. Combine ingredients, then add eggs. Mix with pineapple and lemon juice. Pour into unbaked crust. Dot with butter. Cover with top crust. Bake in hot oven, 450 degrees for 10 minutes; then reduce heat to 350 degrees for 35 minutes or until pineapple is tender.

Source: Hawaiian Cuisine



☺ *Never clean house except in sunny weather; if cloudy in the morning, try to put it off till clear weather.*

Angel Pie

Corrine Wright

1/4 teaspoon cream of tartar

4 egg whites

1/4 teaspoon salt

Beat until creamy - add 1 cup sugar gradually beating very well. Place in greased pie pan Bake 1 hour, 275 for 20 minutes, and 300 for forty minutes. Let it cool.

Beat 4 egg yolks until lemon colored add 1/2 cup sugar, grated rind of 2 lemons (2 teaspoon lemon rind) 3 tablespoons lemon juice (I double the lemon juice). Cook over double boiler until thick stirring constantly. Let it cool (cold).

Whip 1/2 cup cream add 1 teaspoon sugar and 1/2 teaspoon vanilla Cover crust with cream then spread custard over the cream. Let stand in refrigerator overnight.

Top with whipped cream if you like before serving (Corinne doubles the lemon custard part and adds lemon rind to the meringue before baking - MLS)

Lots of memories being served this and Chocolate Pie served at Corinne's and for my guests. MLS

Sour Cream Cheese Pie

Jo Harrison

1 cup sweet cottage cheese

1 cup crushed pineapple

1 cup sour cream

3 eggs

1/3 cup sugar

1/2 teaspoon grated lemon rind

1/2 teaspoon salt

Pastry shell

1/2 cup seedless raisins

Mash cheese, add cream, sugar, salt, beaten eggs and lemon rind. Line ring mold or deep pie pan with crust, cover with crushed pineapple and sprinkle with raisins. Poor in cheese pulp. Bake in very hot oven (500 degrees) until crust begins to brown. Reduce to 350 and bake until custard is firm.

Cranberry Nut Pie

Isabelle Stitt

2 cups fresh whole cranberries
1/3 cup brown sugar
1/4 cup chopped walnuts
1 egg

1/2 cup granulated sugar
1/2 cup whole wheat flour
1/3 cup melted butter or margarine

→ Optional

Coconut/raisins

Spread cranberries in buttered 9" pie plate. Sprinkle with brown sugar, nuts, and coconut & raisins if desired. Beat egg until thick; slowly add granulated sugar, beating until blended. Add flour and melted butter; beat well. Pour over cranberries. Bake at 325 degrees for approximately 60 - 70 minutes.

This dessert is a great addition or alternative to pumpkin pie on Thanksgiving, and it must be eaten with a scoop of vanilla ice cream! I found this recipe many years ago in the Heritage Colonial Cookbook which I borrowed from my mother-in-law Mari.

Isabelle Stitt

cheese pie

Mix 20 Graham crackers rolled fine 1/4 lb margarine melted and 3 t sugar and pat in 9 in pie pan
Mix together until smooth but not thick 4 cakes Phil cream cheese 1/2 t vanilla 1/4 c sugar + 2 eggs if necessary thin with a little milk (use ice cream)
Pour mixture in pie shell
bake 350° oven about 20 min
remove and let cool

Mix together 3/4 pt sour cream 3 T powdered sugar + 2 t vanilla
pour on top of cool pie - return to oven preheated 450° for 5 min

Place in fridge and serve when cold

Myrtle Leipper

Crustless Apple Pie

Karen Grosse Smith

*6 medium tart apples (Jonathan or Pippin)	6 Tablespoons shortening (part butter)
1/3 to 1/2 cup sugar	1 cup flour
1 teaspoon cinnamon	1 teaspoon baking powder
1 cup water	1/2 teaspoon salt
1/2 cup brown sugar	

Peel apples and cut into eighths. Place in saucepan with sugar, cinnamon, and water. Cook until apples are partially done, about 10 minutes. Place in deep 9 inch pie pan. Cream shortening and brown sugar. Add flour, baking powder and salt. Work with hands. Sprinkle over apples. Bake 45 minutes at 350 degrees. Serve warm or cold. Plain or with whipped cream.

*can use canned filling instead of apples, sugar, cinnamon, and water.

Can anyone translate this? It sounds good. - DLL

Honey Orange Pumpkin Pie

2	1 c
1 3/4 c	2 tsp
3/4 c	
1/2 tsp	425° 45
1 " cinn	
1/2 " ginger	
2 1/2 c	
1/2 c	Leah Grosse
1/2 c	
1/2 c	

Never Fail Pie Crust

Jerry Pickering Moore

3 cups flour	1 egg, well beaten
1 1/4 cup shortening	5 Tablespoons water
1 teaspoon salt	1 Tablespoon vinegar

Cut shortening into flour and salt. Combine egg, water, and vinegar. Pour liquid into flour mixture all at once. Blend with a spoon just until the flour is moist. This recipe will keep in the refrigerator for up to 2 weeks.

Jerry Moore is a friend of mine that I have known since high school. By coincidence she happened to move to Utah at the same time I did. I stayed with her and her family until I found a place of my own. To help me out she gave me a lot of cooking utensils, dishes and also some of her recipes that I had enjoyed while at her house. - DLF

NO-CRUST CHEESE AND APPLE PIE

Twice as good as apple pie with only half the trouble, that's our dessert for today. No crust to roll out, no pie crust calories to concern you, just tart sliced apples and a quick cheese topping. And what flavors blend any better than apple and cheese? Small wonder this latest version of the ever-popular apple pie is taking all the honors at our house this season.

A Suggestion
from *Mary Morgan*
Food Basket Home
Economist

Mary Morgan

Book

Preheat oven to 350°F.

Mix together

1/2 cup flour
1/2 cup sugar
1/2 teaspoon cinnamon
1/8 teaspoon salt

Form coarse crumbs by cutting in
1/4 cup butter or margarine (half a stick)

Stir in
3/4 cup grated cheddar cheese

Arrange in a 9- or 10-inch pie pan
5 cups peeled, cored, sliced apples (allow 5 or 6 medium size Gravensteins, Pippins, or Jonathans)

Sprinkle apple slices with
1/4 cup sugar
2 teaspoons lemon juice

Spread the flour-sugar-cheese topping evenly over the apple slices.

Bake in a preheated moderate oven (350°F.) 40 to 45 minutes until the apples are tender and the topping is crispy and golden brown.

Serve hot or cold, plain or with hard sauce or a scoop of vanilla ice cream.

Yields 6 generous servings.

©FB

Notes



*2000 - Dale Leipper
Family from left, Janet,
Virginia, Dale, Bryan,
Diane, Anita*