

Delicious Pie Recipes!

Lemon Angel Pie

Serves 8 | Prep time 15 minutes | Cooking time 8 minutes

Ingredients

- 1 recipe graham cracker pie crust or meringue crust

For the lemon filling

- 5 egg yolks
- ½ cup sugar
- ¼ cup lemon juice
- Zest of 1 lemon
- 1 cup

Whipped cream topping

- 1 cup heavy cream, chilled
- 2-4 tablespoons confectioner's sugar
- 1 teaspoon vanilla
- 1 envelope gelatin to stabilize cream (optional)
- ¼ tablespoon water

Directions

1. For the lemon filling, beat the yolks until they are thickened, and heat them gently in a double boiler.
2. While continuously beating, add the sugar, lemon juice, and zest.
3. Continue cooking and stirring until the filling is lightly colored and thick.
4. Remove the mixture from the heat and let it cool completely.
5. For the topping, if you are using gelatin, heat the water and add the gelatin, stirring until it is completely dissolved.
6. Let the gelatin cool down a little, but don't let it set.
7. Whip the cream to soft peaks, and gradually add the sugar and vanilla while whipping.
8. Add the gelatin in a thin stream while whipping continuously.
9. To assemble, take 1 cup of the whipped cream topping and gently fold it into the lemon filling.
10. Fill the crust with the lemon filling.
11. Spoon the remaining whipped cream topping over the filling, and chill.

Nutrition per serving

Calories 335, fat 22.3 g, carbs 29.9 g, sugar 17.9 g,
Protein 2.8 g, sodium 15 mg

Cinnamon Pie

Serves 8 | Prep time 20 minutes | Cooking time 50 minutes

Ingredients

- 1 recipe sablée crust
- 1 cup light brown sugar
- 2 large eggs, room temperature
- 1 large egg yolk, room temperature
- 1¼ cups heavy whipping cream
- ¼ cup all-purpose flour
- 3½ tablespoons ground cinnamon
- 2 teaspoons vanilla extract
- ½ teaspoon ground nutmeg
- Powdered sugar, for serving

Directions

1. Preheat the oven at 375°F (185°C).
2. Remove the chilled crust dough from the refrigerator.
3. Roll out the crust into a thin circle slightly bigger than a 9-inch pie pan.
4. Place the circle in the pie pan, crimp the edge, and cut off the excess dough.
5. In a large mixing bowl, mix the eggs with the egg yolk, light brown sugar, heavy whipping cream, flour, cinnamon, vanilla, and ground nutmeg.
6. Pour the mixture into the prepared crust.
7. Bake in the oven for about 50 minutes until the crust is golden brown and the filling is set.
8. Let cool, dust with powdered sugar, slice, and serve.

Nutrition per serving

Calories 261, fat 14.1 g, carbs 32.9 g, sugar 19.6 g
Protein 3.5 g, sodium 133 mg

Shoofly Pie

Serves 8 | Prep time 15 minutes | Cooking time 35 minutes

Ingredients

- 1 recipe classic Amish pie crust

For the filling

- ½ teaspoon baking soda
- ¾ cup boiling water
- 1 cup dark molasses
- ½ cup brown sugar
- 1½ cups flour
- ¼ cup shortening or butter

Directions

1. Preheat the oven to 375 °F (190°C).
2. Remove the chilled crust dough from the refrigerator.
3. Roll out the crust into a thin circle slightly bigger than a 9-inch pie pan.
4. Place the circle in the pie pan, crimp the edge, and cut off the excess dough.
5. In a bowl, combine the baking soda, hot water, and molasses.
6. In another bowl, combine the sugar and flour. Rub in the shortening until the mixture looks like crumbs.
7. Pour ⅓ of the molasses mixture into the pie crust, and follow with ⅓ of the crumb mixture.
8. Repeat the layers, making sure to end with the crumb mixture on top.
9. Bake for 35 minutes.

Nutrition per serving

Calories 396, fat 11 g, carbs 70 g, sugar 23 g,
Protein 4 g, sodium 342 mg

Maple Pecan Pie

Serves 8 | Prep time 20 minutes | Cooking time 50 minutes

Ingredients

- 1 recipe brisée crust
- 2½ cups pecans
- 3 large eggs, room temperature
- 1 cup maple syrup
- ½ cup light brown sugar
- 1 teaspoon vanilla extract
- ¼ cup butter, melted
- ½ teaspoon ground cinnamon

Directions

1. Preheat the oven at 375°F (185°C).
2. Remove the chilled crust dough from the refrigerator.
3. Roll out the crust into a thin circle slightly bigger than a 9-inch pie pan.
4. Place the circle in the pie pan, crimp the edge, and cut off the excess dough.
5. In a large mixing bowl, whisk the eggs with a wire whisk.
6. Stir in the maple syrup, light brown sugar, vanilla, melted butter, and ground cinnamon.
7. Stir in the pecans and mix everything together.
8. Pour the mixture into the prepared crust.
9. Bake in the oven for about 50 minutes until the crust is golden brown and the filling is set.
10. Let cool, slice, and serve.

