AMERICAN PIE CELEBRATION
The Crisco American Pie Celebration pays tribute to the great American tradition of pie baking! We are all familiar with the phrase “as American as apple pie”. At Crisco, we know there’s more to pies than apples.

To find the best pie recipes in America, Crisco pie bake-offs are held at State and County fairs in each of the fifty states throughout the country. In each State, bakers compete in a pie category chosen to reflect the unique personality of the State and to include native grown ingredients. For example, the category in Hawaii is Macadamia Nut Pie, Vermont is Maple Cream Pie, and Kansas is Beef Pot Pie.

All recipes are the original creations of bakers and are judged on the quality of the crust, filling, appearance, and originality. The winning baker from each contest goes on to represent their State at the national competition for the title of THE AMERICAN PIE, and an exciting grand prize.

For 1988-89, the National Finals were held in Los Angeles, CA. The judging panel was led by Mildred Ying, Food Editor of Good Housekeeping Magazine. Good Housekeeping featured the top winning pie recipes in their October, 1989 issue.

The $10,000 Grand Prize package was a Kitchen Aid “Dream Kitchen” including a refrigerator, range, dishwasher, trash compactor, and hot water dispenser, and a check from Crisco for kitchen remodeling.

The Crisco American Pie Celebration was first started to celebrate Crisco’s 75th Anniversary in 1986. It is now an annual event. We invite you to try these delicious, blue ribbon recipes from the 1988-89 competition and start developing your recipe for your State contest.

Join the Celebration!
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Classic Crisco Crust

8 or 9-Inch Single Crust
1 1/3 cups all-purpose flour
1/2 teaspoon salt
1/2 cup Crisco Shortening
3 tablespoons cold water

8 or 9-Inch Double Crust
2 cups all-purpose flour
1 teaspoon salt
3/4 cup Crisco Shortening
5 tablespoons cold water

10-Inch Double Crust
2 2/3 cups all-purpose flour
1 teaspoon salt
1 cup Crisco Shortening
7 to 8 tablespoons cold water

1. Combine flour and salt in bowl.
2. Cut in Crisco using pastry blender (or 2 knives) until all flour is blended in to form pea-size chunks.
3. Sprinkle water, one tablespoon at a time. Toss lightly with fork until dough will form a ball.

For single crust.
4. Press dough ball between hands to form 5 to 6-inch "pancake". Flour rolling surface and pin lightly. Roll dough into circle.
5. Trim one inch larger than upside-down pie plate. Loosen dough carefully.

7. Fold edge under and flute.
8. For recipe calling for unbaked pie shell, follow baking directions given in that recipe.
For recipe calling for baked pie shell, heat oven to 425°F. Thoroughly prick bottom and sides with fork (50 times) to prevent shrinkage. Bake at 425°F for 10 to 15 minutes or until lightly browned.

For double crust.
4, 5, 6. Divide dough in half. Roll each crust separately and transfer to pie plate as described above in Steps 4-6.
7. Trim edge even with pie plate. Moisten pastry edge with water.
8. Add desired filling to unbaked pie shell. Roll top crust same as bottom and lift onto filled pie. Trim 1/2 inch beyond edge of pie plate. Fold top edge under bottom crust and flute. Cut slits in top crust or prick with fork.
9. Bake according to filling recipe.

Alternate Rolling Technique: Roll each dough "pancake" between unfloured sheets of waxed paper or plastic wrap. Peel off top sheet. Flip into pie plate. Remove other sheet.
Contemporary Crisco Crust

8 or 9-Inch Single Crust
1/2 cup Crisco Shortening
3 tablespoons cold water
1 1/3 cups all-purpose flour
1/2 teaspoon salt

8 or 9-Inch Double Crust
3/4 cup Crisco Shortening
5 tablespoons cold water
2 cups all-purpose flour
1 teaspoon salt

1. Place Crisco, water and flour in processor bowl. Sprinkle salt over flour.
2. Process 3 to 5 seconds until dough just forms. Shape into ball.

