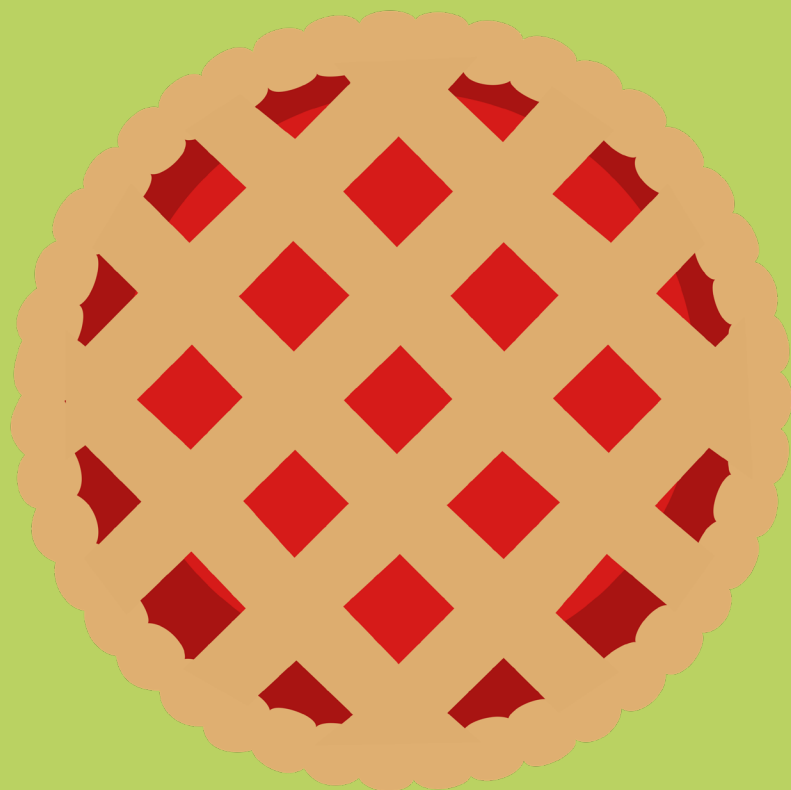


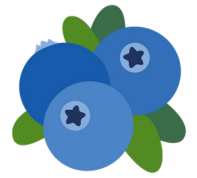
For the Love of Pie.



A Cookbook Dedicated
Entirely to Pies.



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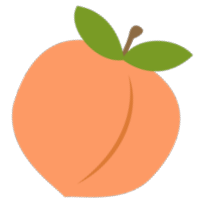
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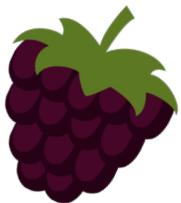


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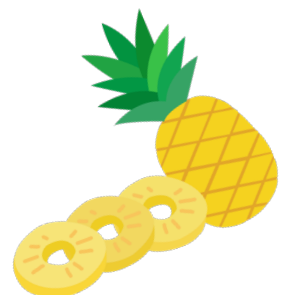


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Apple Pie

Serves: 10 | Prep: 15 min | Bake: 45 min

Directions

1. Preheat oven to 375°. In a small bowl, combine sugars, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat.
2. On a lightly floured surface, roll one half of dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim even with rim. Add filling; dot with butter. Roll remaining dough to a 1/8-in.-thick circle. Place over filling. Trim, seal and flute edge. Cut slits in top. Beat egg white until foamy; brush over crust. Sprinkle with sugar. Cover edge loosely with foil.
3. Bake 25 minutes. Remove foil; bake until crust is golden brown and filling is bubbly, 20-25 minutes longer. Cool on a wire rack.

Ingredients

- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 3 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 6 to 7 cups thinly sliced peeled tart apples
- 1 tablespoon lemon juice
- **Dough for double-crust pie**
- 1 tablespoon butter
- 1 large egg white
- Additional sugar

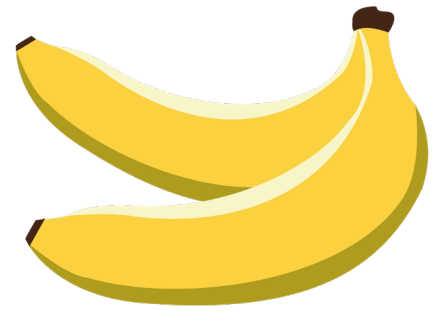


Banana Cream Pie

Serves: 8 | Prep: 30 min | Bake: 12 min

Ingredients

- $\frac{3}{4}$ cup white sugar
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- 2 cups milk
- 3 egg yolks, beaten
- 2 tablespoons butter
- $1\frac{1}{4}$ teaspoons vanilla extract
- **1 (9 inch) baked pastry shell, cooled**
- 4 bananas, sliced



