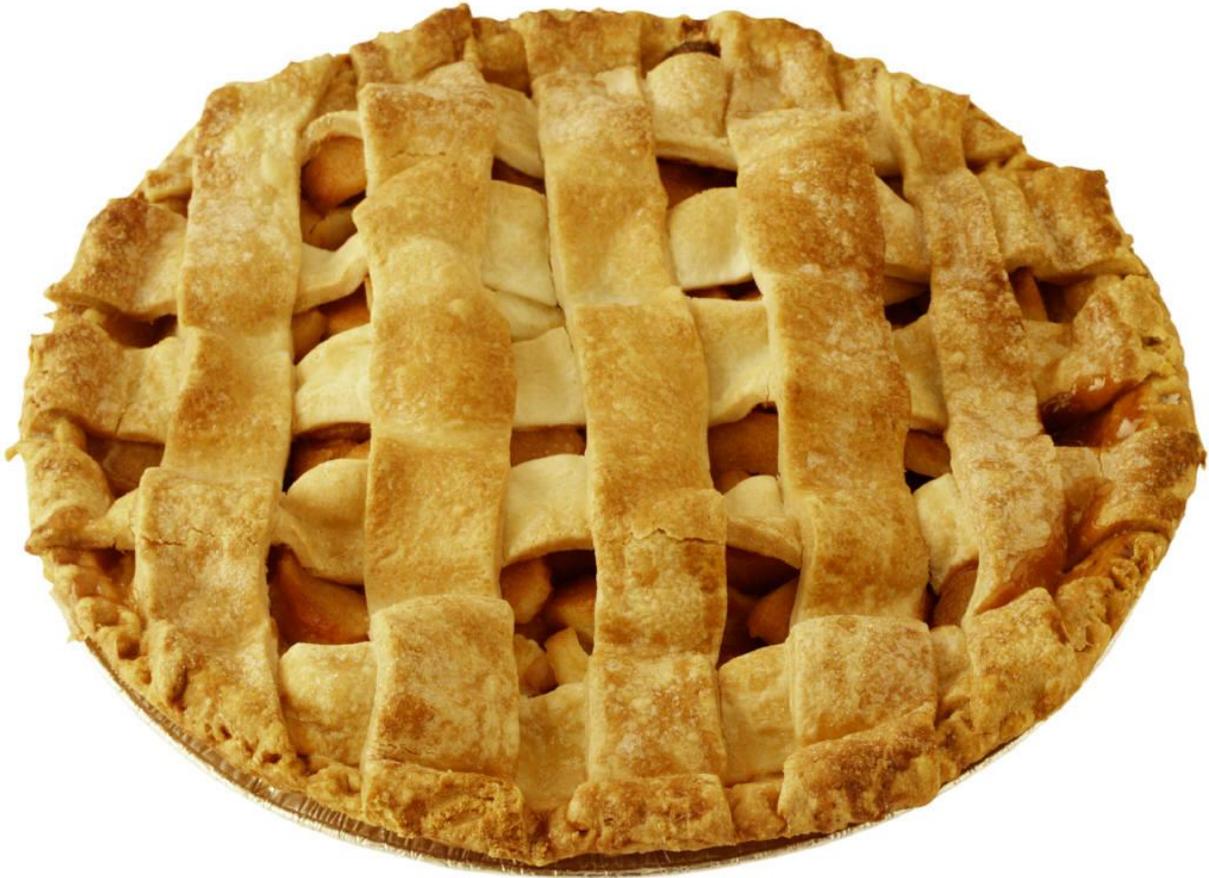


## Fruit and Berry Pie Recipes



Apple Pie Photograph courtesy of Microsoft Office

### *Pastry for 2-Crust Pie*

*The Good Housekeeping Illustrated Cookbook* (New York: Hearst Books, 1989, revised edition), p. 344  
Contributed by Diane Wolford Sheppard

2 cups all-purpose flour  
1 teaspoon salt  
 $\frac{3}{4}$  cup shortening  
5 to 6 tablespoons cold water