For single crust.
3. Press dough ball between hands to form 5 to 6-inch "pancake". Flour each side of dough lightly. Slide into 2-gallon (13 x 15-inch) plastic food storage bag, centering "pancake" same distance from sealed edges. Do not close open end.
4. Place on dampened counter top. Roll dough into circle until almost touching edges and about 2 inches away from opening. (Sprinkle a little more flour over pastry if it sticks to bag. Turn bag for even rolling.)
5. Slit bag with scissors or sharp knife on all 3 sides. Remove top sheet and discard.
6. Flip into pie plate.
7. Peel off plastic. Trim pastry one inch larger than upside-down pie plate. Press to fit. Fold edge under and flute.
8. For recipe calling for unbaked pie shell, follow baking directions given in that recipe. For recipe calling for baked pie shell, heat oven to 425°F. Thoroughly prick bottom and sides with fork (50 times) to prevent shrinkage. Bake at 425°F for 10 to 15 minutes or until lightly browned.

For double crust.
3,4,5,6. Divide dough in half. Roll each crust in separate bag as described above in Steps 3-6. Flip into pie plate.
7. Peel off plastic. Press to fit. Trim edge even with pie plate. Moisten pastry edge with water.
8. Add desired filling to unbaked pie shell. Cover with top crust. Trim 1/2 inch beyond edge of pie plate. Fold top edge under bottom crust and flute. Cut slits in top crust or prick with fork.
9. Bake according to filling recipe.

Note: For flakier crust, freeze shortening in tablespoon-size chunks before processing.
Minnesota

Chocolate Pie
Nita Schemmel, Mankato, MN

Crust
Unbaked 8-inch Classic Crisco Single Crust

Filling
1/4 cup granulated sugar
1/4 cup firmly packed brown sugar
2 tablespoons all-purpose flour
2/3 cup light corn syrup
2/3 cup dark corn syrup
1/4 cup butter or margarine, softened
1/4 teaspoon salt
3 eggs
1 1/2 teaspoons vanilla
1 packet (1 ounce) unsweetened premelted baking chocolate flavor
1/2 cup walnut pieces
1/4 cup shredded coconut
1/4 cup semi-sweet mini chocolate chips
6 walnut halves

1. Heat oven to 450°F.
2. For filling, combine granulated sugar, brown sugar, flour, light corn syrup, dark corn syrup, butter, salt, eggs, vanilla and chocolate in large bowl. Blend well. Fold in nut pieces, coconut and chips. Pour into unbaked pie shell. Top with nut halves.
3. Bake at 450°F for 10 minutes. Reduce oven temperature to 375°F. Bake for 40 to 45 minutes or until filling is set in center, shielding top of pie with foil if necessary, to prevent overbrowning. Cool to room temperature before serving.

ONE 8-INCH PIE

Michigan

Granny's Cherry Pie
Doris Powell, DeWitt, MI

Crust
Unbaked 9-inch Classic Crisco Double Crust

Filling
1 cup sugar
1/3 cup all-purpose flour
1/8 teaspoon salt
1/8 teaspoon cinnamon
3 1/2 cups fresh or frozen dry pack pitted red tart cherries
1/4 teaspoon almond extract
1 1/2 tablespoons butter or margarine, melted

1. Heat oven to 425°F.
2. For filling, combine sugar, flour, salt, cinnamon, cherries and almond extract in bowl. Mix well. Spoon into unbaked pie shell. Drizzle with melted butter. Moisten pastry edge with water.
3. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.
4. Bake at 425°F for 40 to 45 minutes, shielding crust edge with foil, if necessary, to prevent overbrowning. Cool until barely warm or to room temperature before serving.

ONE 9-INCH PIE
North Dakota

Rhubarb Pie
Tobi Lynn, Minot, ND

Tobi created this award winning recipe with the help of her mother-in-law, Gladys Lynne. To represent the State of North Dakota, the pie was topped with decorative wheat grains from a relative's field, joined together with a pastry bow.

Crust
Unbaked 10-inch Classic Crisco
Double Crust prepared with Butter Flavor Crisco

Filling
1 1/2 cups sugar, divided
4 tablespoons cornstarch, divided
2 tablespoons quick cooking tapioca, divided
2 cups freshly cut strawberry rhubarb or frozen dry pack
1 teaspoon fresh lemon juice
1/2 teaspoon almond extract
1 cup North Dakota Juneberries or frozen dry pack red tart cherries, divided
1 cup freshly cut green rhubarb

Glaze
Milk
Granulated sugar

1. Heat oven to 450°F.
2. For filling, combine 1/2 cup sugar, 3 tablespoons cornstarch and one tablespoon tapioca. Sprinkle evenly over bottom of unbaked pie shell.

