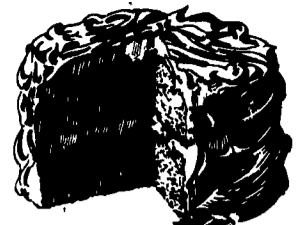


# Home On The Range



## Pie — The Ultimate Dessert

A classic among desserts, pie is perfect for any meal and any occasion that deserves a sweet ending.

The types of pie fillings available are amazing, but many accomplished cooks insist that good pie starts with the crust. Have you ever thought a pie looked absolutely scrumptious only to bite into it and be appalled by a bland or rancid flavor?

Good pie crust starts with the recipe. The rest of the secret is in rolling it out and placing it in the pie plate.

Betty Crocker suggests using a rolling pin and a lightly floured cloth-covered surface. Here are her hints:

- Flatten ball of dough slightly with your hands. Roll pastry from center to the outside edge in all directions. Give pastry a quarter turn occasionally and lift the rolling pin as it approaches the edge for even pressure.

- Roll pastry about 2 inches larger than inverted pie plate and about 1/4-inch thick.

- To transfer pastry, fold bottom pastry into fourths. Unfold gently in pie plate with point in center, taking care not to stretch pastry.

- Fill bottom pastry, as desired. Repeat with top pastry, cutting slits in top before folding into fourths. Tuck the 1-inch overhang under edge of bottom crust. Pinch top and bottom edges together to seal pastry.

- While fluting decorative edge, press a 2- to 3-inch strip of aluminum foil over fluted edge so that crust doesn't brown too much. Take away foil 15 minutes before end of baking time.

### LEMON SHOO-FLY PIE

Crumbs:

- 1 1/2 cups flour
- 1/2 cup granulated sugar
- 1/2 cup shortening
- 1/2 teaspoon baking soda

Filling:

- Rind and juice of one lemon
- 1 egg
- 2 tablespoons flour
- 1/2 cup granulated sugar
- 1/2 cup molasses
- 1/2 cup boiling water

Mix well, then pour into unbaked 9-inch pie crust. Sprinkle crumbs on top. Bake at 375 degrees approximately 30 minutes or until knife inserted in the middle comes out clean.

Dottie Yautz  
Easton

### PIE DOUGH

- 1 1/2 cups flour
  - 1 teaspoon salt
  - 1/2 cup salad oil
  - 2 tablespoons cold milk
- Place dry ingredients into pie pan. Make a hole. Pour milk and oil on top of dry ingredients. Mix together with fork. Flatten and press with fingers to form a shell.

Loretta Baver  
Pennsburg

### CINNAMON-WALNUT APPLE PIE

Crust:

- 2 1/2 cups flour
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1 cup cold butter, cut in pieces
- 4 to 6 tablespoons ice water

Filling:

- 10 cups sliced apples
- 1 tablespoon fresh lemon juice
- 1/2 cup sugar
- 3 tablespoons quick-cooking tapioca
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup coarsely chopped toasted walnuts

- 1/4 teaspoon ginger
- 2 tablespoons butter
- Milk and sugar

For crust, combine flour, sugar, salt, and cinnamon in food processor. Add butter; process until mixture resembles coarse crumbs. With machine running, add water 1 tablespoon at a time. Process just until dough holds together. Shape dough into two flat disks. Wrap in plastic wrap. Refrigerate at least one hour or overnight.

For filling, toss apples with lemon juice in large bowl. Combine sugar, tapioca, cinnamon, and nutmeg and sprinkle over apples along with walnuts and ginger. Toss until apples are well coated. Preheat oven to 425 degrees. Roll half of dough on lightly floured work surface to form 13-inch circle. Line 9-inch pie plate with pastry; trim excess. Arrange apple mixture in pie plate. Roll remaining half of dough to 12-inch circle. Place top crust over filling. Trim edges; fold under and press edges to seal. Brush crust lightly with milk. Decorate top of pie with apple and leaf cutouts using scraps of pastry, if desired. Cut four 1-inch long slits in top of pie. Sprinkle entire pie lightly with sugar. Bake 15 minutes. Reduce heat to 350 degrees. Bake until golden brown and filling is bubbly, about 40 minutes. Serve warm or at room temperature.



