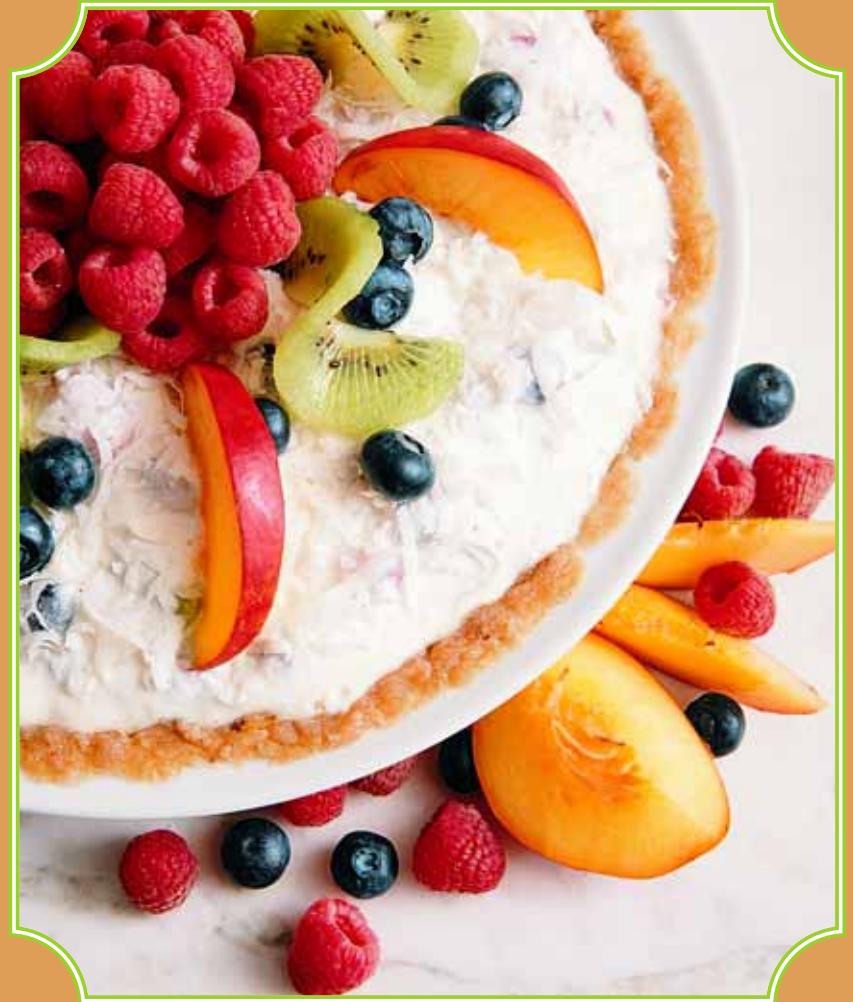


THE COUNTRY COOKING  
*Recipe Collection*



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# PRIZE-WINNING PIES

## Country Cooking—at Its Best...and Easiest!

WELCOME to *Prize-Winning Pies*, part of the Country Cooking Recipe Collection! Your family *and* you are in for a treat.

On the following pages are 32 recipe cards (in *full color* so you can see exactly what the finished dish you serve will look like) for pies that will quickly become family favorites at your table. How can we be so sure? Because each is already the No. 1 favorite pie recipe of a different cook's family across the country. (Look on the back of each card to "meet" that cook.)

What's more, you'll like these recipes as much as your family does. Almost all of them call for basic ingredients you already have on hand (so you can make them *tonight* if you like). And all of them have easy-to-follow, step-by-step directions pre-tested for you in our own Reiman Publications kitchen.

It's *Prize-Winning Pies*...and now it's yours!

### THE ULTIMATE STRAWBERRY PIE

#### CRUST:

- 1-1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 1/2 cup vegetable oil
- 2 tablespoons cold milk

#### FILLING:

- 2 packages (one 8 ounces, one 3 ounces) cream cheese, softened
- 4 tablespoons sugar
- 1 quart fresh whole strawberries, *divided*
- 2 squares (1 ounce *each*) semisweet chocolate, melted
- 1 tablespoon finely chopped pistachios, pecans *or* walnuts

Combine all crust ingredients; press on to the bottom and sides of a 9-in. pie



### CHOCOLATE ANGEL PIE

#### MERINGUE SHELL:

- 2 egg whites
- 1/8 teaspoon cream of tartar
- 1/2 cup sugar

#### FILLING:

- 1 cup (6 ounces) semisweet chocolate chips
- 3 tablespoons strong coffee
- 1 teaspoon vanilla
- 1 cup heavy cream

Chopped nuts, optional

In a mixing bowl, beat egg whites with cream of tartar until foamy. Add sugar, 1 tablespoon at a time, beating until soft peaks form. Spread in a well-greased 9-in. pie pan. Bake at 275° for 50 minutes. Cool. For filling, melt chocolate chips in a double boiler over hot but not boiling water. Stir in coffee until smooth. Re-



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plate. Do not prick. Bake at 400° for 12-15 minutes or until golden brown. Cool. In a mixing bowl, beat cream cheese and sugar until smooth. Add about 3/4 cup of the strawberries; beat until just bits of berry remain. Spread into cooled

pie shell. Melt chocolate over low heat; dip tips of remaining strawberries into chocolate. Arrange, tips up, over cream cheese layer. Sprinkle with nuts. Chill thoroughly. Cut with a sharp knife.  
**Yield:** 8 servings.

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*Judy Page, Edenville, Michigan*  
*The Ultimate Strawberry Pie*

This pie is picture-perfect with its topping of chocolate-dipped strawber-

ries...it wins raves even *before* people taste it!

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move from the heat; stir in vanilla until well blended. Cool. In another mixing bowl, beat cream; fold in chocolate mix-

ture. Pour into the meringue shell. Sprinkle with nuts if desired. Chill for several hours. **Yield:** 6-8 servings.