3. Combine strawberry rhubarb, lemon juice and almond extract in bowl. Set aside.

4. Place 1/2 cup Juneberries on top of sugar mixture in pie shell. Add, in layers, strawberry rhubarb mixture, remaining one cup sugar, remaining 1/2 cup Juneberries, green rhubarb, remaining one tablespoon cornstarch and remaining one tablespoon quick cooking tapioca.

5. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.

6. For glaze, brush top crust with milk. Sprinkle with sugar. Cover with foil.

7. Bake at 450°F for 10 minutes. Reduce oven temperature to 350°F. Bake for 40 to 50 minutes, recovering with foil, if necessary, to prevent overbrowning. Cool until barely warm or to room temperature before serving.

ONE 10-INCH PIE
Washington

Apple Pie
Helen Erickson, Tacoma, WA

At 96, Helen is the eldest contest winner in the country.

Crust
Unbaked 9-inch Classic Crisco
Double Crust

Filling
1 tablespoon lemon juice
1 tablespoon cinnamon candies, crushed
1/3 cup raw honey
1 teaspoon cinnamon
3 1/2 Gravenstein or other baking apples, thinly sliced
1 tablespoon butter or margarine

Topping
1 teaspoon half and half

Alaska

Rhubarb Pie
Carol S. Ross, Anchorage, AK

Crust
Unbaked 9-inch Classic Crisco
Double Crust prepared with Butter Flavor Crisco

Filling
4 cups fresh rhubarb (cut into 1/2 inch pieces) or one package (20 ounces) frozen dry pack rhubarb
1 cup sugar, divided
1 cup water
1 package (3 ounces) strawberry flavor gelatin
1/4 cup cornstarch
1/2 teaspoon cinnamon
2 to 3 drops red food color (optional)

1. Heat oven to 425°F.
2. For filling, bring rhubarb, 1/2 cup sugar and water to a boil in saucepan. Simmer 5 to 10 minutes or until rhubarb is almost tender. Combine remaining 1/2 cup sugar, gelatin, cornstarch and cinnamon in small bowl. Stir into rhubarb and boil one minute. Add food color, if desired. Spoon into unbaked pie shell. Moisten pastry edge with water.

3. Cover with top crust. Trim 1/2 inch beyond edge of pie plate. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam. (Use lattice top crust, if preferred.)

4. Bake at 425°F for 30 minutes, or until golden brown. Cool to room temperature before serving.

ONE 9-INCH PIE
Idaho Potato La Creme Pie
Lisa Williams, Blackfoot, ID

Crust
Unbaked 9-inch Classic Crisco Double Crust adding 1/8 teaspoon each garlic and onion salt to the flour

Filling
3 tablespoons butter or margarine
1 small onion, diced
1 or 2 carrots, cooked and diced
2 or 3 medium-size russet potatoes, cooked and shredded
2 green onion tops, chopped
1 1/2 cups dairy sour cream
1 can (10 1/2 ounces) condensed cream of chicken soup
4 ounces (1 cup) shredded sharp Cheddar cheese
1/2 teaspoon salt
1/8 teaspoon white pepper
3/4 cup chopped cooked chicken or turkey breast (optional)

1. Heat oven to 425°F.

2. For filling, melt butter in small saucepan. Add onion. Cook until tender. Add carrots. Saute one or two minutes. Place potatoes in large bowl. Add sauteed mixture and onion tops.

3. Combine sour cream and soup in small bowl. Add to potato mixture along with cheese, salt and pepper and chicken, if used. Spoon into unbaked pie shell. Moisten pastry edge with water.

4. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.

5. Bake at 425°F for 20 to 25 minutes or until crust is golden brown. Cut into wedges and serve while still quite warm.

ONE 9-INCH PIE

The Idaho "spud" is the centerpiece of Lisa's pie. It took Lisa a month and a half to develop this award winning recipe.
"Door County" Cherry Pie
Dawn Burdette Crandall, Greendale, WI

Crust
Baked 9-inch Classic Crisco Single
Crust prepared with 1/4 cup Crisco and 1/4 cup Butter Flavor Crisco

Filling
1 package (8 ounces) Cream cheese, softened
3/4 cup confectioners sugar
1/2 to 1 teaspoon vanilla
1/2 teaspoon almond extract
1 cup whipping cream, whipped
1/8 to 1/4 cup chopped, slivered almonds

Topping
2 1/2 cups pitted, "Door County" (or other variety) cherries (fresh or frozen)
1/2 cup cherry juice*
2 tablespoons sugar (tart cherries will require more sugar)
1 1/2 tablespoons cornstarch
1 tablespoon quick cooking tapioca
1/2 teaspoon vanilla
1/2 teaspoon almond extract
3 or 4 drops red food color

*Bash and press additional cherries (thaw first, if frozen) in sieve or colander over bowl until you obtain 1/2 cup juice.

