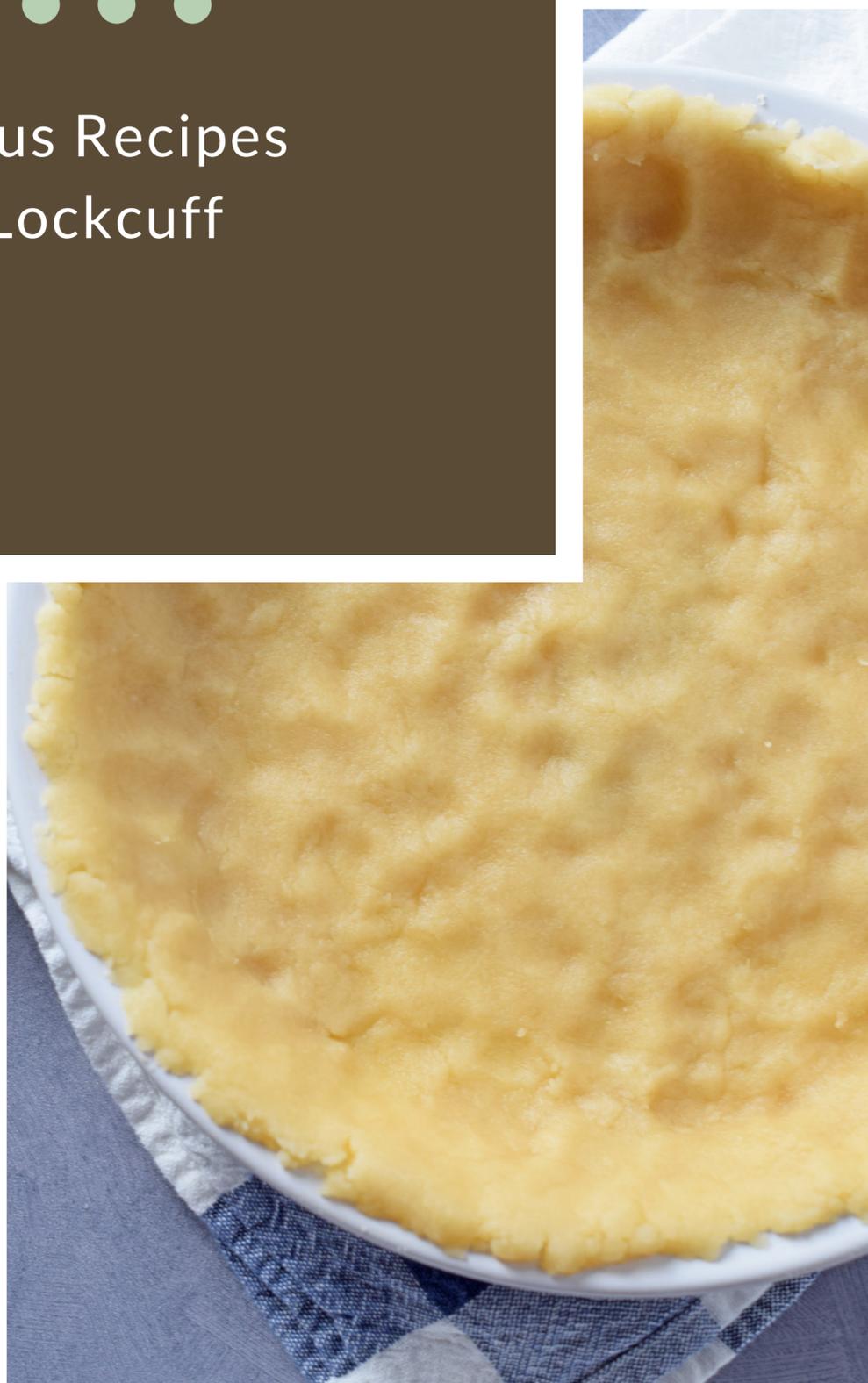




# PIE



10 Delicious Recipes  
By Mel Lockcuff





## About Mel

Hi, I'm Mel - the blogger behind [AdventuresofMel.com](http://AdventuresofMel.com). I'm a wife, mom, homeschool teacher, foodie, chief pie maker, nature lover, outdoor enthusiast, avid book lover, vintage collector, and all 'round adventure seeker.