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*Miriam Seitz, Ottawa, Ohio*  
*Chocolate Angel Pie*

Chocolate lovers *really* go for this pie. The filling is not too sweet, making a nice complement to the sweet meringue

shell. Some family members request this pie for their birthday instead of cake!

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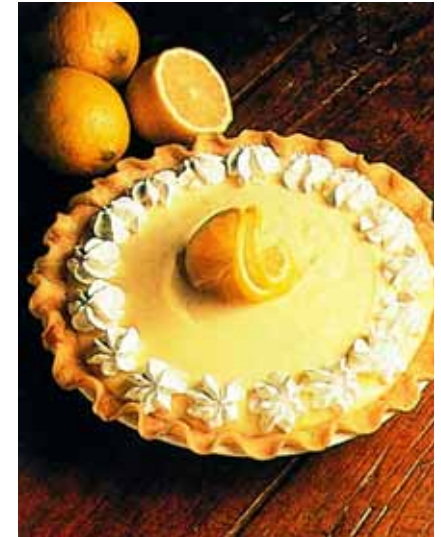
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## SOUR CREAM-LEMON PIE

- 1 cup sugar
  - 3-1/2 tablespoons cornstarch
  - 1/2 cup fresh lemon juice
  - 1 tablespoon grated lemon peel
  - 3 egg yolks, lightly beaten
  - 1 cup milk
  - 1/4 cup butter
  - 1 cup (8 ounces) sour cream
  - 1 pie pastry (9 inches), baked
  - 1 cup heavy cream, whipped
- Lemon twists for garnish

Combine sugar, cornstarch, lemon juice, peel, egg yolks and milk in a heavy saucepan; cook over medium heat until thick. Stir in butter and cool mixture to



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## BUTTERMILK PIE

- 4 eggs
- 1-1/2 to 2 cups sugar
- 6 tablespoons butter, melted
- 2 tablespoons all-purpose flour
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 3/4 cup buttermilk
- 1 unbaked pie pastry (9 inches)
- 1/3 cup chopped walnuts

Beat eggs in a mixing bowl. Add sugar, butter, flour, vanilla and salt. Reduce mixer speed; slowly add buttermilk and blend well. Pour into pie shell. Sprinkle walnuts on top. Bake at 350° for 40-45 minutes or until a knife comes out clean and top is golden. Keep refrigerated. **Yield:** 6-8 servings.



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room temperature. Stir in sour cream; pour into pie shell. Cover with whipped

cream and garnish with lemon twists. Store in refrigerator. **Yield:** 6-8 servings.

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*Rita Futral, Ocean Springs, Mississippi*  
*Sour Cream-Lemon Pie*

I first tasted this pie at a local restaurant years ago and hunted around until I found a similar recipe—now it's my husband's favorite. We have six chil-

dren and operate a dairy farm. I enjoy canning and cooking, and even like to cook outdoors when we go camping or backpacking.

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*Carol Bowen, Currie, Minnesota*  
*Buttermilk Pie*

A neighbor shared this recipe and I make it often. It calls for ingredients I always have on hand. Even people who don't like buttermilk will enjoy this pie—the secret is not to tell its name before serving it!

I learned about cooking from my mother, and picked up techniques on my own over the years. Besides pies, cookies are my favorite baked treats.

My husband, Charles, and I have a dairy farm and also raise chickens.

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## CREAMY PINEAPPLE PIE

### PINEAPPLE LAYER:

- 1/3 cup sugar
- 1 tablespoon cornstarch
- 1 can (8 ounces) crushed pineapple, undrained

### CREAM CHEESE LAYER:

- 1 package (8 ounces) cream cheese, softened
- 1/2 cup sugar
- 1 teaspoon salt
- 2 eggs
- 1/2 cup milk
- 1/2 teaspoon vanilla
- 1 unbaked pie shell (9 inches)
- 1/4 cup chopped pecans

Combine sugar, cornstarch and pineapple in a small saucepan. Cook over medium heat, stirring constantly until thick and clear. Set aside to cool. In a



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## PEAR CRUMB PIE

- 2-1/2 pounds fresh ripe pears
- 1 tablespoon lemon juice
- 2/3 cup sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon mace
- 1 to 2 tablespoons all-purpose flour
- 1 unbaked pie shell with high fluted edge (9 inches), chilled

### TOPPING:

- 1 cup all-purpose flour
- 1/3 cup packed brown sugar
- 1/3 cup butter

Peel, core and slice pears into a large bowl; sprinkle with lemon juice. Com-



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mixing bowl, blend cream cheese, sugar and salt. Add eggs, one at a time, beating after each addition. Blend in milk and vanilla (mixture may look slightly curdled). Spread cooled pineapple lay-

er over bottom of pie shell. Top with cream cheese mixture; sprinkle with pecans. Bake at 400° for 10 minutes; reduce heat to 325° and bake for 50 minutes. Cool. **Yield:** 6-8 servings.

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*Elizabeth Brown, Clayton, Delaware*  
*Creamy Pineapple Pie*

I've made this pie many times for friends, relatives, guests, church suppers and bazaars.

I've lived on farms all my life—we

used to have a potato farm on Long Island, and now my son farms his own land and manages mine here in Delaware, growing soybeans and wheat.

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bine sugar, spices and flour; sprinkle over pears and toss lightly to mix. Spoon into pie shell. Combine topping ingredients; sprinkle over filling. Bake

at 375° for 40-45 minutes or until juice bubbles up and top is lightly browned. (Cover top loosely with foil if it browns too quickly.) Cool. **Yield:** 6-8 servings.

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*Edna Hoffman, Hebron, Indiana*  
*Pear Crumb Pie*

People don't bake with pears much, so this pie might seem a little unusual... but everyone who's tried it has certainly enjoyed it!