1. **For filling, beat** cream cheese and confectioners sugar until smooth. **Beat** in vanilla and almond extract. **Fold** in whipped cream and almonds. **Spoon** into baked pie shell. **Refrigerate** until firm.

2. **For topping, combine** cherries, cherry juice, sugar, cornstarch, tapioca, vanilla, almond extract and food color in saucepan. **Bring** to a boil on medium heat. **Boil** 6 minutes. **Remove** from heat. **Cool** until thickened. **Spread** over filling. **Garnish** with whipped cream or baked pastry leaf cutouts, if desired. **Store** in refrigerator.

ONE 9-INCH PIE
Montana

Humble Huckleberry Pie
Heather Gleason, Fairfield, MT

Crust
Unbaked 9-inch Classic Crisco Double Crust

Filling
3 1/2 cups fresh or frozen Montana huckleberries
1 cup minus 1 tablespoon sugar
1/4 cup all-purpose flour
1 tablespoon plus 1 teaspoon quick cooking tapioca
1 tablespoon butter or margarine

Topping
Sugar

1. Heat oven to 375°F.
2. For filling, combine huckleberries gently with sugar, flour and tapioca in bowl. Set aside 15 minutes.
4. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam. Cover top with foil.
5. Bake at 375°F for 25 minutes. Remove foil. Bake 25 to 30 minutes. Sprinkle lightly with sugar. Cool until barely warm or to room temperature before serving.

ONE 9-INCH PIE

South Dakota

Rhubarb Pie
Marilyn R. Moeller, Huron, SD

Marilyn has been baking for 20 years, but still remembers the day she learned to make a pie from her 4-H leader (her mom).

Crust
Unbaked 9-inch Classic Crisco Double Crust

Filling
3/4 cup sugar
3 tablespoons all-purpose flour
1 egg, beaten
2 cups red rhubarb
1/2 cup frozen raspberries
1/2 cup cran/raspberry sauce

1. Heat oven to 425°F.
2. For filling, sift sugar and flour into large bowl. Add egg. Beat thoroughly. Add rhubarb, raspberries and sauce. Spoon filling into unbaked pie shell. Moisten pastry edge with water.
3. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam. Cover edge of pastry with foil to prevent overbrowning, if necessary.
4. Bake at 425°F for 10 minutes. Reduce temperature to 350°F. Bake at 350°F for 45 minutes or until golden brown. Cool until barely warm or to room temperature before serving.

ONE 9-INCH PIE
New Jersey

Blueberry Celebration Pie
Leonora High, Willingboro, NJ

Leonora attributes her blue ribbon success to her "unbelievably" flaky Crisco crust. She's been using Crisco for 35 years.

Crust
1 1/2 cups sifted all-purpose flour
1 tablespoon sugar
1/2 teaspoon salt
1/2 cup Butter Flavor Crisco
2 tablespoons finely chopped, blanched almonds
3 tablespoons water

Blueberry filling
2 cups fresh or frozen blueberries, thawed, divided
2 tablespoons cornstarch
2 tablespoons sugar
1 tablespoon lemon juice
1 tablespoon lemon peel
2 tablespoons butter or margarine
2 teaspoons Cream DeCassis (optional)

Almond filling
6 bars (1 1/4 ounces each) white chocolate candy bars with almonds
1 egg yolk
2 tablespoons water
1/4 teaspoon vanilla
1/8 teaspoon almond extract
2 tablespoons confectioners sugar
1 cup whipping cream, whipped

Whipped cream layer
1 cup whipping cream
1/4 cup confectioners sugar
1/4 teaspoon vanilla
1 tablespoon stabilizer (optional)

1. Heat oven to 425°F.
2. For crust, sift flour, sugar and salt into bowl. Cut in Butter Flavor Crisco using pastry blender (or two knives) until all flour is just blended in to form pea-size chunks. Add almonds. Add water. Toss lightly with fork until dough will form a ball. Press between hands to form 5 to 6-inch "pancake".

