

Candy Glendening's Favorite Pie Recipes



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The Festival of Pie

The Festival of Pie

Every Thanksgiving we make a lot of pies, because everyone has a favorite one and we can't leave them out, can we? We eat the pies at the end of the meal and call it "The Festival of Pie".



The Festival of Pie

Red Coach Grill Chocolate Pie

This is Uncle Chris's favorite pie – Mema has to make it for him every year at Thanksgiving. In fact, perhaps this is the start of the "Festival of Pies"! Usually the traditional dessert for Thanksgiving is pumpkin pie, with maybe an apple too, if there are enough people. However, at some time in the distant past, Mema started making this extra pie for Uncle Chris because he loved it so much, and thus the tradition of cooking everyone's favorite pies at once was born!

- ¼ lb butter
- ¾ C sugar
- 2 squares unsweetend chocolate melted
- 1 teas. vanilla
- 2 eggs
- 8" cooked pie crust

- 1) Cream butter & sugar.
- 2) Blend in melted chocolate & vanilla.
- 3) Add eggs one at a time, beating for 5 minutes after each egg
- 4) Pour into 8" cooked pie crust & chill.
- 5) Garnish with whipped cream.



Shaker Lemon Pie

Here's an old family recipe sent to us by Ann Glendening, who envies our ability to have fresh Meyer lemons many months of the year right in our own back yard.

- 2 lb Meyer Lemons
 - 4 eggs well beaten
 - 2 cups sugar
 - Double pie crust
- 1) Slice lemons as thin as paper, rind and all. Combine with sugar, mix well. Let stand 2 hours or overnight, blending occasionally
 - 2) Add beaten eggs to lemon mixture, mix well. Turn into 9" pie shell, arranging lemons evenly. Cover with top crust and cut several steam slits near the center
 - 3) Bake at 450° F for 15 min, then reduce to 375° and bake 20 minutes more or until knife comes out clean

Cool before serving.

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Buttermilk Pie

- 1 $\frac{1}{3}$ cup sugar
- $\frac{1}{2}$ cup margarine
- 3 T flour
- 1 $\frac{1}{2}$ t vanilla
- 3 eggs
- 1 c buttermilk
- 1 9" pie crust

- 1) Mix all ingredients together, pour into pie crust.
- 2) Bake at 400° for 5 minutes, reduce heat to 350° and bake for 45 minutes.



Sugar Cream Pie

This is the official or un-official pie of Indiana. Uncle Tom use to bring these home warm from the College Hill Inn in Logansport.

- 1 unbaked 9" pie shell
- 1 c Sugar
- $\frac{1}{2}$ c flour, sifted
- 1 t Salt
- 1 pt cream
- 1 t vanilla
- Cinnamon
- 1 T butter

- 1) Sift together the dry ingredients, stir in enough cream to make a paste and stir until very smooth.
- 2) Add remaining cream and beat lightly. Add vanilla and pour into pie crust.
- 3) Sprinkle with cinnamon and dot with butter.
- 4) Bake at 400° for 15-20 minutes. Reduce heat to 350° and bake an additional 45-60 minutes.

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Sweet-Potato Pecan Pie

- 2 to 3 sweet potatoes (or enough to yield 1 cup cooked pulp), baked
- ¼ cup, packed, light brown sugar 2 tablespoons sugar
- 1 egg, vigorously beaten until frothy (reserved above) 1 tablespoon heavy cream
- 1 T. unsalted butter, softened 1 tablespoon vanilla extract
- ¼ t. salt
- ¼ t. ground cinnamon 1/8 teaspoon ground allspice 1/8 teaspoon ground nutmeg
- ¾ cup sugar
- ¾ cup dark corn syrup
- 2 small eggs
- 1 ½ T. unsalted butter, melted 2 teaspoons vanilla extract Pinch of salt
- Pinch of ground cinnamon
- ¾ cup pecan pieces or halves