We're grain farmers, raising corn and soybeans. Our four children are grown, and we have 11 grandchildren. I enjoy baking for all of them.

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## PEANUT BUTTER CRUNCH PIE

1/2 cup crunchy peanut butter  
2/3 cup confectioners' sugar  
1 pie shell (10 inches), baked

**FILLING:**

2/3 cup sugar  
3 tablespoons cornstarch  
1 tablespoon all-purpose flour  
1/2 teaspoon salt  
3 egg yolks, lightly beaten  
3 cups milk  
2 tablespoons butter  
1 teaspoon vanilla

**MERINGUE:**

3 egg whites  
1/4 cup sugar  
1/4 teaspoon cream of tartar  
1 teaspoon cornstarch

Combine peanut butter and confectioners' sugar until crumbly; reserve 2 ta-



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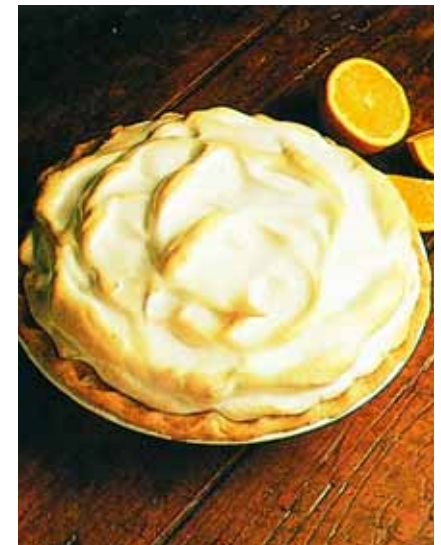
## RHUBARB-ORANGE CREAM PIE

1-1/2 cups sugar  
2 tablespoons cornstarch  
3 cups chopped fresh or frozen rhubarb (1/2-inch pieces)  
1/2 cup half-and-half cream  
1/4 cup orange juice  
5 drops red food coloring, optional  
3 egg yolks, lightly beaten  
1 pie shell (9 inches), baked

**MERINGUE:**

3 egg whites  
1/4 teaspoon cream of tartar  
3 tablespoons sugar  
1/2 teaspoon vanilla

In a medium saucepan, combine sugar, cornstarch, rhubarb, cream, orange juice and food coloring if desired. Cook over medium heat, stirring frequently



blespoons for garnish. Sprinkle the rest over bottom of pie shell. For filling, combine sugar, cornstarch, flour, salt, egg yolks, milk and butter in a medium saucepan; bring to a boil, stirring constantly. Cook for 2 minutes. Remove from heat; add vanilla. Pour over peanut butter mixture in crust. In a

small bowl, beat egg whites until foamy; add sugar gradually, beating until smooth and stiff. Spread over filling, sealing edges. Sprinkle with reserved peanut butter mixture. Bake at 350° for about 10 minutes or until meringue is lightly browned. Store in the refrigerator. **Yield:** 8 servings.

Joey Ann Mostowy, Bruin, Pennsylvania  
*Peanut Butter Crunch Pie*

When the local volunteer fire department has its annual fund-raising dinner, they ask me to donate pies...and my family requests them lots of times in between! This one's everybody's favorite.

We've raised five children on our wheat and corn farm—the four boys are involved in the operation now. I keep busy with farming, cooking, gardening, canning, sewing and knitting.

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until rhubarb is tender and mixture has thickened. Pour 1 cup hot mixture into egg yolks, stirring constantly. Return all to the saucepan; bring to a boil. Cool slightly; pour into pie shell. In a small bowl, beat egg whites and cream

of tartar until soft peaks form. Slowly add sugar and vanilla, beating until stiff peaks form. Spread over filling, sealing edges. Bake at 350° for 12 minutes or until golden brown. Store in the refrigerator. **Yield:** 6-8 servings.

Wanda Rosseland, Circle, Montana  
*Rhubarb-Orange Cream Pie*

When I first tried this recipe, it was for a dessert made in a cake pan. We're pie-eaters, so I adapted it, and now it's

our favorite...next to lemon meringue. I enjoy serving desserts that make each meal special.

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FRESH BLUEBERRY CREAM PIE

- 1 cup (8 ounces) sour cream
- 5 tablespoons all-purpose flour, divided
- 3/4 cup sugar
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1 egg, beaten
- 2-1/2 cups fresh blueberries
- 1 unbaked pastry shell (9 inches)
- 1-1/2 tablespoons butter
- 3 tablespoons chopped pecans or walnuts

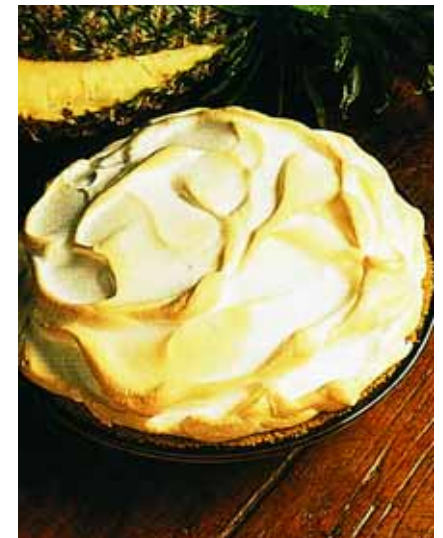
In a mixing bowl, combine sour cream, 2 tablespoons flour, sugar, vanilla, salt and egg; beat 5 minutes on medium speed or until smooth. Fold in blueberries. Pour into pie shell; bake at 400°



PINEAPPLE SOUR CREAM PIE

- CRUST:**
- 1-1/2 cups graham cracker crumbs
- 1/3 cup butter, melted
- 3 tablespoons sugar
- FILLING:**
- 1/3 to 1/2 cup sugar
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 2-1/2 cups crushed pineapple, undrained
- 1 cup (8 ounces) sour cream
- 1 tablespoon lemon juice
- 2 egg yolks, lightly beaten
- MERINGUE:**
- 2 egg whites
- 1/4 teaspoon cream of tartar
- 1/4 cup sugar

Combine crust ingredients; blend well with a fork. Spoon into a 9-in. pie pan;



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for 25 minutes. Combine butter, nuts and remaining flour. Sprinkle over pie.