Directions

1. In a saucepan, combine the sugar, flour, and salt. Add milk in gradually while stirring gently. Cook over medium heat, stirring constantly, until the mixture is bubbly. Keep stirring and cook for about 2 more minutes, and then remove from the burner.
2. Stir a small quantity of the hot mixture into the beaten egg yolks, and immediately add egg yolk mixture to the rest of the hot mixture. Cook for 2 more minutes; remember to keep stirring. Remove the mixture from the stove, and add butter and vanilla. Stir until the whole thing has a smooth consistency.
3. Slice bananas into the cooled baked pastry shell. Top with pudding mixture.
4. Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes. Chill for an hour.





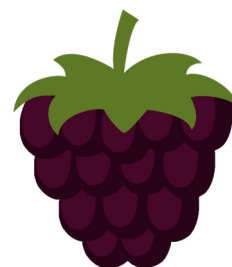


Blackberry Pie

Serves: 8 | Prep: 20 min | Bake: 40 min

Directions

1. Preheat oven to 425 degrees F (220 degrees C).
2. Combine 3 1/2 cups berries with the sugar and flour. Spoon the mixture into an unbaked pie shell. Spread the remaining 1/2 cup berries on top of the sweetened berries, and cover with the top crust. Seal and crimp the edges, and cut vents in the top crust for steam to escape.
3. Brush the top crust with milk, and sprinkle with 1/4 cup sugar.
4. Bake in the preheated oven for 15 minutes. Reduce the temperature of the oven to 375 degrees F (190 degrees C), and bake for an additional 20 to 25 minutes, or until the filling is bubbly and the crust is golden brown. Cool on wire rack.



Ingredients

- 4 cups fresh blackberries
- 1/2 cup white sugar
- 1/2 cup all-purpose flour
- **1 recipe pastry for a 9 inch double crust pie**
- 2 tablespoons milk
- 1/4 cup white sugar



Blueberry Pie

Serves: 8 | Prep: 15 min | Bake: 50 min

Directions

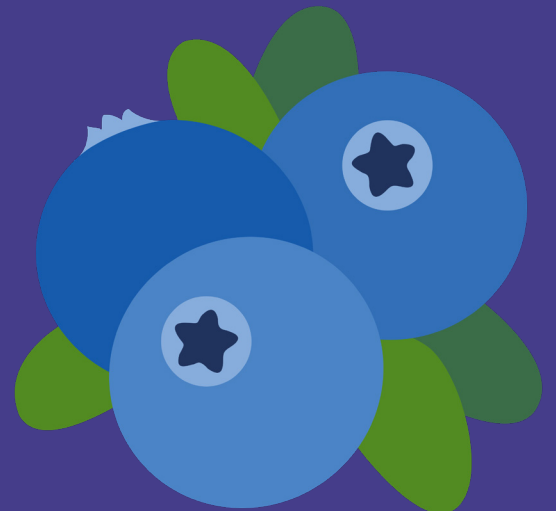
1. Preheat oven to 375 degrees F (190 degrees C).
2. Mix sugar, cornstarch, salt, and cinnamon, and sprinkle over blueberries.
3. Line pie dish with one pie crust. Pour berry mixture into the crust, and dot with butter. Cut remaining pastry into 1/2 - 3/4 inch wide strips, and make lattice top. Crimp and flute edges.
4. Bake pie on lower shelf of oven for about 50 minutes, or until crust is golden brown.