Cinnamon-Walnut Apple Pie is a delicious variation of the All-American apple pie.

### MILK PIE

- 1/2 cup flour
- 1 cup brown sugar
- 3 tablespoons butter
- 1 1/2 cups milk
- 1/4 cup evaporated milk or sweet cream
- Cinnamon

Mix flour and sugar on bottom of unbaked pie shell. Dot with butter. Add milk and cream. Sprinkle with cinnamon. Bake 400 degrees on lowest rack in oven until tart starts to brown. Reduce heat to 350 degrees until done when knife inserted in middle comes out clean.

Janice Haas  
Monocacy Station

### MONTGOMERY PIE

- 2 unbaked pie shells
  - 1/2 cup molasses
  - 1/2 cup sugar
  - 1 cup water
  - 1 egg, beaten
  - 1 lemon, grated and juiced
  - 2 tablespoons flour
  - 1/2 cup sugar
  - 1/4 cup butter
  - 1 egg, beaten
  - 1/2 cup buttermilk
  - 1 1/2 cup flour
  - 1/2 teaspoon baking soda
- Combine molasses, 1/2 cup sugar, water, egg, lemon, and flour. Mix well. Pour into pastry shells. Cream, 1/2 cup sugar and 1/4 cup butter. Beat in egg, alternately, and buttermilk, and dry ingredients, beating well after each addition. Spoon on top of molasses mixture, seal edges.

Bake at 425 degrees for 15 minutes; reduce heat and bake at 325 degrees for 35 to 40 minutes.  
Janice Haas, Monocacy Station  
Bev Martin, Stevens

### PAT IN PAN PIE CRUST

- 2 cups flour
- 2 teaspoons sugar
- 1 teaspoon salt

Whisk together and add to dry ingredients:

- 1/2 cup oil
- 2 tablespoons milk

Stir together with a fork until all ingredients are moist. Press 9-inch pie crust to dish, starting with the sides first.

Stephanie Luckenbaugh  
Abbottstown  
Mildred Early  
Annville

(Turn to Page B8)

## Featured Recipe

When a restaurant becomes famous for one of its specialty foods, it usually refuses to divulge recipes. After all, competition might imitate those recipes. But the Spruce Hill Lunch generously shares the pie recipes for which their restaurant has become well known.

Edna McClure is the pie baker and she has kept record of every pie she has baked since 1968 — all 43,682 of them.

Read Edna's story on page B2 in this issue. Her favorite pie recipes have been compiled and published as The Pie Book. You can purchase a copy of it for \$6.30, which covers postage and handling. Make your checks payable to Spruce Hill Lunch and mail to R.R. 1, Box 824, Port Royal, PA 17082.

Here is one of the recipes from the book.

### COCONUT CREAM

- 2 tablespoons butter
  - 1/4 cup cream cornstarch
  - 1/2 cup sugar
  - 1/2 teaspoon salt
  - 2 cups milk
  - 2 egg yolks, slightly beaten
  - 1 teaspoon vanilla
- Melt butter, blend in cornstarch, sugar, and salt. Gradually add milk, heat to boiling over direct heat, stirring constantly. Stir in slightly beaten egg yolk, return to heat and cook 2 minutes again stirring constantly. Add vanilla, pour directly into baked pie shell.

Meringue:

- 4 egg whites
  - 1/4 teaspoon cream of tartar
  - 2 1/2 tablespoons sugar
  - 1 teaspoon sugar for one pie
- Beat egg whites and cream of tartar with mixer until very stiff. Beat until sugar is dissolved and egg whites stand in peaks. Seal well to edges. Sprinkle with coconut. Bake in 400 degree oven until meringue is evenly browned.

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

- May 7- Mother's Favorite Recipe
- 14- Get Your Strawberry Recipes Ready
- 21- Dad's Favorite Recipe
- 28- Memorial Day Favorites