Bake 10 more minutes. Chill. Keep refrigerated. **Yield:** 6-8 servings.

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*Pamela Brandt, LaPorte City, Iowa*  
*Fresh Blueberry Cream Pie*

This is a tried-and-true recipe that was given to me by my grandmother. I've

used canned and frozen berries in this pie, but fresh taste best.

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press to make an even crumb layer. Bake at 375° for 8 minutes. Set aside to cool. For filling, combine sugar, flour and salt in a medium saucepan. Stir in pineapple, sour cream and lemon juice; cook and stir over medium heat until mixture comes to boil. Cook 2 minutes. Stir 1/2 cup of hot mixture into egg yolks; return all to the saucepan. Cook

for 2 minutes more, stirring constantly. Cool slightly. Spoon into crust. In a small bowl, beat egg whites with cream of tartar until soft peaks form. Add sugar gradually, beating until stiff peaks form. Spread over filling; seal edges. Bake at 350° for 12-15 minutes or until golden brown. Store in the refrigerator. **Yield:** 6-8 servings.

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*Ella Gipman, Choiceland, Saskatchewan*  
*Pineapple Sour Cream Pie*

I've been baking this pie ever since I found the recipe in an old hospital auxiliary cookbook. Now my friends always expect to see it when I'm at teas and bake sales!

My whole family likes this pie, too

—all 14 grandchildren and three great-grandchildren. I learned to cook by experience—with six children to feed, I got plenty of that. Cooking has been my work as well as a pleasure, since I cooked at a summer camp for 8 years.

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## HARVEST GRAPE PIE

**5-1/3 cups Concord grapes**  
**1-1/3 cups sugar**  
**1/4 cup all-purpose flour**  
**1-1/4 teaspoons fresh lemon juice**  
**Dash salt**  
**1-1/2 tablespoons butter**  
**Pastry for a double-crust pie**  
**(9 inches)**

Remove and save skins from grapes by pinching grapes at end opposite the stem (pulp pops out). Put the pulp in a saucepan (do not add water); bring to a rolling boil. While mixture is hot, rub through strainer (or use food mill) to remove seeds. Mix strained pulp with reserved grape skins. Combine sugar and flour; mix lightly with grape mixture. Sprinkle with the lemon juice and



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## PEACH PRALINE PIE

**4 cups sliced peeled ripe peaches (about 3 pounds)**  
**1/2 cup sugar**  
**2 tablespoons quick-cooking tapioca**  
**1 teaspoon lemon juice**  
**1/2 cup all-purpose flour**  
**1/4 cup packed brown sugar**  
**1/2 cup chopped pecans**  
**1/4 cup butter**  
**1 unbaked pie pastry (9 inches)**

Combine peaches, sugar, tapioca and lemon juice in a large bowl; let stand for 15 minutes. Combine flour, brown sugar and pecans in a small bowl; cut in butter until crumbly. Sprinkle a third of the crumb mixture over bottom of pie shell; cover with peach filling. Sprinkle



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salt. Pour into pastry-lined pie pan. Dot with butter. Cover with top crust or top with decorative pastry cutouts. If using a full top crust, cut slits and seal and

flute edges. Bake at 425° for 35-45 minutes or until the top crust is nicely browned and juice is thickened. Cool before serving. **Yield:** 6-8 servings.

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*Jeannette Mack, Rushville, New York*  
*Harvest Grape Pie*

Though the directions may sound a little difficult, don't let skinning the grapes stop you from trying this pie. It's not as hard as it sounds!

My husband is a grain farmer in upstate New York, in an area known as the Finger Lakes. Our region is dot-

ted with beautiful vineyards and many wineries. In the fall, grape pie is a real specialty and tradition here.

When grapes are abundant and readily available, I make up a large batch of filling and freeze or can it for later use.

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remaining crumb mixture on top, allowing the peach layer to show if desired. Bake at 450° for 10 minutes; reduce

heat to 350° and bake for 20 minutes or until peaches are tender and topping is golden brown. **Yield:** 6-8 servings.

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*Elizabeth Hunter, Prosperity, South Carolina*  
*Peach Praline Pie*

Peaches are a South Carolina product. We vie for the "peach title" with our neighboring state of Georgia—running a close second!

Peach pie is typical of our state, and this particular one can certainly

claim that "country taste". The recipe with the typically Southern praline topping was given to me when I married and set up my own home almost 40 years ago. It's been around South Carolina a long time.

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**TEXAS PECAN PIE**

- 5 eggs
- 3 tablespoons butter, melted
- 1/2 cup sugar
- 1-1/4 cups light corn syrup
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 3 tablespoons all-purpose flour
- 2 cups pecan halves
- 1 unbaked pie shell (10 inches)

In a bowl, beat eggs lightly. Add butter, sugar, corn syrup, vanilla, salt, flour and pecans. Pour into pie shell. Bake at 350° for about 40 minutes or until center is soft but not quite set. **Yield:** 8 servings.



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**FRESH FRUIT/CHEESE PIE**

**CRUST:**

- 1 cup walnuts, chopped
- 1/2 cup butter, softened
- 3/4 cup all-purpose flour
- 1/2 cup packed brown sugar
- 1/2 teaspoon vanilla

**FILLING:**

- 4 cups fresh fruit (peaches, nectarines, strawberries, raspberries, banana, kiwifruit, blueberries and/or pineapple)
  - 1 cup plain yogurt
  - 1 cup small-curd cottage cheese
  - 1/2 cup crushed pineapple, drained
  - 1/4 cup shredded coconut
- Additional fruit for garnish





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*Helen Suter, Rosenberg, Texas*  
*Texas Pecan Pie*

I can remember my mother baking this pie when I was a girl. It was my favorite dessert then, and still is. I'm not

the only one who loves this Texas treat—it's twice been judged "Best Over-All" at our county pecan show!