Having grown up learning how to cook with my mom and both of my grandmas, I have a love for creating and sharing recipes. I love making special desserts, including pie, for family and holiday get togethers.

Here are just a few of my favorite pie recipes, including a shortcut no-roll pie crust. I hope you enjoy!

You can find more delicious recipes on my blog - [AdventuresofMel.com](http://AdventuresofMel.com). In addition to desserts, you'll find healthy dinner ideas, comfort foods, appetizers, Instant Pot recipes, and so much more!

I'd love to connect with you on social media, as well. You can find me on Facebook at [Facebook.com/AdventuresofMel](https://www.facebook.com/AdventuresofMel), and on Instagram, Pinterest, and Twitter @mellockcuff.

# SHORTCUT NO-ROLL PIE CRUST

*No-Roll Pie Crust recipe perfect for fruit pies, custard pie, and more.  
Made with oil, mix and press into a pie plate for a delicious homemade crust.*

## INGREDIENTS

- 2 cups all-purpose flour
- 2 teaspoons sugar
- 1 1/4 teaspoon salt
- 2/3 cup canola oil
- 3 tablespoons milk

## INSTRUCTIONS

1. Mix together the flour, sugar, and salt.
2. In a separate bowl (or glass measuring cup), whip together the oil and milk with a fork.
3. Add the oil mixture to the dry ingredients, and stir together with a fork until the flour is all moistened.
4. If you're making a fruit cobbler, save back about a third of the mixture to crumble on top of the pie.

5. Press the remaining dough evenly in a pie plate, covering the bottom and the sides.
6. If you want to crimp the edges, go right ahead. But there's no need if you don't want to.
7. And that's it, your no-roll pie crust is ready for filling. Bake according to the instructions for whatever type of pie you're making.



# MERINGUE PIE TOPPING

*Meringue Pie Topping doesn't have to be so intimidating. This recipe makes a beautiful meringue that's light, fluffy, and melt-in-your-mouth scrumptious!*

## INGREDIENTS

- 6 teaspoons sugar
- 1 tablespoon corn starch
- 1/2 cup water
- 3 egg whites

## INSTRUCTIONS

1. In a small saucepan, whisk together the sugar corn starch, and water.
2. Place the saucepan on medium heat and bring to a boil, constantly stirring the mixture..
3. Boil the mixture, constantly stirring, until it thickens.
4. Remove the saucepan from the heat, and allow the mixture to cool.
5. Meanwhile, separate your eggs; you'll need 3 egg whites.
6. Beat together the egg yolks and heavy whipping cream.
7. Beat those egg whites in a mixing bowl until they begin to form peaks.
8. Add the cooled sugar mixture to the stiffly beaten egg whites, and beat some more, until your meringue begins to form stiff peaks.

9. Spread the meringue all over the top of your pie, making sure to spread it all the way up to the edges of your pie.
10. At this point, you can form curls with a spoon if you want... I just used my spatula to kinda form a few little curls and left it with a somewhat wavy appearance.
11. Bake your pie for at least 15 minutes at 350°, maybe a little longer to ensure that your meringue is cooked through. It will start to turn golden.
12. Remove from the oven and allow to cool on a wire rack for about an hour. Then refrigerate for at least 2 to 3 hours before serving.

