

Sheet1

NAME,C,41	TIME,C,15	YIEI	CALCQ1,C,€Q2,C,€Q3,CQ4,C,€Q5,C,€Q6,C,€Q7,C,6							
AMERICAN APPLE TART	4 HOURS	10 255 1	5	1/8			6	1		
GEORGIA PEACH PIE	3 HOURS	10 350 8	1	1/3 1/4	1	1	1	1		
PEANUT PIE	3 HOURS	12 360 1	3	1 1/2	1/2	1/2	1/2	1		
CLASSIC CHEESE PIE	4 HOURS	10 325 1	1 1/2	2 1/2	1/2	1/2	1			
JONE'S LEMON MERINGUE PIE	4 HOURS	10 255 1	3	1/3 1/8	1 1/4	1 1/2	4			
BAVARIAN-CREAM PIE	5 HOURS	10 280 1	1 1/4	1/8 3		1	1			
STRAWBERRY PIE	2 1/2 HOURS	8 230 1	1	1 1	3					
AWARD WINNING APPLE PIE	45 MINUTES	8 400 5	1/2	3/4 1/3	3/4	6				
CUSTARD PEACH PIE	3 HOURS	10 360 1/2		1/3 4	1	1	3			
RICOTTA KEY LIME PIE	30 MINUTES	8 265 1 1/4	3	1 1	2/3	2	1/2			
IMPOSSIBLE PUMPKIN PIE	1 HOUR	8 260 1	1	2 2	3/4	1/2	2 1/2			
CHESS PIE	3 HOURS	10 290 1	5	3 1 1/4	1/2	2	2			

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		M1,C,12	M2,C,12	M3,C,12	M4,C,12	M5,C,12
Q8,CQ9,CQ10,C,6		CUP	TBS.	TSP.		
1		LARGE	CUP	CUP	TSP.	9 INCH
		9 INCH		CUP	CUP	CUP
		8 INCH	8 OZ. PKGE.		CUP	TSP.
1	1/4	9 INCH	MEDIUM	CUP	TSP.	CUPS
1	1/4	9 INCH	CUPS	TSP.		
		9 INCH	QUART	CUP	CUP	TBS.
		CUPS	CUP	TSP.	CUP	CUP
	4	TSP.		CUP	MEDIUM	8 OZ. CNTR.
1/2	2	CUP	TBS.	15 OZ. CNTR.	ENVELOPE	CUP
2		16 OZ. CAN	13 OZ. CAN	TBS.		CUP
1	1/4	8 INCH	TBS.		CUP	CUP

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M6,C,12	M7,C,12	M8,C,1	M9,C,1	M10,C,12	I1,C,47
MEDIUM	10 OZ. JAR	TSP.			ALL-PURPOSE FLOUR
TBS.	TBS.				PEACHES
TSP.	CUP				PIE CRUST
8 OZ. CNTR.					GRAHAM CRACKER CRUMB PIE CRUST
CUPS		TBS.	TSP.		PIE SHELL
ENVELOPE	TSP.	CUP	TSP.		BAKED PIE SHELL
					BAKED PIE CRUST
TBS.					TART APPLES
TSP.	LARGE		TBS.		SALT
	CUP	CUP	TSP.		GRAHAM CRACKER CRUMBS
CUP	TSP.	TSP.			PUMPKIN
TBS.	TBS.	TSP.	TSP.		PIE CRUST

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I2,C,47	I3,C,47	I4,C,47	I5,C,47
BUTTER	SALT	SUGAR	WATER
SUGAR	ALL-PURPOSE FLOUR	GROUND CINNAMON	2 CRUST PIE CRUST
EGGS	DARK CORY SYRUP	SUGAR	PEANUT BUTTER
SOFTENED CREAM CHEESE	EGGS	SUGAR	VANILLA EXTRACT
LEMONS	CORNSTARCH	SALT	SUGAR
MILK	SALT	EGGS, SEPARATED	SUGAR
STRAWBERRIES	WATER	SUGAR	CORNSTARCH
SUGAR	CINNAMON	SUGAR	ALL-PURPOSE FLOUR
ALL-PURPOSE FLOUR	SHORTENING	PEACHES	SOUR CREAM
MELTED BUTTER	RICOTTA CHEESE	UNFLAVORED GELATIN	SUGAR, DIVIDED
EVAPORATED MILK	BUTTER, SOFTENED	EGGS	SUGAR
BUTTER	EGGS	SUGAR	MILK