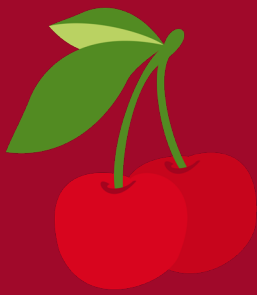
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Ingredients

- $\frac{3}{4}$ cup white sugar
- 3 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground cinnamon
- 4 cups fresh blueberries
- [1 recipe pastry for a 9 inch double crust pie](#)
- 1 tablespoon butter







Cherry Pie

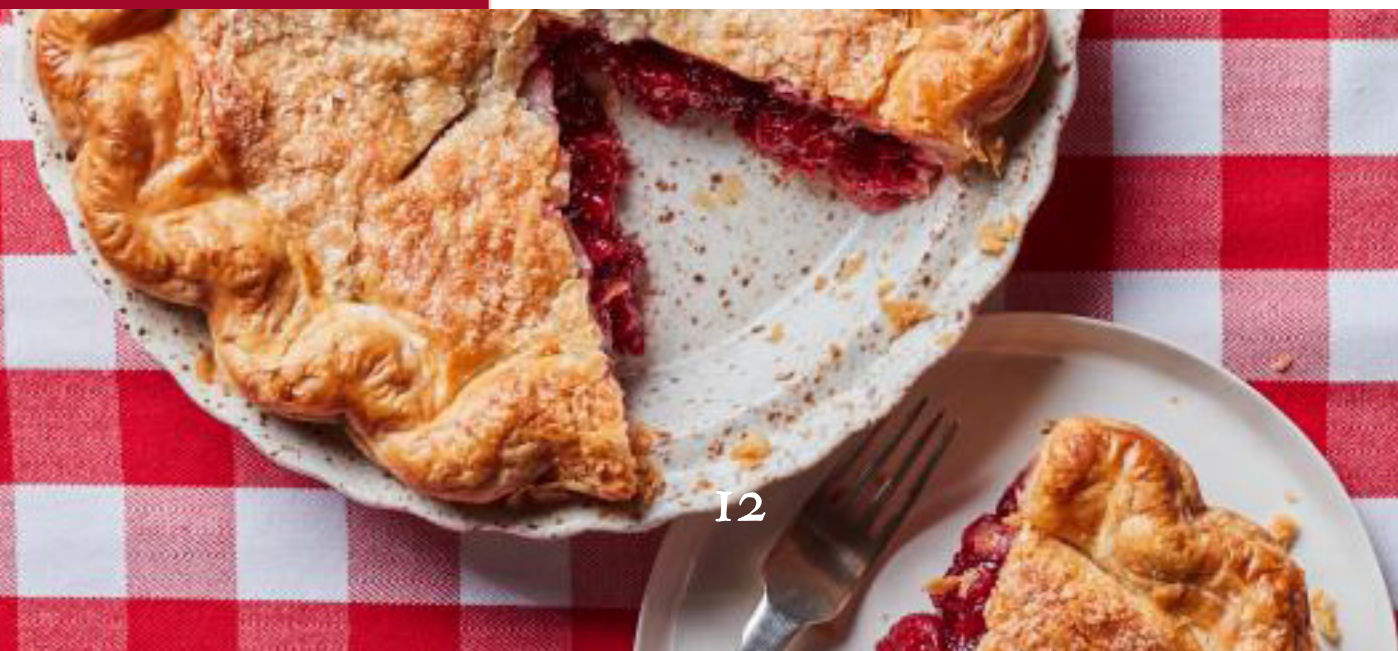
Serves: 8 | Prep: 20 min | Bake: 50 min

Ingredients

- 4 cups fresh or frozen tart cherries
- 1 to 1 1/2 cups granulated sugar
- 4 tablespoons cornstarch
- 1/8 tablespoon almond extract (optional)
- **Your favorite pie crust or pie dough recipe for 2 crust pie**
- 1 1/2 tablespoons butter, to dot
- 1 tablespoon granulated sugar, to sprinkle

Directions

1. Place cherries in medium saucepan and place over heat. Cover. After the cherries lose considerable juice, which may take a few minutes, remove from heat. In a small bowl, mix the sugar and cornstarch together. Pour this mixture into the hot cherries and mix well. Add the almond extract, if desired, and mix. Return the mixture to the stove and cook over low heat until thickened, stirring frequently. Remove from the heat and let cool. If the filling is too thick, add a little water, too thin, add a little more cornstarch.
2. Preheat the oven to 375 degrees F.
3. Use your favorite pie dough recipe. Prepare your crust. Divide in half. Roll out each piece large enough to fit into an 8 to 9-inch pan. Pour cooled cherry mixture into the crust. Dot with butter. Moisten edge of bottom crust. Place top crust on and flute the edge of the pie. Make a slit in the middle of the crust for steam to escape. Sprinkle with sugar.
4. Bake for about 50 minutes. Remove from the oven and place on a rack to cool.