# CHOCOLATE MERINGUE PIE

*Chocolate Meringue Pie with a rich, creamy filling and fluffy homemade meringue. Delicious dessert recipe perfect for your inner chocolate lover!*

## INGREDIENTS

- 1 single pie crust
- 4 egg yolks, beaten
- 1 1/4 cups sugar
- 1/3 cup corn starch
- 1/2 teaspoon salt
- 3 cups heavy whipping cream
- 1 tablespoon salted butter
- 1 teaspoon vanilla extract
- 6 tablespoons cocoa powder
- 1 meringue pie topping

## INSTRUCTIONS

1. Make and bake a traditional roll-out pie crust or an easy shortcut no-roll pie crust.
2. Pre-heat the oven to 350°.
3. In a large (somewhat deeper) saucepan, mix together the sugar, corn starch, and salt.
4. Separate your egg yolks out (but save back 3 of your whites for the meringue pie topping).
5. Beat the egg yolks.
6. Beat together the egg yolks and heavy whipping cream.
7. Add the egg/cream mixture to the sugar mixture in your saucepan, and whisk everything together well.
8. Bring this mixture to a boil over medium heat, constantly stirring so the mixture doesn't scorch.
9. Once it comes to a boil, reduce the heat just a bit, and let it boil for maybe half a minute, constantly stirring.

10. Note: You don't want to boil it too long because if you do, an oil will form and start to separate from your mixture. If this happens, don't despair; it's totally fixable. Just pour as much of the oil off as much as possible without losing your filling, and your pie filling will be right as rain... No need to make a whole new filling.)
11. Remove the mixture from the heat.
12. Immediately whisk in the butter, vanilla, and cocoa powder. Mix well.
13. Pour the pie filling into your prepared and baked pie crust.
14. Top with meringue and bake at 350° for about 15 minutes, maybe a little longer, or until the meringue begins to turn a warm golden color.
15. Remove the pie from the oven, and cool for 1 hour, preferably on a wire rack.
16. Then refrigerate for at least a couple of hours before serving. Also keep any leftover pie refrigerated.
17. Slice, serve, and enjoy!

# APPLE CRUMB PIE

*Apple Crumb Pie, made with fresh apples and a scrumptious brown sugar crumble topping, a delicious dessert. My family's favorite apple pie recipe!*



## INGREDIENTS

- 1 single pie crust
  - 12 medium to large apples
  - 2 tablespoons salted butter
  - 2 tablespoons sour cream
  - 1/4 cup pure cane sugar
  - 1/4 cup brown sugar
  - 1 tablespoon flour
  - 1 teaspoon ground cinnamon
  - 1/2 teaspoon ground nutmeg
  - 1/4 teaspoon allspice
  - 3 teaspoons lemon juice
- Topping:**
- 1/2 cup flour
  - 1/4 cup brown sugar
  - 1/4 cup pure cane sugar
  - 1/4 cup cold salted butter, sliced

## INSTRUCTIONS

1. Pre-heat the oven to 375°.
2. You'll need a single pie crust for this pie, so first things first, make a pie crust and stick it in the fridge to chill while you're creating the filling.
3. Wash, core, peel, and thinly slice the apples, adding them to a large mixing bowl.
4. Melt the butter, and mix it into the prepared apples.
5. Add the sour cream, pure cane sugar, brown sugar, flour, spices, and lemon juice to the apple mixture. Mix together well.
6. Take your pie crust out of the fridge, and pour your apple mixture into the pie shell.
7. For the crumb topping, mix together the flour, brown sugar, pure cane sugar, and sliced butter with a pastry blender. It will form into a nice crumbly mixture.



8. Top off your pie with the crumb topping, making sure you crumble it all up around the edge, as well.
9. Place your pie plate on a baking sheet (a cookie sheet works just fine), and bake at 375° for about an hour, possibly a little longer depending on whether or not your crust is done. You want the topping to turn a nice golden brown. And as I've recommended before, you can use a pie shield to keep your crust from getting too brown around the edges.
10. Once the pie is done, take it out of the oven, and allow it to cool.
11. While you're waiting, you can even mix up a quick batch of whipped cream to top off your pie when it's ready to serve. Yum!

(This recipe is adapted from my favorite Taste of Home cookbook. I've switched up a few things to make it suit more of my own tastes and those of my family.)