- 1) **For the sweet-potato filling:** Combine all the ingredients in a mixing bowl. Beat on medium speed of electric mixer until the batter is smooth, about 2 to 3 minutes. Do not overbeat. Set aside.
- 2) **For the pecan pie syrup:** Combine all the ingredients except the pecans in a mixing bowl. Mix thoroughly on slow speed of electric mixer until the syrup is opaque, about 1 minute; stir in pecans and set aside.
- 3) **To assemble:** Spoon the sweet-potato filling evenly into the dough-lined 8" cake pan. Pour the pecan syrup on top. Bake in a 325° oven until a knife inserted in the center comes out clean, about 1¾ hours. (NOTE: The pecans will rise to the top of the pie during baking.) OR, use a 9" pie pan, then it'll take less time to cook.
- 4) Cool and serve with Whipped Cream.

Store pie at room temperature for the first 24 hours, then (in the unlikely event there is any left) refrigerate.

The Festival of Pie

Derby Pie

Ingredients

- 1 cup Sugar
- ½ cups Flour
- ¼ teaspoons Salt
- 1 stick Butter, Melted And Cooled Slightly
- 2 Tablespoons Bourbon
- 1 teaspoon Vanilla
- 2 whole Eggs, Slightly Beaten
- 1 cup Semi-Sweet Chocolate Chips
- 1 cup Walnuts, Coarsely Chopped
- 1 whole 9-inch Pastry, Shell, Partially Baked



Preparation Instructions

- 1) Whisk sugar, flour and salt in a medium mixing bowl. Add the butter, Bourbon, vanilla, eggs, chocolate chips and walnuts.
- 2) Blend well and pour into the partially baked pie shell. Bake at 350°F until puffed and firm, about 45–50 minutes. Enjoy topped with sweetened cream.

Cherry Pie

Ingredients

- 4 cups fresh or frozen tart cherries
- 1 to 1½ cups granulated sugar
- 4 tablespoons cornstarch
- 1/8 tablespoon almond extract (optional)
- Your favorite pie crust or pie dough recipe for 2 crust pie
- 1½ 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.
- 2) 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.
- 3) 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.
- 4) Preheat the oven to 375 degrees F. 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.
- 5) Bake for about 50 minutes. Remove from the oven and place on a rack to cool.



The Festival of Pie

Apple Pie

Adapted from *America's Test Kitchen Cookbook*

- 1 ½ pounds Granny Smith apples (about 3 medium)
 - 2 pounds McIntosh apples (about 4 large)
 - 1 tablespoon juice and 1 teaspoon zest from 1 lemon
 - ¾ cups (5.25 ounces) plus 1 tablespoon sugar
 - 2 tablespoons all-purpose flour
 - ¼ teaspoon salt
 - 1 teaspoon cinnamon
 - ¼ teaspoon ground nutmeg
 - ¼ teaspoon ground allspice
 - 1 egg white, beaten lightly
- 1) Adjust oven rack to lowest position and heat rimmed baking sheet and oven to 500°F. Remove one piece of dough from refrigerator (if refrigerated longer than 1 hour, let stand at room temperature until malleable).
 - 2) Roll dough on lightly floured work surface or between two large sheets of plastic wrap to 12-inch disk. Transfer dough to pie plate by rolling dough around rolling pin and unrolling over 9 1/2-inch pie plate or by folding dough in quarters, then placing dough point in center of pie plate and unfolding. Working around circumference of pie plate, ease dough into pan corners by gently lifting dough edges with one hand while pressing around pan bottom with other hand. Leave dough that overhangs lip of plate in place; refrigerate dough-lined pie plate.
 - 3) Peel, core and cut apples in half, and in half again width-wise; cut quarters into 1/4-inch slices and toss with lemon juice and zest. In a medium bowl, mix 3/4 cup sugar, flour, salt and spices. Toss dry ingredients with apples. Turn fruit mixture, including juices, into chilled pie shell and mound slightly in center.
 - 4) Roll out second piece of dough to 12-inch disk and place over filling. Trim top and bottom edges to 1/2-inch beyond pan lip. Tuck this rim of dough underneath itself so that folded edge is flush with pan lip. Flute edging or press with fork tines to seal. Cut four slits on dough top. If pie dough is very soft, place in freezer for 10 minutes. Brush egg white onto top of crust and sprinkle evenly with remaining 1 tablespoon sugar.
 - 5) Place pie on baking sheet and lower oven temperature to 425°F. Bake until top crust is golden, about 25 minutes. Rotate pie and reduce oven temperature to 375°F; continue baking until juices bubble and crust is deep golden brown, 30-35 minutes longer.