Coconut Pie

Serves: 8 | Prep: 10 min | Cook: 10 min

Directions

1. Preheat oven to 350 degrees F
2. Spread the coconut on a baking sheet and bake it, stirring occasionally, until golden brown, about 5 minutes.
3. In a medium saucepan, combine the half-and-half, eggs, sugar, flour and salt and mix well. Bring to a boil over low heat, stirring constantly. Cook, stirring constantly, for 2 minutes more. Remove the pan from the heat, and stir in $\frac{3}{4}$ cup of the toasted coconut and the vanilla extract. Reserve the remaining coconut to top the pie.
4. Pour the filling into the pie shell and chill until firm, about 4 hours.
5. Top with whipped topping and with the reserved coconut.

Ingredients

- 1 cup sweetened flaked coconut
- 3 cups half-and-half
- 2 eggs, beaten
- $\frac{3}{4}$ cup white sugar
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla extract
- **1 (9 inch) pie shell, baked**
- 1 cup frozen whipped topping, thawed





Lemon Pie

Serves: 10 | Prep: 15 min | Bake: 20 min

Ingredients

- **Graham cracker pie crust**
- 2 (14 ounce weight) cans full-fat sweetened condensed milk
- 3/4 cup (180ml) fresh lemon juice (about 4 lemons)
- 4 large egg yolks*
- Garnish: lemon zest, lemon slices, almonds, whipped cream, or meringue topping



Directions

1. Preheat oven to 350°F (177°C).
2. Whisk the sweetened condensed milk, lemon juice, and egg yolks together– or use an electric mixer. Pour into warm crust.
3. Bake the pie for 18-21 minutes or until only *slightly* jiggly in the center. You want it mostly set. Remove from the oven and allow to cool completely on a wire rack. Once cool, cover and chill for at least 1 hour (and up to 3 days) before serving.
4. Garnish as desired. Store leftovers in the refrigerator for up to 1 week.





Key Lime Pie

Serves: 10 | Prep: 15 min | Bake: 10 min



Ingredients

- 28 oz sweetened condensed milk
- 1/2 cup light sour cream
- 3/4 cup key lime juice
- Zest from 2 regular limes or 4 key limes
- **Graham cracker crust**
- **Whipped cream topping**

Directions

1. Preheat oven to 350 F
2. Whisk together sweetened condensed milk, sour cream, lime juice, and lime zest in a medium bowl. Pour into prepared graham cracker crust and bake for 10 minutes.
3. Let pie cool slightly before chilling. Chill for at least 3 hours.



Orange Pie

Serves: 8 | Prep: 30 min | Bake: 1 hr

Ingredients

- 1 cup water
- 2 medium-size oranges
- 2 cups sugar
- ½ cup cold unsalted butter, cut into small pieces
- 1¼ teaspoons kosher salt, divided
- Vegetable cooking spray
- ½ (8-oz.) package cream cheese, softened
- 1 teaspoon vanilla extract
- 3 large eggs, lightly beaten
- 2 tablespoons cornstarch
- 2 tablespoons fresh lemon juice
- **1 (9 inch) unbaked pie shell**



Directions

1. Grate zest from oranges to equal 2 Tbsp. Cut oranges in half lengthwise, and thinly slice. Bring sugar, orange slices, zest, and 1 cup water to a boil in a medium saucepan over medium heat. Reduce heat to medium-low, and simmer 1 hour or until oranges are translucent. Remove from heat; cool completely.
2. Preheat oven at 375°. Beat cream cheese, vanilla, and remaining ¼ tsp. salt at medium speed with an electric mixer just until smooth. Spread mixture into prepared crust.
3. Whisk together eggs and next 2 ingredients until smooth; stir into orange mixture. Pour over cream cheese mixture in piecrust, and arrange oranges evenly. Cover loosely with foil.
4. Bake at 375° for 30 minutes. Remove foil, and bake 30 more minutes or until set. Cool completely on a wire rack before slicing (about 1 hour).