# CARAMEL CUSTARD PIE

*Caramel Custard Pie, made with an easy shortcut pie crust and a brown sugar caramel twist.  
Delicious dessert and a family favorite recipe!*



## INGREDIENTS

### Caramelized Crust:

- 1 Easy Shortcut No-Roll Pie Crust
- 1/4 cup brown sugar
- 1/4 cup pure cane sugar
- 2 teaspoons flour

### Custard Filling:

- 3 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon caramel extract
- 1 3/4 cups milk
- 3 tablespoons pure cane sugar
- 1 teaspoon salt
- Pinch of nutmeg

## INSTRUCTIONS

1. Pre-heat the oven to 350°.
2. Make an Easy Shortcut No-Roll Pie Crust, and press it into your pie plate.
3. Mix the brown sugar, granulated sugar, and flour together.
4. Then lightly press the brown sugar mixture into your crust, pressing into the bottom and sides. You may have a little bit left over.
5. For the filling, mix together the eggs, vanilla, caramel extract, milk, sugar, and salt. Don't let the mixture become too frothy; just make sure it's blended well.
6. Pour the egg mixture into your pie crust.
7. Sprinkle the top of the pie with a pinch of nutmeg.



8. Bake at 350° for about 45 minutes to an hour. You may want to use a pie shield to keep the edges of your pie from burning.
9. Insert a knife in the center; if it comes out clean, the pie should be done.
10. Let the pie cool; it may sink just a bit.
11. Store in the refrigerator, and you may even want to chill overnight before serving.
12. Serve alone or with whipped cream and fresh fruit. Enjoy!

(Recipe adapted from Healthy Cooking/Taste of Home.)



# CLASSIC PECAN PIE

*Classic Pecan Pie, delicious old-fashioned sweet treat made with just a few simple ingredients.  
Easy recipe, perfect for your holiday dessert table!*

## INGREDIENTS

- 1 single pie crust
- 3 tablespoons salted butter
- 1 cup pure cane sugar
- 3 eggs
- 1/2 cup dark corn syrup
- 1 teaspoon vanilla extract
- 1 to 1 1/2 cups pecan halves

## INSTRUCTIONS

1. First things first, mix up a pie crust... You can make a more traditional roll-out pie crust or an easier shortcut no-roll crust.
2. Chill the pie crust 'til you're ready to pour in the filling.
3. Pre-heat the oven to 450°.
4. Using a mixer, cream together the butter and sugar. And by cream, I mean mix together really well until it becomes a creamy mixture.
5. Lightly beat the eggs together. Then mix them into the butter/sugar mixture.
6. Add dark corn syrup and vanilla to the mixture, mixing well.
7. Stir in the pecans by hand.
8. Pour the pie filling into your unbaked pie crust.

9. Bake the pie at 450° for about 10 minutes. Then reduce the heat to 350° and bake an additional 30 minutes.
10. You may want to use a pie shield or a strip of aluminum foil to keep the edges of your pie crust from getting too dark or burning.
11. When your pie is fully cooked through, remove it from the oven and cool on a wire rack.
12. Serve each slice with a creamy delicious dollop of whipped cream!



# STRAWBERRY CREAM PIE

*Can't get enough strawberry recipes? Make the most of berry season with a delicious Strawberry Cream Pie. Strawberries and cream cheese make a delicious combo!*



## INGREDIENTS

- 2 8-ounce packages cream cheese
- 1 1/2 cups powdered sugar
- 1 tablespoon milk
- 3-4 cups sliced berries
- 1 single pie crust

## INSTRUCTIONS

1. Mix the crust and bake according to the instructions for your preferred recipe.
2. Allow the crust to cool in the pan.
3. Wash and slice the berries, and set aside.
4. Mix together the cream cheese, powdered sugar, and milk.
5. When your pie crust has cooled, spread the creamy filling in the crust.
6. Top with berries; you can put as few or as many as you like. We prefer to pile the pie high with berries. (Also, a tip to get more juice... Mix the berries with a small amount of sugar, and mix well. Juice will form as you mix in the sugar.)



