

Get your piece of the

Pie!

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Sincerely,



INGREDIENTS

Crust

- 1½ cups graham cracker crumbs
- 5 tbsp. sugar
- 6 tbsp. melted butter

Pie Filling

- 3 cups sweetened condensed milk
- ½ cup sour cream
- ½ cup fresh lime juice
- ¼ cup fresh lemon juice
- 1 tbsp. grated lime zest
- Lime slices
- Whipped cream

DIRECTIONS

In a medium bowl, mix graham cracker crumbs, sugar and melted butter until well blended. Press into a 9-inch pie plate. Bake at 375° F for 7 minutes. Chill for 1 hour.

Reduce heat to 350° F. In a medium bowl, mix condensed milk, sour cream, lime juice, and lemon juice. Pour filling into chilled pie crust and bake for 15 minutes or until almost set. Tiny bubbles should burst on the surface, but pie should not brown. Garnish with zest, lime slices and whipped cream.

BROUGHT TO YOU BY:



Pumpkin CHEFFON PIE

INGREDIENTS

- 1 packet plain gelatin
- ¼ cup cold water
- ¾ cup brown sugar, packed
- ¼ cup cornstarch
- ¼ tsp. salt
- 3 large eggs, separated
- ¼ cup cold milk
- 1 (15 oz.) can pumpkin
- 2 tsp. pumpkin spice
- ½ tsp. ginger
- 2 tbsp. boiling water
- 1 cup hot whole milk
- 2 tbsp. soft butter
- ¼ cup granulated sugar
- 1 graham cracker crust
- Caramel syrup

DIRECTIONS

In a small bowl, pour cold water over gelatin and set aside. In a large saucepan, combine brown sugar, cornstarch and salt. Add egg yolks, slightly beaten and combined with cold milk. Add pumpkin and mix. In a small bowl, mix pumpkin spice, ginger and boiling water. Place saucepan on stove over medium heat. Mix in spices, then slowly add hot milk. Cook until mixture comes to a boil. Reduce heat and cook slowly for 5 minutes, stirring constantly. Remove from heat. Add butter and mix well. Stir in gelatin and let mixture cool.

In a medium bowl, beat egg whites until soft peaks form, then beat in sugar until stiff peaks form. Add pumpkin mixture to egg whites. Quickly fold until evenly blended. Pour into prepared pie crust. Cover pie with plastic wrap and refrigerate for at least 4 hours. Drizzle with caramel syrup if desired.

BROUGHT TO YOU BY:



Turkey POT PIE

INGREDIENTS

- 5 Tbsp. butter
- 5 Tbsp. chopped yellow onion
- 5 Tbsp. flour
- 1 tsp. salt
- Dash of pepper
- 1 (14.5-oz.) can chicken broth
- 1 cup milk
- 2 cups cooked turkey, cut into chunks
- 1 (12-oz.) pkg. frozen mixed vegetables
- 2 refrigerated pie crusts

DIRECTIONS

Preheat oven to 425° F. In a large pot, melt butter over medium heat. Add onions and saute until soft. Whisk in flour, salt and pepper. Cook over low heat, stirring constantly, until mixture is smooth. Whisk in chicken broth and milk. Heat to boiling, stirring constantly, and cook until thickened, for about 2 minutes. Stir in turkey and vegetables.

Line a 9-inch deep-dish pie pan with 1 pie crust. Add turkey mixture, then cover with second pie crust. Pinch crust edges together and cut 2 slits in top crust.

Bake uncovered for 35-40 minutes or until crust is brown.

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