Peach Pie



Serves: 10 | **Prep:** 15 min | **Bake:** 45 min

Ingredients

- **1 (15 ounce) package pastry for a 9 inch double crust pie**
- 1 egg, beaten
- 5 cups sliced peeled peaches
- 2 tablespoons lemon juice
- $\frac{1}{2}$ cup all-purpose flour
- 1 cup white sugar
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon salt
- 2 tablespoons butter

Directions

1. Preheat the oven to 450 degrees F (220 degrees C).
2. Line the bottom and sides of a 9 inch pie plate with one of the pie crusts. Brush with some of the beaten egg to keep the dough from becoming soggy later.
3. Place the sliced peaches in a large bowl, and sprinkle with lemon juice. Mix gently. In a separate bowl, mix together the flour, sugar, cinnamon, nutmeg and salt. Pour over the peaches, and mix gently. Pour into the pie crust, and dot with butter. Cover with the other pie crust, and fold the edges under. Flute the edges to seal or press the edges with the tines of a fork dipped in egg. Brush the remaining egg over the top crust. Cut several slits in the top crust to vent steam.
4. Bake for 10 minutes in the preheated oven, then reduce the heat to 350 degrees F (175 degrees C) and bake for an additional 30 to 35 minutes, until the crust is brown and the juice begins to bubble through the vents. If the edges brown too fast, cover them with strips of aluminum foil about halfway through baking. Cool before serving. This tastes better warm than hot.



Pecan Pie

Serves: 8 | Prep: 20 min | Bake: 50 min



Ingredients

- 1 $\frac{3}{4}$ cups white sugar
- $\frac{1}{4}$ cup dark corn syrup
- $\frac{1}{4}$ cup butter
- 1 tablespoon cold water
- 2 teaspoons cornstarch
- 3 eggs
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla extract
- 1 $\frac{1}{4}$ cups chopped pecans
- **1 (9 inch) unbaked pie shell**

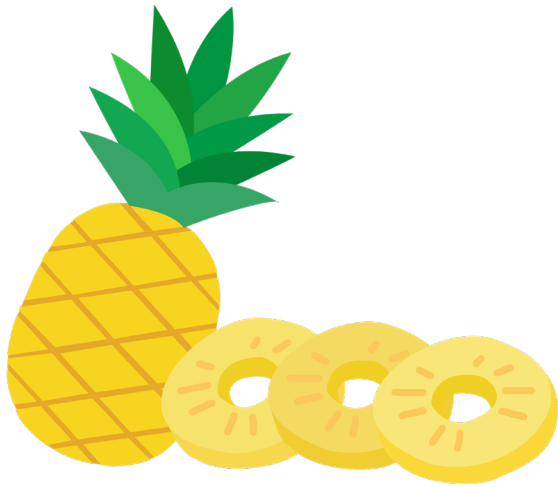
Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium saucepan, combine the sugar, corn syrup, butter, water, and cornstarch. Bring to a full boil, and remove from heat.
3. In a large bowl, beat eggs until frothy. Gradually beat in cooked syrup mixture. Stir in salt, vanilla, and pecans. Pour into pie shell.
4. Bake in preheated oven for 45 to 50 minutes, or until filling is set.



Pineapple Pie

Serves: 8 | Prep: 20 min | Bake: 35 min



Ingredients

- **1 recipe pastry for a 9 inch double crust pie**
- ¾ cup white sugar
- 3 tablespoons cornstarch
- 1 (20 ounce) can crushed pineapple with juice
- 1 tablespoon lemon juice
- 2 tablespoons milk
- 1 tablespoon white sugar

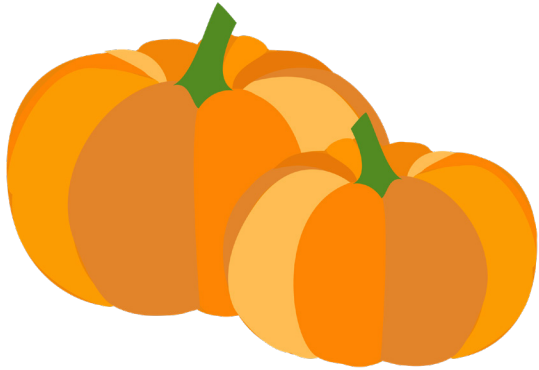
Directions

1. Preheat oven to 425 degrees F (220 degrees C).
2. In a medium saucepan combine sugar, cornstarch, pineapple with juice, and lemon juice. Cook over medium heat, stirring constantly until thickened, then allow to boil 1 minute.
3. Cool slightly and pour mixture into pastry-lined pie pan. Cover with top crust and seal. Make a few steam vents in crust, then brush with milk and sprinkle with sugar. Place in preheated oven and bake for 35 minutes. Serve chilled or at room temperature.