3. Flour rolling surface and pin lightly. Roll dough into circle and trim one inch larger than upside-down 9-inch pie plate. Loosen dough carefully. Fold into quarters. Unfold and press into pie plate. Fold edge under. Flute as desired. Prick bottom and sides thoroughly with fork (50 times) to prevent shrinkage.

4. Bake at 425°F for 12 to 15 minutes or until nicely browned. Cool.

5. For blueberry filling, place one cup blueberries in saucepan. Combine cornstarch, sugar, lemon juice and lemon peel in small bowl. Add to saucepan. Cook on low heat, mashing and stirring until mixture thickens and clears. Add remaining one cup blueberries, butter and Cream DeCassis, if used. Cool slightly. Spoon into baked pie shell.


7. Beat sugar into whipped cream. Stir a few spoonfuls into candy bar mixture to lighten. Fold in remaining whipped cream. Spread evenly over blueberry layer.

8. For whipped cream layer, combine whipping cream, sugar, vanilla and stabilizer (if used) in large bowl. Beat until stiff peaks form. Spread evenly over almond filling. Garnish if desired.

ONE 9-INCH PIE
Connecticut

Apple Pie
Dorothy Swendsen, Bethlehem, CT

Married to a farmer for 41 years, Dorothy says she bakes her award winning apple pie because "farmers like to eat!"

Crust
Unbaked 10-inch Classic Crisco Double Crust
Filling
1 cup sugar
1/3 cup all-purpose flour
1 teaspoon cinnamon
1/8 teaspoon nutmeg
1/8 teaspoon salt
8 to 10 baking apples, peeled and thinly sliced
2 tablespoons butter or margarine
Topping
2 tablespoons butter or margarine, melted

1. Heat oven to 425°F.
2. For filling, combine sugar, flour, cinnamon, nutmeg and salt in small bowl. Sprinkle over apple slices. Toss lightly until apple slices are completely coated. Spoon filling into unbaked pie shell. Dot with butter. Moisten pastry edge with water.
3. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.
4. For topping, brush with melted butter.
5. Bake at 425°F for 10 to 15 minutes or until top crust begins to brown. Reduce oven temperature to 400°F. Bake at 400°F for 40 minutes. Cool until barely warm or to room temperature before serving.

ONE 10-INCH PIE

Maryland

Peach Pie
Annette Ficker, Potomac, MD

A busy pediatrician, Annette still finds time to bake & win.

Crust
Unbaked 9-inch Classic Crisco Double Crust
Filling
3/4 cup sugar
1/4 cup all-purpose flour
1/4 teaspoon cinnamon
6 cups sliced fresh peaches (7 to 8 medium peaches)
1 teaspoon lemon juice
2 tablespoons butter or margarine
Topping
2 tablespoons butter or margarine, melted

1. Heat oven to 425°F.
2. For filling, combine sugar, flour, cinnamon, peaches and lemon juice in large bowl.
4. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam. Cover edge with aluminum foil.
5. Bake at 425°F for 30 minutes. Remove foil and bake 15 minutes or until crust is golden brown. Cool until barely warm or to room temperature before serving.

ONE 9-INCH PIE
Delaware

Peach Pie
Nancy Branham, Newark, DE

Filling
5 cups sliced, fresh yellow cling peaches (4 large peaches)
1/2 cup sugar
2 tablespoons lemon juice
1/2 cup canned or packaged pure almond paste*
1/4 cup all-purpose flour
1/4 cup nondairy powdered creamer

Crust
Unbaked 9-inch Classic Crisco Double Crust prepared with Butter Flavor Crisco

Topping
1 egg white, lightly beaten
1/2 cup coarsely chopped or crushed almonds
3 tablespoons sugar

1. Heat oven to 375°F.
2. For filling, combine peaches, sugar and lemon juice in large bowl. Combine almond paste, flour and creamer in small bowl. Mix with fork until crumbly. Add to peaches. Mix well. Refrigerate while preparing crust.
3. Add filling to unbaked pie shell.
4. Cover with top crust. Fold under. Seal and flute edge with fingers or fork. Prick or slit top crust to allow steam to escape.
5. For topping, brush top with egg white. Sprinkle with almonds and sugar.
6. Bake at 375°F for one hour. Cool until barely warm or to room temperature before serving.