Transfer pie to wire rack; cool to room temperature, at least 4 hours.

Smitten Kitchen Classic Pumpkin Pie

Crust

- 1 1/4 cups (155 grams) all-purpose flour
- 1 1/2 teaspoons (6 grams) granulated sugar
- 1/2 teaspoon (3 grams) fine sea or table salt
- 1 stick (4 ounces or 115 grams) cold unsalted butter, cut into chunks
- 1/4 cup (60 ml) very cold water, plus an additional tablespoon if needed

Filling

- 1 3/4 cups pumpkin puree, from a 15-ounce (425 gram) can or homemade
- 2/3 cup (130 grams) granulated sugar
- 1/2 teaspoon (3 grams) fine sea or table salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- A few gratings of fresh nutmeg (or a pinch of ground nutmeg)
- 1 1/3 cups (315 ml) cold heavy cream
- 3 large eggs

Make the pie dough:

- 1) With a food processor: In the work bowl of a food processor, combine flour, salt and sugar. Add butter and pulse machine until mixture resembles a coarse meal and the largest bits of butter are the size of tiny peas. Turn mixture out into mixing bowl. Add 1/4 cup cold water and stir with a spoon or flexible silicone spatula until large clumps form. Use your hands to knead the dough together, right in the bottom of the bowl. If necessary to bring the dough together, you can add the last tablespoon of water.
- 2) Both methods: Wrap dough in a sheet of plastic wrap and refrigerate for at least one hour, or up to 48 hours, or you can quick-firm this in the freezer for 15 minutes. Longer than 2 days, it's best to freeze it until needed.
- 3) Form the crust: On a floured counter, roll the dough out into a 12 to 13-inch circle-ish shape. Fold dough gently in quarters without creasing and transfer to a 9-inch standard (not deep-dish) pie plate. Unfold dough and trim overhang to about 1/2-inch. Fold overhang under edge of pie crust and crimp decoratively. Return to fridge until ready to fill. (See Notes below for par-baking directions, if desired. I rarely desire this.)

Bake the pie

- 1) Heat oven: To 400°F (205°C).
- 2) Make the filling: Combine pumpkin, sugar, salt and spices in a medium saucepan over medium heat. Bring to a sputtering simmer and cook for 5 to 7 minutes, stirring frequently. Scoop cooked pumpkin filling into bowl, and whisk in cold cream until smooth. Whisk in eggs, one at a time. Pour filling into prepared pie crust.
- 3) Bake pie: For 15 minutes, then reduce heat to 350°F (175°C) and bake for another 30 to 40 minutes, until only the center barely jiggles and a toothpick inserted into it comes out pumpkin-free. (Damp is fine, but the toothpick shouldn't have loose pumpkin batter on it.)
- 4) Let pie cool on a rack completely, if you, like me, prefer your pumpkin pie cool. You can hasten this along in the fridge. This pie is now ready to serve, but if you want to gild the lily a little, make the topping as well.

The Festival of Pie

Pie Crust

True confession time: When making all those pies, I usually use the Pillsbury roll out pie crusts, if not I would cry. But if you need a good pie crust recipe, this Alton Brown one works well:

3 ounces (6 tablespoons) butter, chilled
1 ounce (2 tablespoons) lard, chilled
6 ounces (approximately 1 cup) all-purpose flour,
1/2 teaspoon table salt
1/4 cup ice water, in spritz bottle
Approximately 32 oz of dried beans