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In a medium bowl, blend nuts, butter, flour, brown sugar and vanilla with a fork. Press evenly into a buttered 9-in. pie plate; bake at 350° for 10-15 minutes or until lightly browned. Cool on wire rack. Cut fruit into bite-size pieces; layer over crust. In a blender, mix

the yogurt and cottage cheese until smooth; add pineapple and blend until mixture reaches desired consistency. Pour over fruit. Sprinkle with coconut. Chill several hours before serving. Decorate with fruit slices. **Yield:** 12 servings.

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*Jody Steinke, Nekoosa, Wisconsin*  
*Fresh Fruit/Cheese Pie*

This is a delicious pie that my whole family loves. It's a refreshing change of pace from the usual filled pies.

When I make it, the ingredients fluctuate with whatever's hanging on our backyard branches!

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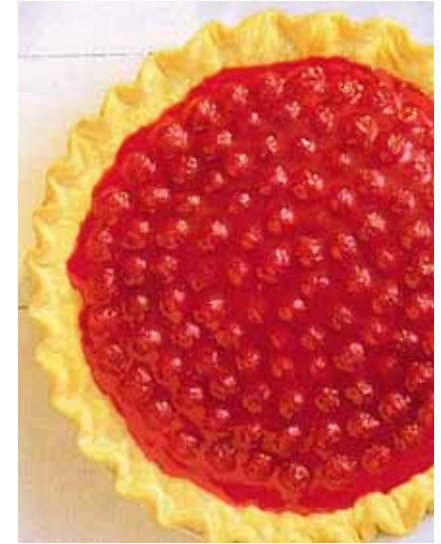
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**RED, WHITE AND BLUE BERRY PIE**

- 1-1/2 cups sugar
- 4-1/2 tablespoons cornstarch
- 1-1/2 cups water
- 4-1/2 tablespoons raspberry-flavored gelatin mix
- 1 pint fresh *or* frozen whole unsweetened blueberries
- 1 teaspoon fresh lemon juice
- 1 pint fresh *or* frozen whole unsweetened raspberries
- 1 pie shell (9 inches), baked
- 4 ounces cream cheese, softened
- 1/3 cup confectioners' sugar
- 4 ounces frozen whipped topping, thawed

Combine sugar, cornstarch and water in a medium saucepan, stirring to dissolve. Cook until thick and clear. Add



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**RHUBARB CUSTARD PIE**

- 3 cups diced fresh *or* frozen rhubarb (1/4-inch pieces)
- 3 tablespoons all-purpose flour
- 1 cup sugar
- 1 unbaked pie shell with high fluted edge (9 inches)
- 3 eggs, *separated*
- 1 tablespoon sour cream

**TOPPING:**

- 1-1/2 cups rolled oats
- 1 cup packed brown sugar
- 1/2 teaspoon cinnamon
- 1/4 cup butter

Place rhubarb in a large bowl. Combine flour and sugar; add to rhubarb. Set aside. Brush the bottom and sides of pie crust with egg whites. Beat egg yolks and sour cream until thick; add to the



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gelatin; stir until dissolved. Divide mixture in half. Stir blueberries and lemon juice into one half; spread over bottom of pie shell. Refrigerate. Gently fold raspberries into remaining half; set aside. In a mixing bowl, beat cream

cheese and sugar until smooth. Mix in whipped topping; spread over blueberry layer. Refrigerate until set. Carefully spread raspberry mixture on top. Chill at least 4 hours before serving. **Yield:** 8 servings.

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*Cindy Zarnstorff, Anchorage, Alaska*  
*Red, White and Blue Berry Pie*

This pie is one I frequently make for bake sales at our church. I can hardly ever set it down on the sale table without someone picking it right up and saying, "Mark this one sold!"

I grew up on a farm in Nebraska,

and I began cooking when I was still quite small—making something that my four brothers liked always made me feel good.

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rhubarb mixture. Pour into crust. Combine topping ingredients; spread evenly over filling. Bake at 400° for 10 minutes;

reduce heat to 350° and bake 50 minutes more. Store in the refrigerator. **Yield:** 6-8 servings.

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*Veronica Nuehalfen, St. Marys, Kansas*  
*Rhubarb Custard Pie*

I love to bake. Besides this custard pie, I like using different combinations of fruit in my pies, like apple-cherry-

rhubarb or rhubarb-raspberry-peach-pineapple-raisin. I also enjoy hearing people's comments about my pies.

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## FROZEN PEACH CREAM PIE

- 1 can (14 ounces) sweetened condensed milk
- Juice of 2 large lemons (about 1/2 cup)
- 1 cup heavy cream, whipped
- 2 cups sliced peeled ripe peaches, cut into small pieces
- 1 graham cracker crust (9 inches), chilled

Mix milk with lemon juice (mixture will thicken). Fold in whipped cream and peaches. Pour into crust. Freeze until firm. Serve frozen. **Yield:** 6-8 servings. **Editor's Note:** Raspberries, boysenberries, strawberries or fresh apricots can be used in place of peaches.



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## RASPBERRY LIME PIE

- 1 can (14 ounces) sweetened condensed milk
- 1/2 cup lime juice
- 1 carton (8 ounces) frozen whipped topping, thawed
- Few drops red food coloring, optional
- 1 cup fresh raspberries
- 1 graham cracker crust (9 inches), baked and cooled
- Additional raspberries, fresh mint and/or lime slices for garnish, optional

In a mixing bowl, stir together milk and lime juice (mixture will begin to thicken). Mix in whipped topping and food coloring if desired. Gently fold in raspberries. Spoon into crust. Chill. Garnish with raspberries, mint and/or lime if desired. **Yield:** 8 servings.