Pastry for one 2-crust pies or two 8- or 9-inch piecrusts

1. In medium bowl with fork, lightly stir together flour and salt.
2. With pastry blender or 2 knives used scissor fashion, cut in shortening until mixture resembles coarse crumbs.
3. Sprinkle in cold water, a tablespoon at a time, mixing lightly with a fork after each addition until pastry just holds together.
4. With hands, shape pastry into a ball. (If it is a hot day, wrap in waxed paper and refrigerate 30 minutes.)
5. For a 2-crust pie, divide pastry into 2 pieces, one slightly larger, and then gently shape each piece into a ball.

6. On lightly floured surface with lightly floured stockinette-covered rolling pin, roll larger ball into a 1/8-inch-thick circle, two inches larger all around than pie plate.
7. Roll half of circle onto rolling pin; transfer pastry to pie plate and unroll, easing into bottom and side of plate. Fill as recipe directs.
8. For top crust, roll smaller ball as for bottom crust; with sharp knife, cut a few slashes, or a design in center of circle; center over filling in bottom crust.
9. With scissors or a sharp knife, trim the pastry edges, leaving 1-inch overhang all around the pie plate rim.
10. Fold overhang under; pinch a high edge; make a decorative edge. Bake pie as recipe directs.

### Unbaked Pie Crust

*The Good Housekeeping Illustrated Cookbook* (New York: Hearst Books, 1989, revised edition), p. 344

Contributed by Diane Wolford Sheppard

Prepare as steps 1 to 3 of Pastry, but use **only**

1 cup all-purpose flour

½ teaspoon salt

½ cup plus 2 tablespoons shortening

2 to 3 tablespoons water

1. Shape all of pastry into one ball.
2. On lightly floured surface with lightly floured stockinette-covered rolling pin, roll larger ball into a 1/8-inch-thick circle, two inches larger all around than pie plate.
3. Roll pastry circle gently onto rolling pin; transfer to pie plate and unroll, easing into bottom and side of plate.
4. With scissors or a sharp knife, trim the pastry edges, leaving 1-inch overhang all around the pie plate rim.
5. Fill and bake as directed in recipe (makes one 8- or 9-inch piecrust).

**Baked Piecrust:** Preheat oven to 425° F. Prepare as above for Unbaked Pie Crust. With a 4 tined fork, prick bottom and side of crust in many places to prevent puffing during baking. Bake for 15 minutes, or until golden. Cool (Makes on 8- or 9-inch piecrust).

**Cobbler or Top Crust:** Prepare pastry for one Unbaked Piecrust. Roll 2 inches larger all around than 9 ½” by 1 ½” deep pie plate. Place over filling. Trim edges leaving a 1-inch overhang. Pinch to form a high edge and make a decorative edge. Cut a 4-inch “X” in center of crust; fold back points from center of “X” to make a square opening. Bake as directed in recipe.

### Apple Pie

*The Good Housekeeping Illustrated Cookbook* (New York: Hearst Books, 1989, revised edition), p. 346.

Contributed by Diane Wolford Sheppard

Pastry for 2-Crust Pie

2/3 to ¾ cup sugar

2 tablespoons all-purpose flour

½ teaspoon ground cinnamon

¼ teaspoon ground nutmeg

½ teaspoon grated lemon peel

1 to 2 teaspoons lemon juice

6 to 7 cups thinly sliced, peeled, and cored cooking apples (2 pounds)

1 tablespoon butter or margarine  
Milk

1. Prepare pastry. Roll out half of pastry and line 9-inch pie plate.
2. In small bowl, combine sugar (amount depends on tartness of apples) and next 5 ingredients.
3. Place half of thinly sliced apples in pie-crust; sprinkle with half of sugar mixture. Top with rest of apples, then rest of sugar mixture.
4. Dot the filling with butter or margarine. Preheat oven to 425° F.
5. Roll out remaining pastry for top crust and using leaf shaped cookie cutter, cut out design. Place crust over pie; trim edges.
6. Fold pastry overhang under then bring up over pie-plate rim. Pinch to form a high edge then make your choice of decorative edge.
7. For a golden glaze, brush the top crust (not the edge) lightly with some milk. Bake pie for 40 to 50 minutes or until crust is golden.

