

Delicious and Classic Pie Recipes That Are Still Amazing Today

Mom's Vintage Rhubarb Pie

This recipe dates back to the 1920s and always brings back golden memories of going to cut the rhubarb in our garden and eating a piece of the pie together with my mom as soon as it had cool down a bit. Sometimes, she would just do the regular crust and sometimes with a lattice pattern. I add coarse sugar on the top for added sweetness!

Serves 8 | Prep. time 10 minutes | Cooking time 50 minutes

Ingredients

- 1 (10-inch) double crust pie crust
- 2 tablespoons flour
- 2 eggs, beaten
- 3 cups rhubarb, chopped into ½-inch pieces
- 1 cup sugar
- Egg wash (whisk 1 egg and 2 tablespoons of water)

Directions

1. Preheat the oven to 425°F (218°C). Grease a (9-inch) pie pan with melted butter or cooking spray.
2. Mix all the filling ingredients in a medium bowl. Combine well.
3. Arrange the bottom pie crust over the pie pan and spoon the filling mixture into it.
4. Place the top crust atop the filling and crimp the edges together with the bottom crust. Cut off the extra dough if needed
5. Cut some holes in the top crust for steam to escape. Brush some of the egg wash lightly on the crust top.
6. Bake for 15 minutes.
7. Turn down the temperature to 325°F (163°C) and bake for 30-45 minutes more, until the top is evenly golden.
8. Serve warm.

Note: For a lattice pattern, lay the top crust flat on a flour-dusted cutting and cut even strips of dough of ½ to ¾ -inch wide. I use a ruler and a pizza cutter for this step. Place half of the dough strips over the pie's rhubarb filling, in parallel lines, spaced evenly. From the middle, fold over every other strip to the same side. Lay a strip of dough perpendicular to the already placed strips to start your weaving pattern in the middle of the pie, at the fold. Fold the strips back down over the just placed strip. Fold the other strips that were not the first time over the strip that was just placed and lay another strip of dough at the fold. And continue in this fashion until all the pie is covered. Crimp the edges of the strip with the bottom crust.

Nutrition (per serving)

Calories 264, fat 9 g, carbs 43 g, sugar 26 g, protein 4 g, sodium 143 mg

Indiana Sugar Cream Pie

One of the things I love about vintage recipes is that they use ingredients we tend to have on hand. This recipe, for instance, is a good choice when you feel like having custard, but don't have (or want to use) any eggs. We suggest good quality cream, vanilla, and nutmeg—but in the spirit of the recipe, use what you have.

Serves 8 | Prep. time 10 minutes | Cooking time 40 minutes

Ingredients

For the crust

- 1 $\frac{2}{3}$ cups all-purpose flour
- 2 tablespoons sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{2}$ cup butter
- 2 large eggs, lightly beaten

For the filling

- 1 $\frac{1}{2}$ cups heavy cream
- $\frac{1}{2}$ cup milk
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup all-purpose flour
- 1 cup sugar
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon butter, finely chopped
- Freshly grated nutmeg

Directions

1. In a mixing bowl, combine the flour, sugar, salt, and baking powder. Mix well.
2. Cut in the butter until a coarse meal is formed. Add the eggs and mix until the pastry comes together. Wrap and refrigerate for one hour.
3. Roll out the dough for a (9-inch) pie plate. Trim and flute the edges. Place the pie shell in the freezer.
4. Preheat the oven to 425°F (218°C).
5. Make the filling. In a bowl, mix the cream, milk, and vanilla.
6. In a separate bowl, combine the flour, sugar, and salt.
7. Slowly whisk the milk mixture into the flour mixture until combined.
8. Remove the pie crust from the freezer. Scatter the butter pieces over the bottom of the crust, and season with some nutmeg.
9. Whisk the batter again and carefully pour it into the crust. Place the pie on the middle rack in the preheated oven.
10. Bake for 10 minutes, and then open the oven door. Using a fork, carefully stir the filling, being careful not to damage the bottom of the pie.
11. Turn the heat down to 325°F (163°C) and bake until it is set, about 30 minutes.
12. Remove the pie to a cooling rack and sprinkle with some more nutmeg. Cool, and serve.

Nutrition (per serving)

Calories 522, fat 30 g, carbs 56 g, sugar 30 g, protein 7 g, sodium 272 mg

Bourbon Pecan Pie

The pecan pie was invented in the 1890s and made its way to Thanksgiving tables, earning a spot right alongside pumpkin pie. This recipe takes more of a southern twist and uses the flavor of bourbon to make it extra special.

