

Pies and Pastry

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Pie Pastry

2 1/4 cups flour

3/4 tsp. Salt

5-6 tbsp. Cold water

1/2 cup shortening, well chilled

2 tbsp. Butter, well chilled

Sift flour and salt into a bowl. Cut shortening and butter

into 4 or 5 pieces and drop into a bowl. Mix

slowly until particles are the size of small peas. Add water,

a tablespoon at a time, until all particles are

moistened. USE ONLY ENOUGH WATER TO WET

DOUGH. Overmixing will result in a tough crust.

Chill in refrigerator for 15 minutes. Roll to 1/8 inch

thickness between waxed paper. Fold pastry into

quarters, place into pie pan, and unfold. Press firmly

against bottom and sides. Trim and crimp edges. Fill

and bake as desired.



Apple Pie Filling

1 cup sugar
2 tbsp. Flour
1 tsp. Cinnamon
1/8 tsp. Nutmeg
1/8 tsp. Salt
2 tbsp. Butter(optional)
6-8 medium tart cooking apples, pared, cored, and thinly sliced

Combine everything except apples and butter. Place the mixture that you just made in a large bowl with the apples in it. Make a double crust. Pour apples in one crust before putting on the second crust on. Dot with butter before putting on top crust. Cut slits for steam to escape and seal edges. Bake at 400 degrees for 50 minutes.



No-Fault Pumpkin Pie

3 cups pumpkin puree
1/4 cup honey
2 tbsp. molasses
1/4 tsp. powdered cloves
3 tsp. cinnamon
1 1/2 tsp. ginger
1 tsp. salt
4 eggs
1 Can evaporated milk

Mix in order given. Pour into a pie shell. Bake at 450 for 10 minutes and then reduce to 350 and bake for 40 minutes, or until set.



Pear Pie

3/4 cup brown sugar
3 tablespoons all-purpose flour
1/8 teaspoon salt
Dash of ground cloves
Dash of Nutmeg
1/3 cup heavy cream
8-10 medium pears (about 2 1/2 pounds) pared, cored, and
thinly sliced
2 tbsp. lemon juice
2 tablespoons butter or margerine
9 inch pie pastry
In a small bowl, combine brown sugar, flour, salt, cloves,
and nutmeg. Stir in the cream. In another
bowl, sprinkle lemon juice over pears. Add brown sugar-cream
mixture and mix well. Set aside.
Divide pie pastry in half. Roll to 1/8 inch thickness and
line a 9-inch pie plate. Fill with pear mixture and
dot with butter. Roll out remaining pastry and cut into 1/2
inch strips. Weave strips into a lattice on top
of the pears. Seal and crimp edges. Bake at 400 degrees
for 35-40 minutes.