Pumpkin Pie

Serves: 8 | Prep: 15 min | Bake: 55 min



Ingredients

- 1 (15 ounce) can pumpkin
- 1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
- 2 large eggs
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ½ teaspoon salt
- **1 (9 inch) unbaked pie crust**

Directions

1. Preheat oven to 425 degrees F. Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in medium bowl until smooth. Pour into crust. Bake 15 minutes.
2. Reduce oven temperature to 350 degrees F and continue baking 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool. Garnish as desired. Store leftovers covered in refrigerator.





Strawberry Pie

Serves: 8 | Prep: 20 min | Bake: 15 min

Ingredients

- **1 sheet refrigerated pie crust**
- 3/4 cup sugar
- 2 tablespoons cornstarch
- 1 cup water
- 1 package (3 ounces) strawberry gelatin
- 4 cups sliced fresh strawberries
- **Whipped cream, optional**

Directions

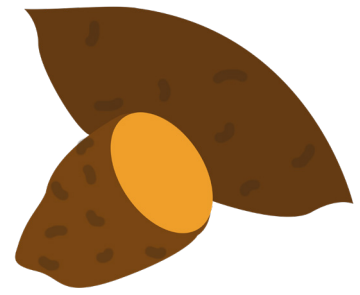
1. Preheat oven to 450°. Unroll crust into a 9-in. pie plate. Trim edge. Line unpricked crust with a double thickness of heavy-duty foil or parchment. Bake 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.
2. In a small saucepan, combine the sugar, cornstarch and water until smooth. Bring to a boil; cook and stir until thickened, about 2 minutes. Remove from the heat; stir in gelatin until dissolved. Refrigerate until slightly cooled, 15-20 minutes.
3. Meanwhile, arrange strawberries in the crust. Pour gelatin mixture over berries. Refrigerate until set. If desired, serve with whipped cream.





Sweet Potato Pie

Serves: 8 | Prep: 45 min | Bake: 65 min



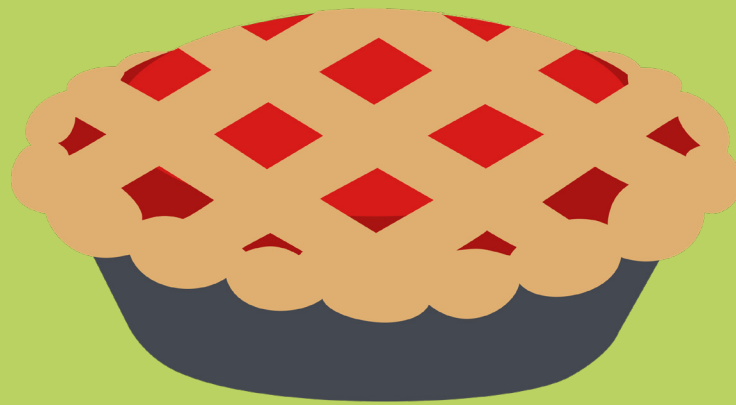
Ingredients

- 1 15-oz. can sweet potato pie puree
- 1 14-oz. can sweetened condensed milk
- 3 large eggs, beaten
- 1 tbsp. vanilla extract
- 1 tsp. cinnamon
- 1 tsp. ground nutmeg
- 1/2 tsp. ground ginger
- 1/4 tsp. fine sea salt
- Mini marshmallows, for topping
- **1 (9 inch) unbaked pie shell**

Directions

1. Preheat oven to 425 degrees. Lightly grease a 9"-x-1.5" pie dish with cooking spray.
2. Line crust with parchment paper and fill with dried beans or pie weights. Blind bake 10 minutes, then remove parchment and weights. Reduce heat to 325 degrees F.
3. Meanwhile, in a large bowl, whisk together sweet potato puree, condensed milk, eggs, vanilla, spices, and salt until smooth.
4. Pour sweet potato mixture into par-baked crust. Bake until filling is slightly jiggly in the middle and crust is golden, 60-65 minutes. Cool in turned off oven with door propped open for 1 hour, then cool completely on a wire rack.
5. Top with mini marshmallows. Broil or torch until golden.

Thank You!



For even more delicious pie recipes, [click here](#).