ONE 9-INCH PIE
*Use 1/2 cup very finely crushed or ground almonds mixed with 1/2 teaspoon almond extract if almond paste is not available.

Rhode Island

Sour Cream Pumpkin Pie
Sally Rodgers, Charlestown, RI

Filling
1 cup dairy sour cream
3 eggs
2/3 cup sugar
1 can (16 ounces) pumpkin
1/2 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1/2 teaspoon ginger
1/4 cup chopped pecans
12 pecan halves

Crust
Unbaked 9-inch Classic Crisco Single Crust

1. Heat oven to 375°F.
2. For filling, combine sour cream, eggs, sugar, pumpkin, cinnamon, cloves, nutmeg and ginger in medium bowl. Stir until blended. Set aside.

ONE 9-INCH PIE

Sally bakes with her senses, mixing in ingredients until they look and smell appealing.
Maine

Blueberry Pie
Rhonda L. Haney, North Waterford, ME

Judging took 3 hours, but for Rhonda it was worth the wait.

Crust
Unbaked 9-inch Classic Crisco Double Crust

Filling
2/3 to 3/4 cup sugar
3 tablespoons cornstarch
1/8 teaspoon salt
1/4 cup water
5 cups fresh blueberries, divided
1 tablespoon plus 1 1/2 teaspoons butter or margarine
1 1/2 teaspoons lemon juice

1. Heat oven to 425°F.
2. For filling, combine sugar, cornstarch, salt, water and 3 cups berries in saucepan. Cook on medium heat until mixture thickens and begins to boil. Remove from heat. Cool slightly.
3. Place remaining 2 cups berries in unbaked pie shell. Stir butter and lemon juice into cooked filling. Spoon cooked filling over fresh berries.
4. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.
5. Bake at 425°F for 30 to 40 minutes. Cool until barely warm or to room temperature before serving.

ONE 9-INCH PIE

Vermont

Maple Walnut Cream Pie
Theresa Brissen, Shoreham, VT

Crust
Baked 9-inch Classic Crisco Single Crust

Filling
1 1/4 cups Vermont maple syrup
1/2 cup milk
3 eggs, separated
1 envelope (1 tablespoon) unflavored gelatin
1/4 cup warm water
1 teaspoon maple extract or flavor
1 cup whipped cream
3/4 cup finely chopped walnuts

Topping
1 cup nondairy whipped topping

1. For filling, combine maple syrup and milk in saucepan. Beat egg yolks. Add to saucepan. Cook and stir two minutes on medium heat. Dissolve gelatin in water. Remove saucepan from heat. Stir in dissolved gelatin and maple extract. Refrigerate 30 to 45 minutes or until mixture begins to thicken.
2. Beat egg whites until stiff. Fold in whipped cream. Stir into thickened mixture. Stir in nuts. Spoon into baked pie shell. (You may not use all filling.) Refrigerate until firm.
3. For topping, spread whipped topping over filling.

ONE 9-INCH PIE

Practice makes perfect! Theresa bakes two pies a week for her husband and eight children, and twelve pies a day at the restaurant where she works.
Massachusetts

Cranberry-Apple Pie
Phyllis H. Berrett, Saugus, MA

**Crust**
Unbaked 9-inch Classic Crisco Double Crust prepared with 1 teaspoon grated orange peel added to the flour

**Filling**
5 or 6 Cortland or other baking apples, sliced
3/4 cup cranberries
1 teaspoon grated orange peel
1/4 cup granulated white sugar
1/4 cup granulated brown sugar
3/4 teaspoon cinnamon
1/2 teaspoon nutmeg
1/8 teaspoon salt
3 tablespoons quick cooking tapioca
1 cup apple cider
2 teaspoons orange juice
2 teaspoons lemon juice
1 cup shredded Cheddar cheese
3 tablespoons butter or margarine

**Glaze**
2 tablespoons milk
2 tablespoons granulated white sugar

**Icing**
1/3 cup sifted confectioners sugar
1/4 teaspoon grated orange peel
1/8 teaspoon salt
1/4 teaspoon almond extract
1/4 cup half and half

1. Heat oven to 400°F.
2. **For filling,** combine apples, cranberries and orange peel in large bowl. **Combine** white sugar, brown sugar, cinnamon, nutmeg and salt in small bowl. **Sprinkle** over fruit. **Toss** to coat. **Spoon** into unbaked pie shell. **Combine** tapioca, cider, orange juice and lemon juice. **Pour** over fruit. **Sprinkle** with cheese. **Dot** with butter.

