

Holiday Pies

There's nothing like homemade pie for the Holidays. Here are three pie recipes you can make this season. The graham cracker crust or traditional pie crust can be used with any of the pies.

Pie Crust (makes a top and bottom crust for one pie)

Ingredients

- 2 ²/₃ cup flour
- 1 cup shortening
- 1 tsp salt
- 8 tbsp. cold water

Directions:

If making a single pie crust, cut recipe in half. Add flour, salt, and shortening to large bowl. Cut in shortening with pastry blender, forks, or hands until mixture is crumbly and there are no large chunks of shortening. Pour water into center of dough, one tablespoon at a time. Mix together with spoon or hands until dough comes together. Add more water if dough is too dry.

Place dough on floured surface, dust flour on top. Roll into a circle large enough to fit pie pan. Trim edges to leave a 3" border. Place crust into pie pan. If making full batch, roll out remaining dough.

Preheat oven to 350° F. If making a no-bake pie, bake crust for 20-25 minutes until golden brown. Let cool then add filling. Otherwise, fill uncooked crust and bake.

Graham Cracker Crust

Ingredients

- 2 packs graham cracker crust; crushed
- 1 stick butter; melted

Directions:

Combine crushed crackers and melted butter until well mixed. Firmly press crumb mixture into pie pan so it evenly covers the sides and bottom. Bake crust at 350°F for 15-20 minutes. Remove from oven and let cool completely before adding pie filling.

No-Bake Cheesecake

Ingredients

- 3 packs cream cheese
- 1 can fruit pie filling (blueberry, cherry, apple, etc.)
- 2 cups powdered sugar
- 1 large tub Cool Whip

Directions:

Place cream cheese in a microwaveable bowl and microwave for 3 minutes or until soft. Beat cream cheese and sugar. Fold in Cool Whip until well combined. Spread cream cheese mixture into pie pan with prepared crust. Top with choice of pie filling.

Lemon Meringue Pie

Pie Filling

- 1 cup sugar
- ¼ cup corn starch
- 1 ½ cup water
- 3 eggs; slightly beaten
- Grated lemon peel
- ¼ cup lemon juice
- 1 tbsp. butter

Meringue

- 3 egg whites
- 1/3 cup sugar

Directions:

Mix sugar and corn starch in pan. Slowly add water until smooth then add in well beaten eggs. Bring mixture to a boil over medium heat and boil for one minute. Turn off heat; mix in grated peel and lemon juice, mix well. Add butter and mix well. Pour filling into pie pan with prepared crust.

To make meringue, beat egg whites in a glass bowl (glass works best) until foamy; slowly add sugar to whites until stiff peaks form. Spread on top of pie and bake at 350°F for 20 minutes or until golden on top. Keep in fridge when cooled.

Chocolate Mousse Pie

Ingredients

- 3 boxes instant chocolate pudding
- 6 cups milk
- 1 large tab Cool Whip

Directions:

Prepare chocolate pudding with pudding mix and milk. Add Cool Whip to pudding and mix well. Pour into prepared pie crust and sprinkle with mini chocolate chips. Put in freezer for one hour before serving. Return to freezer to store.