



## Perfect Pies Fresh and "Fake"

Store bought pies have little appeal after. These pies are fresh and easy and even our "fake" pie will fool your pickiest guests.

### Fresh Pumpkin Pie with Brandy

#### Ingredients

1 sugar pumpkin	1 cup packed light brown sugar	2 1/2 teaspoons pumpkin pie spice
1 deep dish pie crust	1 tablespoon all-purpose flour	12 ounces can evaporated milk
2 eggs	1/2 teaspoon salt	3 tbs brandy (optional)

#### For Fresh Pumpkin

Cut pumpkin in half and remove seeds. Place cut side up in baking dish with 1 inch of water. Cover with foil and bake at 350 degrees F 50 minutes or until tender when poked with a fork. Cool until just warm and scrape the pumpkin flesh from the peel

Puree in small batches in a blender.

#### For Pie

Increase oven temperature to 450 F. In a large bowl, slightly beat eggs. Add brown sugar, flour, salt, 2 cups of pumpkin puree, pumpkin pie spice, evaporated milk and brandy. Stir well after each addition. Pour mixture into the unbaked pastry shell. Place a strip of aluminum foil around the edge of the crust to prevent over browning. Bake 10 minutes at 450 F then reduce to 350 F

Bake an additional 30 minutes at 350 F. Remove foil and bake another 20 minutes or until a toothpick inserted in center comes out clean. Cool pie, and refrigerate overnight for best flavor. Serve with a dollop of whipped cream.

### Fresh Blueberry Pie

#### Ingredients

3/4 cup white sugar	1/2 teaspoon ground cinnamon	1 tablespoon butter
3 tablespoons cornstarch	4 cups fresh blueberries	
1/4 teaspoon salt	2 9 in pie crusts (frozen works well)	

#### Directions

Preheat oven to 425 degrees F. Mix sugar, cornstarch, salt, and cinnamon, and sprinkle over blueberries. Line a 9 inch pie dish with one pie crust. Pour berry mixture into the crust, and dot with butter. Cut second crust into 1/2 - 3/4 inch wide strips, and make lattice top. Crimp edges so they stick to bottom crust. Bake pie on lower shelf of oven for about 50 minutes, or until crust is golden brown. Note: If edges of crust are getting too brown too early, wrap with foil until done baking.

### Caramel Apple Snickerdoodle Pies (Fake)

#### Ingredients

1 tube of sugar cookie dough	2 large apples (diced)	1/4 tsp vanilla extract
1/4 cup white sugar	1/4 cup pure maple syrup	Caramel sauce
1 tbs cinnamon	1/2 tsp cinnamon	

#### Directions

Preheat oven to 350°F and spray muffin tin with non-stick spray. In a small saucepan, combine diced apple, cinnamon, vanilla, and pure maple syrup. Simmer over medium heat for 10 minutes, occasionally stirring. In a small bowl, combine sugar and cinnamon. Mix until well combined. Using sugar cookie dough, make balls using about 2 tbs of dough. Roll each dough ball in cinnamon sugar mixture before placing in muffin tin. Press down each cookie dough ball and make a little cup going about 1/2 way up the muffin tin. Bake cookie cups for 12-13 minutes. If they haven't cupped enough, use spoon to press the inside in a little bit. Once the apples are done caramelizing, fill each cookie cup with about 1-2 tbs of the apples. Drizzle with caramel sauce before serving!

### "Fake Fresh" Cream Pie

#### Ingredients

1 9-10 inch Graham Crust	12 Hunts Snack Pack Pudding Cups (any flavor)	Decorations of choice
2 Containers of Cool Whip		

#### Directions

Empty the pudding cups into a bowl and FOLD in 1 Cool Whip. Do not stir; you want the cream to be light and airy. Pour into Graham Crust and top with 2<sup>nd</sup> Cool Whip then decorate with crushed cookie crumbs, sprinkles, chocolate shavings or drizzle with ice cream syrup toppings.