

#1 Pecan Pie

by Mary Meagher Hunter

Ingredients

- Basic Pie Dough
- 6 TB unsalted butter
- 1 cup brown sugar
- 1/2 tsp salt
- 3 large eggs
- 3/4 cup corn syrup
- 1 TB vanilla
- 2 cups pecans, toasted and chopped

Instructions

- 375 degrees, middle rack
- Cover pie shell with foil and bake for 30 minutes. Move rack to lower middle and reduce to 275 degrees.
- Melt butter and stir in sugar and salt. Wisk in eggs, corn syrup and vanilla.
- Heat on double boiler until 130 degrees.
- Stir in pecans and bake 50-60 minutes until filling looks set but yields like jello when pressed.
- Cool almost 2 hours

#2 Black Bottom Salted Caramel Pie

by Ashley Allen

Ingredients

- 1 ¼ cup chocolate graham cracker crumbs (or cookie crumbs or other)
- 4 TB Butter, melted
- ¼ cup light brown sugar
- 2- 14 oz. cans sweetened condensed milk
- Fleur de sel
- 2 cups heavy cream
- 2 TB confectioner's sugar

Instructions

- Pulse graham cracker crumbs and butter in a food processor. Press crumbs in pie dish and bake for 10 minutes at 350 degrees.
- Scrape condensed milk into a 9 x13 glass baking dish. Cover with foil and cook at 425 degrees in a roasting pan, adding hot water to the roasting pan until water is about 1/3 of the way up the side of the baking dish. Cook 2 hours stirring every 20 minutes until golden.
- Scrape caramel into pie dish after it has cooled. Refrigerate until set. Top with salt.
- Whip 2 cups whipping cream with 2 TB confectioners' sugar. Top pie and garnish as desired.

#3 Pumpkin- Apple Pecan Pie

by Shahram Vaezy

Ingredients- For the Crust

- 1 1/3 all purpose flour
- 1/2 cup butter
- 2 tablespoon vegetable shortening
- 1 tablespoon sugar
- 1/4 teaspoon salt
- 3 tablespoon chilled water

Ingredients- For the Crust

- 3 1/2 lbs of pumpkin
- 1 1/2 lbs of apples
- 1 cup brown sugar
- 1 cup heavy whipping cream
- 3 eggs
- 1 tablespoon cinnamon
- 1/4 teaspoon nutmeg
- 1/2 lbs of pecans
- 1/4 teaspoon of salt

Instructions

- First make the crust: 1. Place flour, sugar, and salt in the processor and mix. 2. Add butter and shortening, chilled and cubed. Using the pulse setting, cut the butter and shortening until the mixture resembles coarse meal. 3. Drizzle water over the mixture, and process until most clumps form. Gather dough, flatten into a disk, wrap in plastic, and chill for about 30 minutes. 4. Roll out dough on a floured surface, and transfer to

a buttered pie dish. 5. When ready to add the filling, brush a small amount of egg white.

- Next make the filling: 1. Clean the pumpkin and apples thoroughly: seeds out, and peeled. 2. Cut the pumpkins in pieces the size of an orange, bake at 350 for 30 minutes to cook. Cool completely, and mash 3. In a large bowl, whisk the brown sugar in the mashed pumpkin. 4. Mix whipping cream. 5. Mix eggs. 6. Add cinnamon, nutmeg, and salt. 7. Mix chopped pecans.
- Last step: 1. Lay apple slices on the bottom of the pie. 2. Add the filling to the pie dish. 3. Decorate as you wish. 4. Bake at 375 °F for about one hour.
- Final stretch: 1. After letting the pie sit for about one hour, take a piece, top with whipped cream or ice cream. 2. Enjoy with milk, tea, or coffee.