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*Joan Snyder, Fresno, California*  
*Frozen Peach Cream Pie*

This summertime dessert is very quick and easy—it doesn't have to be baked and can be made with almost any fresh fruit. It's a perfect treat on a hot day.

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*Jane Zempel, Midland, Michigan*  
*Raspberry Lime Pie*

Here is a pretty and refreshing dessert that tastes good after any meal. I especially like to serve it after a picnic or barbecued meal.

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**BUTTERMILK COCONUT PIE**

- 1-1/4 cups sugar
- 2 tablespoons all-purpose flour
- 1/2 cup butter, melted
- 3 eggs, beaten
- 1/2 cup buttermilk
- 1 teaspoon vanilla
- 1 can (3-1/2 ounces) flaked coconut, *divided*
- 1 unbaked pastry shell (9 inches)

Combine sugar and flour in a large bowl. Add butter, eggs, buttermilk, vanilla and two-thirds of the coconut; mix well. Pour into crust. Sprinkle with remaining coconut. Bake at 325° for 65 minutes or until set. Keep refrigerated.  
**Yield:** 8 servings.



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**RASPBERRY PIE**

- CRUST:**
- 1/2 cup butter, softened
  - 1/4 cup confectioners' sugar
  - 1/2 teaspoon vanilla
  - 1 cup all-purpose flour
  - 1/8 teaspoon salt
  - 1/2 cup chopped nuts
- FILLING:**
- 1 quart fresh raspberries, *divided*
  - 1 cup water, *divided*
  - 3 tablespoons cornstarch
  - 1 cup sugar

In a mixing bowl, cream butter, sugar and vanilla; add flour, salt and nuts. Chill for 30-40 minutes. Press into a deep 9-in. pie plate. Bake at 400° for 10-12 minutes or until golden brown. Cool. For filling, simmer 1 cup berries



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*Marie Brown, Carthage, Mississippi*  
*Buttermilk Coconut Pie*

My husband says whenever I leave the house, I carry a recipe with me...and when I come back, I have another one! It's true—I've been collecting recipes for years and just can't seem to stop.

This is the best coconut pie I've ever tried. I don't bake as much as I used to now that we're retired. But I still can and freeze lots of produce... guess that's another habit hard to break!

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with 2/3 cup water for 3 minutes or until berries are soft. Strain out seeds and pulp. Blend cornstarch and sugar with remaining water; stir into berry

mixture and cook until thickened. Cool. Place remaining berries in crust; pour filling over berries. Chill 2 hours or until set. **Yield:** 8 servings.

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*Elizabeth Karr, Tacoma, Washington*  
*Raspberry Pie*

The taste of this pie brings back memories of summer days during my girlhood. We often picked berries at a local berry farm, and the farmer's wife

gave this recipe to my mother. It's been a big favorite every summer since! I particularly like the special nutty crust.

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**SOUR CREAM PEAR PIE**

- 2 cups diced peeled ripe pears
- 1/2 cup sugar
- 1 egg, beaten
- 1 tablespoon all-purpose flour
- 1 cup (8 ounces) sour cream
- 1 teaspoon vanilla
- Dash salt
- 1 unbaked pastry shell (9 inches)
- TOPPING:**
- 1/2 cup sugar
- 1/3 cup all-purpose flour
- 1/4 cup butter

Combine pears, sugar, egg, flour, sour cream, vanilla and salt; blend gently. Spoon into pie shell. Bake at 350° for 25 minutes. Combine topping ingredi-



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**CRANBERRY STREUSEL PIE**

- 1/3 cup butter, softened
- 3/4 cup sugar
- 1/4 cup packed brown sugar
- 1 egg
- 1/2 teaspoon vanilla
- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 cups fresh or frozen cranberries
- 1/2 cup chopped walnuts
- 1 unbaked pie shell (9 inches)
- STREUSEL TOPPING:**
- 2 tablespoons all-purpose flour
- 1/2 cup packed brown sugar
- 1/4 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 2 tablespoons butter
- 1/2 cup chopped walnuts



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ents; sprinkle over pie; return to the oven for 30 minutes. Chill before serv-

ing if desired. Store in the refrigerator.  
**Yield:** 8 servings.

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*Susan Mason, Twin Falls, Idaho*  
*Sour Cream Pear Pie*

The first time my aunt offered me a slice of this pie, I turned up my nose. But after a taste, I asked for her rec-

ipe! Now it's one of my favorites—the smooth sour cream and the sweetness of the pears are made for each other.

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In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. Sift together flour, baking soda and salt; stir into creamed mixture (mixture will be very thick). Fold in cranberries and walnuts. Spread carefully into pie shell. Bake at 350° for 50 minutes or until pie

tests done with a wooden pick. Blend the topping ingredients until crumbly; sprinkle over pie as soon as it's removed from the oven; place an inverted bowl over pie and let steam for 20 minutes. Serve warm or allow to cool.  
**Yield:** 8 servings.

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*Mary Ellen Kiesner, Menomonee Falls, Wisconsin*  
*Cranberry Streusel Pie*

Wisconsin is well known as the Dairy State, but few realize that it's also famous for cranberries. In fact, Wisconsin produces over 30% of the nation's

crop. I created this recipe for our State Fair years ago, and I was honored when it earned a second-place ribbon. It's a winner with my family, too!