7. Chill the pie in the fridge for at least 1-2 hours. (We think the pie tastes even better the next day.)
8. Serve and enjoy!

# SWEET POTATO PIE

*Nothing says Thanksgiving quite like Aunt Jennie's Sweet Potato Pie. Print the recipe for this scrumptious dessert you'll definitely want to add to your holiday menu.*

## INGREDIENTS

- 4 large sweet potatoes
- 4 eggs
- 1 tablespoon flour
- 1/2 pound butter
- 1 can evaporated milk
- 2 cups pure cane sugar
- Nutmeg, to taste
- 1 single pie crust

## INSTRUCTIONS

1. Wash and bake sweet potatoes 'til cooked fully through.
2. Once sweet potatoes have cooled, remove the skins.
3. Mix together the sweet potatoes, eggs, flour, butter, evaporated milk, sugar, and nutmeg. Whip with a mixer until the mixture is light and fluffy.

4. Pour the pie filling into the prepared pie crust/s and bake at 350° for about 1 hour, or until firm.
5. Serve with whipped topping and enjoy!

# PEACH COBBLER IN A SKILLET

*Peach cobbler is probably the easiest dessert recipe you could ever make. Bake it up in your favorite cast iron skillet (or baking dish), serve with vanilla ice cream, and watch it disappear.*

## INGREDIENTS

### Crust:

- 2 cups flour
- 3-4 tablespoons sugar
- 1/2 teaspoon salt
- 3/4 cup unsalted butter, softened
- 3-4 tablespoons milk

### Filling:

- 8 to 12 peaches
- 1/2 to 2/3 cup sugar
- 1 teaspoon salt
- 1/2 tablespoon corn starch
- 1/4 cup salted butter
- 1/2 tablespoon ground cinnamon

## INSTRUCTIONS

1. Preheat the oven to 425°. Bring down to 375°.
2. For the crust, combine the dry ingredients and set aside.
3. Combine the softened butter and milk in a smaller bowl.
4. Add the milk mixture to the dry ingredients, stirring with a fork.
5. Set aside 1/4 of the dough for the topping.
6. Press the rest of the dough into a baking dish or large cast iron skillet. Press it up the sides until the crust covers the dish or skillet.
7. Wash, peel, and slice the peaches into a large mixing bowl.
8. Add in sugar, salt, corn starch, and cinnamon. Mix well.
9. Pour the peach mixture into the crust, and top with sliced butter.

10. Finally, crumble your saved crust topping over the peach mixture.
11. Bake for 40 minutes to 1 hour, until the crust is golden brown.
12. Serve with a scoop of vanilla ice cream and enjoy!

# CLASSIC PUMPKIN PIE

*Classic Pumpkin Pie, straight from Grandma's recipe box. The best ever traditional pumpkin pie recipe that's perfect for the holiday dessert table!*



## INGREDIENTS

- 1 single pie crust
- 1 1/4 cups brown sugar
- 3/4 teaspoon salt
- 1 1/2 tablespoons flour
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 3 eggs, slightly beaten
- 2 2/3 cups pumpkin puree
- 1 1/2 teaspoons milk
- 1/2 cup evaporated milk

## INSTRUCTIONS

1. Pre-heat the oven to 425°.
2. Make a single pie crust. This is a thicker pie, so you can either make it into 1 pie, or you can make 2 smaller pies.
3. Mix together the brown sugar, salt, flour, and spices.
4. Slightly beat the eggs, and add them to the mixture.
5. Add the pumpkin puree, milk, and evaporated milk. Mix together well.
6. Once everything is mixed together well, pour the mixture into your pie shell.
7. Use a pie shield to keep the crust from burning.



8. Bake at 425° for about 15 minutes; then reduce the temp to 350° and bake for about 40 minutes or until a knife inserted near the center comes out clean.
9. Allow the pie to cool. Then serve with whipped cream or chill in the refrigerator until you're ready to serve.