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I6,C,47	I7,C,47	I8,C,47	I9,C,47
APPLES	APRICOT PRESERVES	LEMON JUICE	
BUTTER, CUT INTO BITS	MILK		
VANILLA EXTRACT	SALTED PEANUTS		
SOUR CREAM			
WATER	EGGS,SEPARATED	BUTTER	CREAM OF TARTAR
UNFLAVORED GELATIN	VANILLA EXTRACT	WHIPPING CREAM	GROUND NUTMEG
BUTTER			
VANILLA EXTRACT	EGG YOLKS	SUGAR	BUTTER
EGGS, SEPARATED	FRESH LIME JUICE	WATER	GRATED LIME PEEL
BISQUICK BAKING MIX	PUMPKIN PIE SPICE	VANILL EXTRACT	
ALL-PURPOSE FLOUR	CORNMEAL	VANILLA EXTRACT	SALT

I10,C,47

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ST1,C,142

IN MEDIUM BOWL, MIX FLOUR, BUTTER, SALT, 2 TBS. SUGAR, AND 2 TBS. COLD WATER WITH FINGERS UNTIL BALLS FORM. PEEL AND THINLY SLICE PEACHES. TOSS PEACHES IN LARGE BOWL WITH SUGAR, FLOUR AND CINNAMON. PLACE PIE CRUST IN PLATE. PREHEAT OVEN TO 350F.

PREHEAT OVEN TO 375F. GREASE PIE PLATE AND PLACE PIE CRUST.

GRATE 1 TBS. LEMON PEEL AND SQUEEZE 1/2 CUP JUICE. SET ASIDE. IN 2 QT. SAUCEPAN, STIR CORNSTARCH, SUGAR AND 1/2 CUP MILK UNTIL WELL MIXED. IN 1 QT. SAUCEPAN, BEAT MILK, SALT, EGG YOLKS AND 1/4 CUP SUGAR UNTIL WELL MIXED. SPRINKLE GELATIN OVER STRAWBERRIES. WASH AND DRAIN STRAWBERRIES. SIMMER 3/4 CUP WATER AND 1 CUP STRAWBERRIES FOR 3 MINUTES.

PEEL AND SLICE APPLES. ARRANGE IN 9 INCH PASTRY SHELL. MIX 1/2 CUP SUGAR AND CINNAMON. SPRINKLE OVER APPLES. IN MEDIUM BOWL, STIR SALT AND 1 CUP FLOUR. CUT IN SHORTENING UNTIL CRUMBS FORM.

PREHEAT OVEN TO 350F. IN SMALL BOWL, COMBINE CRUMBS AND MELTED BUTTER. PRESS ONTO BOTTOM AND

PREHEAT OVEN TO 350F. GREASE 10 INCH PIE PLATE. BEAT ALL INGREDIENTS 1 MINUTE IN BLENDER ON HIGH.

PREHEAT OVEN TO 300F. MELT BUTTER AT LOW HEAT IN 2 QT. SAUCEPAN. BEAT IN EGGS, SUGAR, MILK, FLOUR,

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ST2,C,142

PRESS DOUGH ONTO BOTTOM OF 9 INCH TART PAN WITH REMOVABLE BOTTOM AND REFRIGERATE.

PREHEAT OVEN TO 425F. SPOON MIXTURE INTO CRUST. APPLY TOP CRUST LATICE STYLE. BRUSH WITH MILK.

AT MEDIUM SPEED IN LARGE BOWL, BEAT EGGS, CORN SYRUP, SUGAR, PEANUT BUTTER AND VANILLA UNTIL SM

AT LOW SPEED IN SMALL BOWL, BEAT CREAM CHEESE, EGGS, SUGAR AND VANILLA UNTIL MIXED. BEAT AT HIGH

STIR IN WATER AND COOK OVER MEDIUM HEAT UNTIL THICK. BOIL FOR 1 MINUTE. REMOVE FROM HEAT.

COOK OVER MEDIUM HEAT, STIRRING UNTIL THICK. REMOVE FROM HEAT, STIR IN VANILLA. REFRIGERTE, STIRRI

BLEND IN SUGAR, CORNSTARCH AND 1/3 CUP WATER. BOIL FOR 1 MINUTE STIRRING OCCASIONALLY. COOL.

MIX 1/3 CUP SUGAR WITH FLOUR, CUT IN BUTTER TIL CRUMBLY. SPRINKLE OVER APPLES.

SPRINKLE 2-3 TBS. COLD WATER, 1 AT A TIME, INTO MIXTURE, MIXING WITH FORK UNTIL ALL STAYS TOGETHER.

IN BLENDER, PUREE RICOTTA. IN SAUCEPAN, COMBINE GELATIN AND 1/3 CUP SUGAR. STIR IN EGG YOLKS, LIME

POUR MIXTURE INTO PLATE. BAKE 50-55 MINUTES. COOL ON WIRE RACK.

