

# OUR BEST PIE RECIPES!

## Buttermilk Pie

*Serves: 6-8*

*Preparation Time: 20 minutes*

*Cooking Time: 1 hour 45 minutes*

### ***Ingredients***

3 tablespoons unsalted butter

1 ¼ cups white sugar

3 eggs

1 tablespoon flour

½ cup buttermilk

1 teaspoon vanilla

Unbaked 9-inch pie shell, plain pastry (recipe follows)

### ***Directions***

1. Preheat the oven to 300°F.
2. In a mixing bowl, cream together the butter and sugar.
3. Stir in the eggs, flour, buttermilk, and vanilla. Blend well.
4. Spread the filling in the pie shell.
5. Bake for about 1 hour and 45 minutes, or until a knife inserted in the filling comes out clean.
6. Let the pie cool before serving.

## Plain Pastry Pie Shells

*Serves: 6-16 (2 crusts for a single pie or 2 single crusts)*

*Preparation Time: 15 minutes plus 30 minutes resting time*

*Cooking Time: 15 minutes*

### **Ingredients**

2 cups sifted flour

$\frac{3}{4}$ -1 teaspoon salt

1 teaspoon sugar (optional, for sweet pies)

$\frac{1}{2}$ -1 teaspoon baking powder (optional)

$\frac{3}{4}$ -1 cup butter or shortening

4-6 tablespoons cold water

Egg white (optional), for glaze

For savory pies:  $\frac{1}{2}$  teaspoon black or white pepper

### **Directions**

1. Sift the flour, salt, sugar (optional, for sweet pies), baking powder (optional), and pepper (if baking a savory pie) into a large, cool bowl.
2. Cut in the shortening using a pastry blender or two knives or, if you are using butter, rub it into
3. the flour with your thumb and forefinger to make half-walnut or pea-sized lumps (depending on the desired flakiness). If you are using a food processor, pulse until the mixture has the texture of cornmeal and drizzle in the water while processing until the mixture can be formed into a ball.
4. Sprinkle the mixture with water a little at a time, tossing with a fork. Sprinkle any dry areas and continue mixing lightly until the dough holds together when pressed with thumb and forefinger, and can be formed into a ball.
5. Divide the dough into two portions.
6. Roll it out on a floured surface to the required size (there should be a 1-inch overhang), to about  $\frac{1}{8}$ -inch thickness for the bottom crust and slightly thinner for the top crust. Work quickly, handling the dough lightly.
7. Being careful not to stretch the dough, fold the bottom crust in half and place it over the pan, then gently unfold it to line the pan. Press the dough carefully into place. Trim the edges, leaving the overhang, or border. If you are making only a bottom crust, fold in the overhang and flute the edges with your thumb and forefinger, or use a fork to make depressions around the border.
8. Brush with egg white, if desired, and prick thoroughly with a fork. To prevent shrinkage, you may line the crust with wax paper and fill it with rice or beans, or top it with another pan and let it rest for about 10 minutes in a cool place. Remove beans, rice or pan, and wax paper when ready to bake.
9. For tarts, cut the dough to fit tart or muffin pans. Again, be careful not to stretch the dough when you press it into the cups.
10. If the dough has been overworked or roughly handled, let it rest in a cool place (or refrigerated), covered with a towel or plastic wrap, for 30 minutes to 1 hour. Rest the top crust as well in a tray or on a flat surface.

11. Bake plain, unfilled crust at 450°F for 15 minutes, or until it is a delicate golden-brown color.
12. For pies with fillings, follow the instructions in the recipe.

## **Lemon Meringue Pie**

My all-time favorite, it's the perfect mix of sweetness and tartness. The meringue gives it a lightness that goes so well with the lemon custard. It's the perfect pie to finish a rich dinner or for an afternoon tea between family or friends.

*Serves: 8*

*Preparation Time: 10 minutes*

*Cooking Time: 30-35 minutes*

### ***Ingredients***

1 cup sugar

¼ cup cornstarch

¼ teaspoon salt

1 ½ cups boiling water

⅓ cup lemon juice

1 tablespoon lemon zest

2 egg yolks, slightly beaten

1 tablespoon unsalted butter

Pre-baked pastry shell

### **Meringue topping**

¼ teaspoon cream of tartar

½ cup sugar

4 large egg whites, at room temperature

½ teaspoon vanilla extract

### ***Directions***

1. Preheat the oven to 350°F.
2. Mix the sugar, cornstarch, and salt together in a saucepan.
3. Whisk in the water, lemon juice, and zest.
4. Cook over medium heat, stirring constantly, until it comes to a boil.
5. Gradually mix ½ cup of the hot mixture with the egg yolks, stirring constantly.
6. Pour the egg yolk mixture into the hot sauce, while whisking continuously.
7. Cook until the mixture has thickened.
8. Remove the saucepan from the heat and add the butter.
9. Pour the filling into the pastry shell.
10. To make the meringue, in a large glass or metal bowl, whip the egg whites until they are foamy. Add the sugar gradually, and continue to whip until stiff peaks form.
11. Top the pie with the meringue and swirl it gently with a fork.
12. Bake until golden (about 10-15 minutes).