### **Perfect Apple Pie**

*Better Homes and Gardens New Cook Book* (New York: Meredith Press, 1970, third printing), p. 238  
Contributed by Diane Wolford Sheppard

Pastry for 2-crust 9-inch pie  
6 to 8 tart apples, pared, cored, and thinly sliced (6 cups)  
¾ to 1 cup sugar  
2 tablespoons all-purpose flour  
½ to 1 teaspoon ground cinnamon  
Dash ground nutmeg  
2 tablespoons butter  
Oven 400°

If apples lack tartness, sprinkle with about 1 tablespoon lemon juice. Combine sugar, flour, spices, and dash salt; mix with apples. Line 9-inch pie plate with pastry. Fill with apple mixture; dot with butter. Adjust top crust, cutting slits for escape of steam; seal. Sprinkle with sugar. Bake at 400° for 50 minutes or until done.

### **Blackberry Pie**

*The Good Housekeeping Illustrated Cookbook* (New York: Hearst Books, 1989, revised edition), p. 346  
Contributed by Diane Wolford Sheppard

Pastry for 2-Crust Pie  
2/3 to ¾ cup sugar  
¼ cup all-purpose flour  
½ teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
½ teaspoon grated lemon peel  
1/8 teaspoon salt  
5 cups blackberries  
1 tablespoon butter

1. Prepare pastry. Roll out half of pastry and line 9-inch pie plate. Preheat oven to 425° F.
2. For filling, toss together sugar, flour, cinnamon, nutmeg, lemon peel and salt with blackberries. Place filling in piecrust; dot with butter.

3. Roll out remaining pastry for top crust; cut a few slashes and cover filling with slashed top crust; make a decorative edge. Bake 50 minutes or until the piecrust is golden brown.

### **Blackberry Pie**

Contributed by Isabelle Monette.

This recipe was originally published in *Michigan's Habitant Heritage* in the 1980s

Prepare pastry for a two-crust, nine-inch pie. Divide dough and roll out half of the pastry. Line pie pan.

Combine:

1 cup sugar  
5 tablespoons flour  
½ teaspoon cinnamon

Combine with 4 cups blueberries

Pour berry mixture into pastry-lined pie pan. Dot filling with 1 tablespoon butter/margarine.

Cover with top crust, crisp edges to seal. Slit or prick the top crust to allow steam to escape while baking.

Bake at 425° for 35-45 minutes.

### **Blueberry Cobbler**

*The Good Housekeeping Illustrated Cookbook* (New York: Hearst Books, 1989, revised edition), p. 346

Contributed by Diane Wolford Sheppard

Cobbler or top crust

2/3 cup sugar  
¼ cup all-purpose flour  
½ teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
½ teaspoon grated lemon peel  
2 teaspoons lemon juice  
1/8 teaspoon salt  
6 cups blueberries  
1 tablespoon butter or margarine

1. Prepare Cobbler or Top Crust as directed. Preheat oven to 425° F.
2. For filling, toss together sugar, flour, cinnamon, nutmeg, lemon peel, lemon juice, salt and blueberries. Place filling in 9 ½" by 1 ½" deep pie plate, dot with butter or margarine.
3. Top with crust. Bake 50 minutes or until golden brown.

### **Blueberry Pie**

*Better Homes and Gardens New Cook Book* (New York: Meredith Press, 1970, third printing), p. 241

Contributed by Diane Wolford Sheppard

Prepare pastry for 2-crust 9-inch pie. Combine 4 cups fresh blueberries with ¾ to 1 cup sugar, 3 tablespoons all-purpose flour, ½ teaspoon grated lemon peel, ½ teaspoon ground cinnamon or nutmeg, and dash salt. Line 9-inch pie plate with pastry. Fill. Sprinkle with 1 teaspoon lemon juice; dot with 1 tablespoon butter. Adjust top crust, cutting slits for escape of steam. Seal. Bake at 400° for 35 to 40 minutes. Serve warm, if desired.