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**NEW ORLEANS PECAN PIE**

**2 eggs, separated**  
**1 cup (8 ounces) sour cream**  
**1 cup sugar**  
**1/4 cup all-purpose flour**  
**1/2 teaspoon vanilla**  
**1/4 teaspoon salt**  
**1 pie pastry (9 inches), baked**  
**1 cup packed brown sugar**  
**1 cup chopped pecans**

In a saucepan, combine egg yolks, sour cream, sugar, flour, vanilla and salt. Cook and stir over medium heat until thickened, about 5 minutes. Pour into pie shell; set aside. In a mixing bowl, immediately beat egg whites until soft peaks form. Gradually add brown sugar, beating until stiff. Spread over filling



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**STRAWBERRY-RHUBARB PIE**

**3 cups diced fresh or frozen rhubarb (1/4-inch pieces)**  
**3 cups sliced fresh strawberries**  
**1/2 to 3/4 cup sugar**  
**1-1/2 tablespoons quick-cooking tapioca**  
**1/3 cup orange juice**  
**1-1/2 tablespoons orange marmalade, optional**  
**1/4 teaspoon grated orange peel**  
**Pastry for a double-crust deep-dish pie (9 inches)**

In a large bowl, combine the first seven ingredients; let stand for 15 minutes while tapioca softens. Line pie plate with bottom pastry; add filling. Top with



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while it's still warm. Sprinkle with pecans. Bake at 375° for 12-15 minutes or

until golden. Store in the refrigerator.  
**Yield:** 8 servings.

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*Mitzi Adkinson, Albany, Georgia  
New Orleans Pecan Pie*

Although this pie's named for New Orleans, our town is the world's "pecan

capital", so it fits us, too! This is my mother's recipe—it's my favorite.

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a lattice crust. Bake at 400° for 20 minutes; reduce heat to 375° and bake 30

minutes more or until the rhubarb is tender. **Yield:** 6-8 servings.

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*Sandy Brown, Lake Worth, Florida  
Strawberry-Rhubarb Pie*

This recipe has become a favorite with us. My husband never liked rhubarb

until he tasted this pie...now he asks me to make it often!

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**HUCKLEBERRY CHEESE PIE**

**CRUST:**

- 1 cup all-purpose flour
- 1/2 cup finely chopped nuts
- 1/4 cup packed brown sugar
- 1/2 cup butter

**FILLING:**

- 1 package (8 ounces) cream cheese, softened
- 3/4 cup confectioners' sugar
- 1 teaspoon vanilla
- 1 cup whipped cream

**TOPPING:**

- 1/2 cup sugar
- 1-1/2 tablespoons cornstarch
- Dash salt
- 1/2 cup water
- 2 cups fresh huckleberries, divided
- 1/2 tablespoon butter
- Additional whipped cream, optional



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**EASY PEACH CREAM PIE**

- 3 cups sliced peeled ripe peaches (about 1-1/2 pounds)
- 1 unbaked pie shell (9 inches)
- 2 eggs
- 1 cup sugar
- 1/4 cup all-purpose flour
- Dash salt
- 1 cup heavy cream
- 1 teaspoon vanilla

Place peaches in pie shell. Beat eggs lightly in a bowl; blend in sugar, flour and salt. Stir in cream and vanilla; blend well. Pour over peaches. Bake at 375° for 40-50 minutes or until center shakes slightly when moved. (To prevent crust edges from becoming too



In a bowl, combine flour, nuts and brown sugar; cut in butter until crumbly. Place in a shallow baking pan; bake at 400° for about 20 minutes, stirring occasionally. While mixture is still hot, press into a 9-in. pie pan, using a smaller-diameter aluminum pie pan to help press crumbs into a crust. Cool completely. For filling, blend cream cheese, sugar and vanilla until smooth;

gently fold in whipped cream. Spoon into the crust; refrigerate. For topping, combine sugar, cornstarch and salt in saucepan. Add water, mixing to blend, and 1 cup berries. Cook and stir until thickened. Add butter and remaining berries. Cool; pour over filling. Top with whipped cream if desired. **Yield:** 8-10 servings. **Editor's Note:** Blueberries may be substituted for huckleberries.

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*Pat Kuper, McCall, Idaho*  
*Huckleberry Cheese Pie*

To us Idahoans, huckleberries are a treasure! We've enjoyed this recipe a lot, and serve it as a special treat when we have out-of-state guests.

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brown, cover with foil.) Serve warm; or, for a firmer pie, chill before serving. Re-

frigerate any leftovers. **Yield:** 8 servings.

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*Opal Back, Elko, Nevada*  
*Easy Peach Cream Pie*

I got this recipe while living in Utah. Now I always use Utah peaches to make this delicious creamy dessert—they're the best I've ever tasted.

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## SWEET POTATO PIE

- 2 eggs
- 1 can (12 ounces) evaporated milk
- 1 teaspoon vanilla
- 1-1/4 cups sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1-1/2 cups mashed cooked sweet potatoes
- 1 unbaked pie crust (9 inches)
- TOPPING:**
- 1/3 cup butter
- 1/3 cup all-purpose flour
- 1/2 cup packed brown sugar
- 1/2 cup shredded coconut
- 1/2 cup chopped pecans
- Whipped topping or ice cream



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## REMEMBRANCE STRAWBERRY PIE

- 2 pints strawberries, halved
- 1 cup sugar
- 3 tablespoons cornstarch
- 1 cup water
- 3 tablespoons strawberry-flavored gelatin mix
- 1 pie pastry (9 inches), baked
- Whipped cream, optional

Place strawberries in a large bowl and set aside. Mix sugar, cornstarch and water in a saucepan; cook until thickened, stirring constantly. Remove from the heat; stir in gelatin until dissolved. Pour over berries; mix well. Pour into pie shell; refrigerate until set. Top with whipped cream if desired. **Yield:** 6-8 servings.