POUR MIXTURE INTO PIE CRUST. BAKE 1 HOUR, COOL PIE ON RACK AND REFRIGERATE.

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ST3,C,142

PEEL AND CORE 3 APPLES - CUT INTO CHUNKS. IN BLENDER COMBINE 1/4 CUP WATER WITH ONE THIRD OF APPLE JUICE. BAKE PIE 50 MINUTES OR UNTIL BUBBLY. COOL ON RACK 1 HOUR.

PLACE PLATE ON OVEN RACK AND POUR IN MIXTURE. BAKE 55-60 MINUTES AND COOL ON RACK.

BAKE 35 MINUTES OR UNTIL SET. COOL ON WIRE RACK AND REFRIGERATE.

BEAT EGG YOLKS, STIR IN SMALL AMOUNT OF CORNSTARCH MIXTURE IN SMALL BOWL. SLOWLY POUR EGG MIXTURE INTO BOWL WITH MIXER AT HIGH SPEED IN LARGE BOWL, BEAT EGG WHITES UNTIL PEAKS FORM, GRADUALLY ADDING 1/4 CUP SUGAR.

POUR GLAZE OVER BERRIES IN PIE SHELL. REFRIGERATE 2 HOURS OR UNTIL FIRM.

BAKE AT 400F FOR 35-40 MINUTES. THERE IS NO TOP CRUST ON THIS PIE.

ROLL ON FLOURED SURFACE WITH FLOURED ROLLING PIN ABOUT 2 INCHES LARGER THAN 9 INCH PIE PLATE. LINE AND CRIMP EDGE. COOK, STIRRING OVER LOW HEAT UNTIL GELATIN DISSOLVES - ABOUT 5 MINUTES. WHISK IN RICOTTA AND LIME JUICE.

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ADD REMAINING APPLES AND BLEND UNTIL SMOOTH. POUR INTO 3 QT. SAUCEPAN. STIR IN 1/3 CUP APRICOT PR

RETURN SAUCEPAN TO HEAT, STIRRING CONSTANTLY FOR 5 MINUTES. REMOVE FROM HEAT, STIR IN BUTTER, L
AT MEDIUM SPEED IN SMALL BOWL, BEAT CREAM UNTIL PEAKS FORM. FOLD CREAM AND GELATIN MIXTURE INTO

TRIM EDGES LEAVING 1 INCH OVERHANG, FOLD AND FLUTE. PREHEAT OVEN TO 425F. PEEL PEACHES AND CUT
BEAT EGG WHITES UNTIL PEAKS FORM. SLOWLY BEAT IN 1/3 CUP SUGAR, BEAT UNTIL STIFF. FOLD INTO RICOTT

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ST5,C,142

HIGH TO BOILING OVER HIGH HEAT. REDUCE TO MEDIUM AND COOK UNCOVERED 20 MINUTES. PEEL REMAINING

POUR INTO SHELL. PREHEAT OVEN TO 400F. WITH MIXER AT HIGH SPEED IN SMALL BOWL, BEAT EGG WHITES AND
SPOON MIXTURE INTO PIE SHELL. SPRINKLE WITH GROUND NUTMEG. REFRIGERATE PIE ABOUT 3 HOURS OR UNTIL

BEAT SOUR CREAM, VANILLA, EGG YOLKS, 1 CUP SUGAR AND 1/4 CUP FLOUR IN BOWL WITH FORK. POUR OVER
SPOON FILLING INTO CRUST. REFRIGERATE 3 HOURS.

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ST6,C,142

CUT INTO WEDGES AND TOSS IN BOWL WITH LEMON JUICE AND 2 TBS. SUGAR. PREHEAT OVEN TO 400F. SPREA

GRADUALLY SPRINKLE IN REMAINING SUGAR, 2 TBS. AT A TIME, BEAT UNTIL DISSOLVED.

IN SMALL BOWL WITH HAND COMBINE, BUTTER, 1/2 CUP FLOUR, 1/4 CUP SUGAR UNTIL CRUMBS FORM. CAREFUL

Sheet1

ST7,C,142

BAKE 45 MINUTES AND PLACE ON RACK. STRAIN PRESERVES TO SAUCEPAN. HEAT TO BOILING AND THICK. BRU

SPREAD MERINGUE OF FILLING TO TOP OF CRUST, SWIRL WITH SPOON. BAKE 10 MINUTES UNTIL GOLDEN, COO

BAKE 15 MINUTES LONGER. COOL ON WIRE RACK 1 HOUR.

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