- 1) Place butter and lard in freezer for 15 minutes. When ready to use, remove and cut both into small pieces.
- 2) In the bowl of a food processor, combine flour and salt by pulsing 3 to 4 times. Add butter and pulse 5 to 6 times until texture looks mealy. Add lard and pulse another 3 to 4 times. Remove lid of food processor and spritz surface of mixture thoroughly with water. Replace lid and pulse 5 times. Add more water and pulse again until mixture holds together when squeezed. Place mixture in large zip-top bag, squeeze together until it forms a ball, and then press into a rounded disk and refrigerate for 30 minutes.
- 3) Preheat oven to 425 degrees F.
- 4) Place 2 metal pie pans in the refrigerator to chill.
- 5) Remove dough from refrigerator. Cut along 2 sides of the plastic bag, open bag to expose dough, and sprinkle both sides with flour. Cover again with plastic and roll out with a rolling pin to a 10 to 11-inch circle. Open plastic again and sprinkle top of dough with flour. Remove pie pans from refrigerator and set first pan on top of dough. Turn everything upside down and peel plastic from bottom of dough. Place second pan upside down on top of dough and flip again. Remove first pan from atop dough. Trim edges if necessary, leaving an edge for meringue to adhere to. Poke holes in dough and place in refrigerator for 15 minutes.
- 6) Place a large piece of parchment paper on top of dough and fill with dry beans. Press beans into edges of dough and bake in the oven for 10 minutes. Remove parchment and beans and continue baking until golden in color, approximately 10 to 15 minutes longer. Remove from oven and place on cooling rack. Let cool completely before filling.

In the Land of the Meyer Lemon

Lemon Meringue Pie

Lemon Filling:

- 4 egg yolks (reserve whites for meringue)
- 1/3 cup cornstarch
- 1 ½ cups water
- 1 1/3 cups sugar
- ¼ teaspoon salt
- 3 tablespoons butter
- ½ cup lemon juice
- 1 tablespoon finely grated lemon zest
- 1 (9-inch) pre-baked pie shell
- 1 recipe Meringue, recipe follows



- 1) Adjust the oven rack to the middle position. Preheat oven to 375 degrees F.
- 2) Whisk egg yolks in medium size mixing bowl and set aside.
- 3) In a medium saucepan, combine cornstarch, water, sugar, and salt. Whisk to combine. Turn heat on medium and, stirring frequently, bring mixture to a boil. Boil for 1 minute. Remove from heat and gradually, 1 whisk-full at a time, add hot mixture to egg yolks and stir until you have added at least half of the mixture.
- 4) Return egg mixture to saucepan, turn heat down to low and cook, stirring constantly, for 1 minute, maybe a bit more, until it's very thick. Remove from heat and gently stir in butter, lemon juice, and zest until well combined. Pour mixture into pie shell and top with meringue while filling is still hot. Make sure meringue completely covers filling and that it goes right up to the edge of the crust. Bake for 10 to 12 minutes or until meringue is golden. Remove from oven and cool on a wire rack. Make sure pie is cooled completely before slicing.

Meringue Topping:

- 4 egg whites
 - 1 pinch cream of tartar
 - 2 tablespoons sugar
- 1) Place egg whites and cream of tartar in the bowl of a stand mixer fitted with the whisk attachment. Beat egg whites until soft peaks form and then gradually add sugar and continue beating until stiff peaks form, approximately 1 to 2 minutes. Use to top lemon filling.

Lemon Ripple Cheesecake Bars

Crust

- 1 Cup all-purpose flour
- ¼ CUP sugar
- 1 t finely grated lemon zest
- pinch salt
- 1 stick (4 ounces) unsalted butter, cubed & chilled

Filling

- 1 T plus 2 t cornstarch
- ½ cup cold water
- 2 large egg yolks
- 1 ¾ cups sugar
- ¼ cup fresh lemon juice
- 1 t finely grated lemon zest
- 1¼ pounds cream cheese, softened
- 2 tablespoons all-purpose flour
- 3 large eggs, at room temperature
- ¼ cup sour cream
- 1 teaspoon pure vanilla extract



Make the Crust:

- 1) Preheat the oven to 325° and position a rack in the center. Butter a 9-inch-square nonstick baking pan. In a food processor, pulse the flour with the sugar, lemon zest and salt. Add the butter and pulse until a soft, crumbly dough forms. Press the dough evenly over the bottom and a scant ½ inch up the side of the pan. Bake the crust for 20 minutes, or until golden and firm.