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In a mixing bowl, beat eggs; add milk and vanilla. Combine sugar, cinnamon and nutmeg; add to egg mixture. Stir in potatoes; beat until smooth. Pour into pie shell. Bake at 425° for 15 minutes. Reduce heat to 350° and bake 30 minutes longer. Combine topping ingre-

dients; sprinkle over pie. Return to the oven for 10-15 minutes or until topping is golden brown. Cool on wire rack. Store in the refrigerator. Serve with whipped topping or ice cream. **Yield:** 6-8 servings.

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*Shari Millican, Smyrna, Georgia*  
*Sweet Potato Pie*

I first tried this delicious pie at a church potluck dinner and was immediately

hooked. I've spent many years perfecting my own recipe.

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*Anna Bargfrede, Sweet Springs, Missouri*  
*Remembrance Strawberry Pie*

This recipe is quick and easy. I found it years ago, but didn't use it until I started growing my own strawberries.

Once the berries ripen in spring, I always make this pie to take to church dinners. It's really popular!

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## ORANGE CHIFFON PIE

**1 envelope unflavored gelatin**  
**3/4 cup sugar**  
**1/4 teaspoon salt**  
**1/2 cup milk**  
**3 egg yolks, lightly beaten**  
**3/4 cup orange juice**  
**1/4 cup lemon juice**  
**1 teaspoon grated orange peel**  
**1/2 teaspoon grated lemon peel**  
**1 cup whipping cream, whipped**  
**1 pastry shell (9 inches), baked**  
**Oranges slices and fresh mint, optional**

In a saucepan, combine gelatin, sugar and salt. Add milk and egg yolks. Cook and stir over medium heat until mixture boils and gelatin dissolves. Remove



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## RHUBARB CREAM DELIGHT

**CRUST:**  
**1 cup all-purpose flour**  
**1/4 cup sugar**  
**1/2 cup butter**  
**RHUBARB LAYER:**  
**3 cups chopped fresh or frozen rhubarb (1/2-inch pieces)**  
**1/2 cup sugar**  
**1 tablespoon all-purpose flour**  
**CREAM LAYER:**  
**12 ounces cream cheese, softened**  
**1/2 cup sugar**  
**2 eggs**  
**TOPPING:**  
**1 cup (8 ounces) sour cream**  
**2 tablespoons sugar**  
**1 teaspoon vanilla**





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from the heat; add juices and peel. Chill until partially set. Fold in whipped cream and chill until mixture mounds.

Spoon into pie shell; chill thoroughly. Garnish with orange slices and mint if desired. **Yield:** 6-8 servings.

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*Tammy Jones, Springville, New York*  
*Orange Chiffon Pie*

My kids love oranges, so they especially enjoy this fruity pie. It's smooth

and delicious...and it makes a pretty presentation, too.

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Combine crust ingredients; pat into a 10-in. pie plate. Combine rhubarb, sugar and flour; toss lightly and pour into crust. Bake at 375° for 15 minutes. Meanwhile, in a mixing bowl, beat cream cheese and sugar until fluffy.

Beat in eggs, one at a time. Pour over hot rhubarb layer. Bake at 350° for 30 minutes or until almost set. Combine topping ingredients; spread over cream layer. Cool, then refrigerate. **Yield:** 10-12 servings.

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*Eleanor Timmerman, River Falls, Wisconsin*  
*Rhubarb Cream Delight*

I love cheesecake, and rhubarb is one of my favorite spring treats. So it's no

wonder I love this recipe! It's the best cheesecake-type pie I've ever eaten!

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**CHERRY BERRY PIE**

- 1 can (16 ounces) pitted red cherries**
  - 1 package (10 ounces) frozen red raspberries**
  - 3/4 cup sugar**
  - 3 tablespoons cornstarch**
  - 3 tablespoons butter**
  - 1/4 teaspoon almond extract**
  - 1/4 teaspoon red food coloring**
- Pastry for double-crust pie (9 inches)**

Drain cherries and raspberries; reserve 1-1/4 cups juice and set fruit aside. In a saucepan, combine sugar and cornstarch; gradually stir in fruit juice. Cook and stir over medium heat until the mixture begins to boil. Cook and stir 2 min-



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**MOM'S LEMON CUSTARD PIE**

- 1 cup sugar**
- 1 tablespoon butter, softened**
- 3 tablespoons all-purpose flour**
- 1/8 teaspoon salt**
- 2 eggs, separated**
- 1 cup milk**
- 1/4 cup fresh lemon juice**
- Grated peel of 1 medium lemon**
- 1 unbaked pie pastry (9 inches)**
- Whipped cream, optional**

Using a spoon, cream sugar and butter in a bowl until well mixed. Add flour, salt, egg yolks and milk; mix well. Add lemon juice and peel; mix well. In another bowl, beat egg whites until stiff peaks form; gently fold into lemon mixture. Pour into pie shell. Bake at 325° for 1 hour or until lightly browned and a



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utes longer. Remove from the heat; stir in butter, extract and food coloring. Gently fold in fruit. Cool slightly. Pour in-

to pie crust. Top with a lattice crust. Bake at 375° for 45 minutes or until bubbly. Cool. **Yield:** 6-8 servings.

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*Mamie Palmer, Sault Sainte Marie, Michigan*  
*Cherry Berry Pie*

Cherries and raspberries are plentiful here in the Upper Peninsula of Michigan, so it was natural to combine them

in one recipe. This recipe has been in my family for many years. I entered it in a contest and won first place!

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knife inserted near the center comes out clean. Cool. Garnish with whipped

cream if desired. Store in the refrigerator. **Yield:** 6-8 servings.

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*Jeannie Fritson, Kearney, Nebraska*  
*Mom's Lemon Custard Pie*

My mother often made this pie back when we were growing up. You might say it's stood the test of time, because today it's still my 75-year-old broth-

er's favorite! The beaten egg whites give it a delicate texture and make this custard pie quite unique. It's a great way to top off any meal.

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THE COUNTRY COOKING  
*Recipe Collection*  
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**PRIZE-WINNING  
PIES**

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