### **Cherry Pie**

*The Good Housekeeping Illustrated Cookbook* (New York: Hearst Books, 1989, revised edition), p. 347  
Contributed by Diane Wolford Sheppard

#### Pastry for 2-Crust Pie

1 cup sugar  
¼ cup cornstarch  
½ teaspoon salt  
5 cups pitted fresh tart cherries  
1 tablespoon butter or margarine

1. Prepare pastry. Roll out half of pastry and line 9-inch pie plate. Preheat oven to 425° F.
2. For filling, combine sugar, cornstarch, salt, and pitted cherries. Place filling in piecrust; dot with butter or margarine.
3. Roll out remaining pastry for top crust and cut a few slashes; cover with slashed top crust; flute edge. Bake 50 to 60 minutes until golden.

### **Two-Crust Cherry Pie**

*Better Homes and Gardens New Cook Book* (New York: Meredith Press, 1970, third printing), p. 238  
Contributed by Diane Wolford Sheppard

#### Pastry for 2-crust 9-inch pie

1 ½ cups sugar  
4 tablespoons cornstarch  
¾ cups canned pitted tart red cherries (water pack)  
1 tablespoon butter  
¼ teaspoon red food coloring

Combine ¾ cup sugar with cornstarch. Stir in cherry juice. Cook over medium heat, stirring occasionally, till mixture thickens and bubbles; cook 1 minute longer. Add remaining sugar, cherries, butter, and food coloring. Mixture will be very thick. Let stand while preparing pastry. Line 9-inch pie plate with pastry; fill. Adjust top crust; cutting slits for escape of steam. Bake at 400° for 55 minutes.

### **Cherry-Raspberry Pie**

*Better Homes and Gardens New Cook Book* (New York: Meredith Press, 1970, third printing), p. 239  
Contributed by Diane Wolford Sheppard

#### Pastry for 2-crust 9-inch pie

1 10-ounce package frozen red raspberries, thawed  
1 1-pound 4-ounce can frozen pitted tart red cherries, thawed  
¾ cup sugar  
3 tablespoons cornstarch  
¼ teaspoon salt  
Few drops red food coloring

Drain raspberries and cherries (reserve syrup); add enough cherry syrup to raspberry syrup to make 1 cup. Blend sugar, cornstarch, and salt in saucepan; stir in syrup and food coloring. Add cherries. Cook and

stir over low heat till thick. Stir in raspberries. Line 9-inch pie plate with pastry. Add filling. Adjust top crust, cutting slits for escape of steam; seal. Bake in hot (425°) oven 30 to 35 minutes.

*Note:* two cups pitted fresh ripe tart red cherries may be substituted for the frozen cherries. Add water to raspberry syrup to make 1 cup liquid.

### **French Raspberry Pie**

Craig Claiborne, *The New York Times Cook Book* (New York: Harper and Row, 1961), p. 528  
Contributed by Diane Wolford Sheppard

Baked deep 9-inch pie shell  
2 cups milk  
1 vanilla bean  
1/3 cup flour  
½ cup sugar  
¼ teaspoon salt  
4 egg yolks  
1 whole egg  
¼ cup cream, whipped  
1 pint raspberries  
1 six-ounce glass red currant jelly

1. In a double boiler, scald the milk with the vanilla bean. Remove the bean.
2. Mix the flour, sugar, and salt. Add a little of the scalded milk, stirring until smooth. Add to the remaining milk in the double boiler and cook, stirring until thickened.
3. Beat together the egg yolk and the whole egg. Add a little of the hot mixture and stir until smooth. Add to the remaining sauce and cook over simmering water, stirring constantly, until the mixture has thickened.
4. Strain the mixture, cool and fold in the whipped cream. Turn into the baked pie shell and cover with raspberries.
5. Melt the jelly over very low heat, stirring, and pour evenly over the raspberries. Chill.