Meanwhile, make the filling:

- 1) In a small bowl, dissolve the corn starch in the water. In a medium sauce pan, whisk the egg yolks with ¾ cup of the sugar and the lemon juice. Whisk in the cornstarch mixture and cook over moderate heat, whisking gently, until the sugar is dissolved and the lemon mixture is hot, about 4 minutes. Boil over moderately high heat for 1 minute, whisking constantly, until the mixture is thick and glossy. Strain the lemon mixture into a heatproof bowl. Stir in the lemon zest and let cool.
- 2) In a large bowl, using an electric mixer, beat the cream cheese with the remaining 1 cup of sugar until smooth. Beat in the flour until blended. Add the eggs, 1 at a time, beating well between additions. Add the sour cream and the vanilla and beat until the batter is smooth. Pour the cream cheese batter over the crust and smooth the surface with a spatula. Dollop the lemon mixture on the cheesecake batter and care fully swirl it into the batter; take care not to cut into the crust.
- 3) Bake the cheesecake for about 40 minutes, or until golden around the edge and just set. Run the tip of a knife around the edge to loosen the cheese cake from the side of the pan. Let cool on a wire rack for 1 hour, then refrigerate the cheesecake until thoroughly chilled. Cut into 16 bars and serve.

Lemon Brulee Tart

Recipe courtesy Gabriele Corcos and Debi Mazar, *Extra Virgin*, 2011

DOUGH:

- 2 1/2 cups all-purpose flour, plus more for dusting
- 1/2 cup granulated sugar, plus more for topping
- Zest of 1 lemon
- Pinch salt
- 1 vanilla bean, seeded
- 2 sticks (1/2 pound) unsalted butter, cut into 1/2-inch pieces and chilled
- 3 large organic egg yolks, plus 1 white
- 1 shot rum or grappa



FILLING:

- 1 cup whipping cream
- 1 cup granulated sugar 5 large egg yolks
- 2 large eggs
- Zest and juice of 2 organic lemons
- 2 tablespoons powdered sugar, for garnish

DIRECTIONS

- 1) For the dough: Add the flour, sugar, lemon zest and salt to a stand mixer fitted with a dough hook. Mix together for 30 seconds. Add the vanilla seeds and mix to combine. Add the butter and mix on medium speed (no higher than speed 4), until the mixture looks like coarse crumbs.
- 2) In a small bowl, beat together the egg yolks and the rum. Add to the mixer, as the machine keeps running on medium speed; the dough will start to form. As soon as it starts to leave the sides of the bowl, turn off the machine. By hand, on a flat surface, work the dough into the shape of a disk and refrigerate for about 1 hour.
- 3) Preheat the oven to 375 degrees F. Butter an 11-inch tart pan very well.
- 4) On a floured surface, roll the dough to about 1/4-inch thick and gently lay it into the tart pan. Press the dough lightly into the round edges, then, using your fingers, press on the edges of the pan, cutting off the excess. With a fork, poke the dough several times, all the way through to the pan. Brush the dough with a thin layer of egg white. Bake, with a sheet tray on the rack below it, until the edges of the dough look golden and crisp, 25 to 30 minutes.
- 5) For the filling: Whisk together the cream, sugar, yolks and eggs in a large bowl. Whisk in lemon juice and zest. Let rest while the tart shell bakes.
- 6) Remove the crust from oven, place on a sheet tray and pour the filling into the warm shell. Tap gently on the counter to release any excess air bubbles.
- 7) Lower the oven temperature to 300 degrees F.
- 8) Bake the tart in the oven for 40 minutes. The custard will appear firm with just a slight jiggle in the center of the tart. Remove from the oven and let cool for about 30 minutes.
- 9) To serve, remove the tart from the pan, sprinkle evenly with granulated sugar and use a torch to caramelize it. Repeat the final step twice to ensure a real crunch! Garnish with the powdered sugar.