Nutrition per serving

Calories 663, fat 50.4 g, carbs 51 g, sugar 35 g,
Protein 8.8 g, sodium 175 mg

Coconut Macaroon Pie

Serves 8 | Prep time 20 minutes | Cooking time 55 minutes

Ingredients

- 1 recipe brisée crust
- 2 large eggs, room temperature
- 1 (14-ounce) can sweetened condensed milk
- ¼ cup butter, melted
- 1 teaspoon vanilla extract
- ¼ cup flour
- 1 (14-ounce) package sweetened shredded coconut flakes

Directions

1. Preheat the oven at 375°F (185°C).
2. Remove the chilled crust dough from the refrigerator.
3. Roll out the crust into a thin circle slightly bigger than a 9-inch pie pan.
4. Place the circle in the pie pan, crimp the edge, and cut off the excess dough.
5. In a large mixing bowl, mix the eggs with the sweetened condensed milk, melted butter, vanilla, and flour.
6. Reserve ½ cup of the coconut flakes and stir the remainder into the filling.
7. Pour the mixture into the prepared crust.
8. Bake in the oven for about 50 minutes until the crust is golden brown and the filling is set.
9. Meanwhile, toast the remaining coconut flakes.
10. Let cool, sprinkle with toasted coconut flakes, slice, and serve.

Nutrition per serving

Calories 389, fat 23.5 g, carbs 26.5 g, sugar 45.8 g,
Protein 20.6 g, sodium 24.6 mg

Brisée Crust

This all-butter pie crust makes a perfect base for your next pie baking experience. Ready in just 10 minutes, this pie dough is perfect for sweet as well as savory pies. You will love the buttery taste in every single bite.

Makes 1 pie crust | Prep time 10 minutes | Chill time 1 hour

Ingredients

- 2 cups all-purpose flour
- $\frac{5}{8}$ cup cold butter, diced into cubes
- 2 tablespoons vegetable shortening
- 2 pinches of salt
- 1 tablespoon white vinegar
- 5–6 tablespoons ice-cold water

Directions

1. Place the flour and salt in a food processor and blitz until mixed thoroughly.
2. Add the cold butter and vegetable shortening and blitz in short intervals until you get a sand-like consistency.
3. Pour in the vinegar and cold water, 1 tablespoon at a time, and blitz until you get a dough-like consistency.
4. Shape the dough into a 6-inch disc.
5. Wrap with parchment paper or plastic wrap and chill in the refrigerator for at least 1 hour before using.

Sablée Crust

If you like your pie crust to be as French as possible, then sablée crust is the thing for you. This makes a perfect crust for pies and tarts as well. Imagine a full, buttery flavor in every single bite while you are eating your favorite pie.

Makes 1 pie crust | Prep time 10 minutes | Chill time 1 hour

Ingredients

- 1¼ cups all-purpose flour
- Pinch of salt
- ⅓ cup powdered sugar
- 1–2 tablespoons milk
- ½ cup butter, cubed
- 1 large egg yolk

Directions

1. Place the flour, salt, and powdered sugar in a food processor and blitz until mixed thoroughly.
2. Add the cold butter and blitz in short intervals until you get a sand-like consistency.
3. Pour in the egg yolk and milk, one tablespoon at a time, and blitz until you get a dough-like consistency.
4. Shape the dough into a 6-inch disc.
5. Wrap with parchment paper or plastic wrap and chill in the refrigerator for at least 1 hour before using.

No-Bake Graham Cracker Crust

This graham cracker crumb crust makes a perfect crust for your no-bake pie. It is perfect for no-bake projects, but it does go well with baked pies as well. The combination of butter, vanilla, and ground graham crackers is divine and goes perfectly with any pie filling.

Makes 1 pie crust | Prep time 10 minutes | Chill time 30 minutes

Ingredients

- 1½ cups ground graham cracker crumbs
- ⅓ cup sugar
- 1 teaspoon vanilla extract
- ½ cup butter (1 stick), melted
- Pinch of cinnamon

Directions

1. In a large mixing bowl, stir together the ground graham crackers, sugar, and cinnamon.
2. Stir in the vanilla and melted butter and mix until everything is combined.
3. Transfer the Graham-cracker mixture to a 9-inch pie pan and press it down to make the crust at the bottom and around the sides.
4. Chill at least 30 minutes before using.

*****These recipes and more can be found in Louise Davidson's Wicked Good Pie Recipes: 101 Insanely Delicious and Sweet Pie Recipes. To get your own copy, click on the cover below or click [here](#).**