*Serves 8 | Prep. time 20 minutes
Chilling time 1 hour | Cooking time 1 hour 10 minutes*

Ingredients

For the crust

- 1½ cups all-purpose flour
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 6 tablespoons butter, cubed and well chilled
- ¼ cup vegetable shortening
- ¼ cup ice water

For the pie filling

- ¼ cup + 2 tablespoons butter, melted and browned
- ⅔ cup dark brown sugar
- 1⅔ cups corn syrup
- 3 eggs
- ¼ cup high-quality bourbon
- 1 teaspoon pure vanilla extract
- ½ teaspoon salt
- 1½ cups pecans, chopped
- 1½ cups pecans, whole
- Whipped cream for garnish, optional

Directions

1. To make the crust, combine the flour, baking soda, and salt in a large bowl or food processor and mix.
2. Cut in the butter and vegetable shortening until crumbly.
3. Add the water and mix just until a dough forms.
4. Transfer to a lightly floured surface, roll into a ball, and flatten it slightly. Cover in plastic wrap and chill for one hour.
5. Preheat the oven to 400°F (204°C).
6. Remove the crust from the refrigerator and lightly flour a work surface.
7. Place the crust on the work surface and roll it out into a circle large enough for a (9-inch) pie dish.
8. Lift the crust from the counter and drape it over the pie dish, crimping the edges with your fingers or a fork.
9. Line the bottom of the crust with parchment paper and place a layer of dried beans or baking weights inside.
10. Bake for 20 minutes, or until lightly golden brown.
11. Remove the pie crust from the oven, lift out the weights and parchment paper, and reduce the temperature of the oven to 350°F (177°C).
12. To make the filling, place the melted butter in a bowl along with the brown sugar, corn syrup, eggs, bourbon, vanilla extract, and salt. Whisk until well blended and creamy.
13. Place the chopped pecans in the pie crust. Pour the filling over the chopped pecans and then arrange the whole pecans on top.
14. Bake for 50 minutes.
15. Remove from the oven and let it sit and let cool completely. The pie will continue to cook as it cools, so don't cut into it right away.
16. Serve with whipped cream, if desired.

Nutrition (per serving)

Calories 836, fat 51 g, carbs 92 g, sugar 70 g, protein 9 g, sodium 282 mg

Chocolate Chip Pie

This pie becomes popular in the 1980s. Its chocolate morsels made it an instant hit.

Serves 12 | Prep. time 5-10 minutes | Cooking time 30 minutes

Ingredients

- 1 (9-inch) deep-dish pie shell, unbaked
- 2 large eggs
- ½ cup all-purpose flour
- ½ cup granulated sugar
- ½ cup packed light brown sugar
- ¾ cup unsalted butter, melted and cooled to room temperature
- 6 ounces semi-sweet chocolate morsels
- 1 cup chopped walnuts
- Sweetened whipped cream or ice cream, for serving

Directions

1. Preheat the oven to 325°F (163°C).
2. In a large mixing bowl, whisk the eggs until foamy.
3. Add the flour, granulated sugar, and brown sugar. Mix until well-combined.
4. Add the melted butter and combine well.
5. In a small mixing bowl, combine the walnuts and chocolate morsels. Add this mixture to the flour mixture and mix until well-combined.
6. Transfer the filling into the pie crust.
7. Bake for about 30 minutes or until the crust is golden-brown.
8. Serve warm with ice cream or whipped cream on top.

Nutrition (per serving)

Calories 390, fat 26 g, carbs 39 g, sugar 28 g, protein 5 g, sodium 137 mg

Lemon Meringue Pie

The origin of this pie dates back to the 1970s when this crisp-topped pie hit the food scene. It was a favorite among bakers who used it as a culinary means to impress their family and friends.

Serves 6–8 | Prep. time 10 minutes | Cooking time 50–55 minutes

Ingredients

Pastry

- 1 $\frac{3}{8}$ cups flour
- 4 teaspoons superfine sugar
- $\frac{3}{8}$ cup butter or margarine
- Egg yolk

Filling

- Zest and juice of 2 lemons
- 1 $\frac{1}{2}$ tablespoons corn flour
- 1 $\frac{1}{2}$ tablespoons butter
- 5 tablespoons superfine sugar
- 2 egg yolks

Meringue

- 2 egg whites
- 7 tablespoons superfine sugar

Directions

1. Mix the flour, butter, and sugar until you get a crumb-like consistency.
2. Add the egg yolk and enough water to mix until you get a firm dough.
3. Refrigerate for 20 minutes.
4. Preheat the oven to 400°F (204°C).
5. Add the prepared dough to an 8-inch flan tin and press it to cover the bottom surface.
6. Line with paper and add pastry weights (baking beans). Blind bake for about 15 minutes.
7. Remove the paper and weights. Bake for 5 minutes more until crispy.
8. Reduce temperature to 325°F (163°C).
9. In a bowl, combine the lemon juice and enough water to make around 10 ounces of liquid.
10. Combine 2 tablespoons of the lemon juice water with the corn flour in another bowl.
11. Add the corn flour mixture, lemon zest, sugar, and butter to a medium saucepan or skillet.
12. Heat over medium heat for 6–8 minutes, stirring continuously.
13. Remove from heat and let cool for a while.
14. Mix in the egg yolks and pour the mixture over the baked pastry.
15. In a mixing bowl, whisk the egg whites and sugar until the sugar dissolves.
16. Pour the meringue over the pastry filling and bake for 35–40 minutes until slightly golden and crisp.
17. Slice and serve warm.

Nutrition (per serving)

Calories 250, fat 13 g, carbs 31 g, sugar 14 g, protein 5 g, sodium 17 mg

***These recipe and more can found in Louise Davidson's Pie Forgotten Recipes: Old-Fashioned Pie Classics That Are Still Amazing Today! To get your own copy, click on the cover below or click [here](#).