3. **Cover** with top crust. **Fold** top edge under bottom crust. **Flute** with fingers or fork. **Cut** slits or design in top crust or **prick** with fork for escape of steam. (Use lattice top crust, if preferred.)

4. **For glaze,** brush top crust with milk. **Sprinkle** with sugar. **Cover** edge with aluminum foil.

5. **Bake** at 400°F for 35 minutes. **Remove** foil. **Bake** for 15 to 25 minutes or until brown. **Cool** until barely warm or to room temperature.

6. **For icing,** combine sugar, orange peel, salt and almond extract in small bowl. **Add** half and half, one tablespoon at a time, mixing until smooth. **Drizzle** over cooled pie.

ONE 9-INCH PIE

Phyllis was introduced to baking at an early age by her father, a Navy chef. Phyllis has developed her baking skills to the blue ribbon level with her unique Cranberry, Apple and Cheese Pie.
New Hampshire

Apple Pie
Nancy Labrie, Rye, NH

For a new twist on an old favorite, Nancy adds French vanilla yogurt to her apple pie to add rich sweetness with less calories.

Crust
Unbaked 9-inch Classic Crisco
Double Crust prepared with Butter Flavor Crisco

Filling
1/2 cup sugar
2 tablespoons all-purpose flour
1 teaspoon cinnamon
6 to 7 medium Cortland or other baking apples, peeled and sliced
1/2 cup vanilla yogurt
1 tablespoon Butter Flavor Crisco

Topping
Seedless raspberry jam (optional)

1. Heat oven to 375°F.
2. For filling, combine sugar, flour and cinnamon. Place apples in large bowl. Add sugar mixture. Combine with apples. Add yogurt. Stir gently until apple slices are coated. Spoon into unbaked pie shell. Dot with Butter Flavor Crisco. Moisten pastry edge with water.
3. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam. Cut desired shapes out of pastry scraps. Arrange on top crust.
4. Bake at 375°F for one hour, shielding with foil, if necessary, to prevent overbrowning.
5. For topping, brush cut-outs with raspberry jam after baking, if desired. Cool until barely warm or to room temperature before serving.

ONE 9-INCH PIE

Pennsylvania

Shoo-Fly Pie
Alice Schofer, East Greenville, PA

Alice and her husband are celebrating their 50th anniversary this year. Alice and Crisco have also been partners for 50 years of great baking.

Crust
Unbaked 9-inch Classic Crisco Single Crust

Crumbs
2 cups sifted all-purpose flour
1/2 cup granulated sugar
1/2 cup firmly packed brown sugar
1/4 cup (1/2 stick) butter or margarine

1. Heat oven to 350°F.
2. For crumbs, combine flour, granulated sugar and brown sugar in bowl. Cut in butter until mixture is crumbly. Set aside.
3. For liquid, combine water, corn syrup and baking soda. Set aside.
4. For batter, combine flour, sugar and salt in bowl. Cut in Butter Flavor Crisco using pastry blender (or two knives) until crumbly. Combine water, corn syrup and baking soda in separate container. Add to flour mixture.
Liquid
1/2 cup water
1/2 cup dark corn syrup
1/4 teaspoon baking soda

Batter
1 1/2 cups sifted all-purpose flour
1/2 cup firmly packed brown sugar
1/2 teaspoon salt
1/4 cup Butter Flavor Crisco
1/2 cup boiling water
1/2 cup dark corn syrup
1/2 teaspoon baking soda

5. Pour liquid mixture into unbaked pie shell. Pour batter mixture carefully into liquid. Sprinkle desired amount of crumbs over batter. Refrigerate remaining crumbs for later use.

6. Bake at 350°F for 50 to 55 minutes. Cool until warm or to room temperature before serving.

ONE 9-INCH PIE

New York

French Apple Pie
Linda Kick, Camillus, NY

Crust
Unbaked 9-inch Classic Crisco Double Crust

Nut filling
3/4 cup ground walnuts
2 tablespoons firmly packed light brown sugar
1 tablespoon milk
2 tablespoons beaten egg
1/4 teaspoon vanilla
1/4 teaspoon fresh lemon juice
1 tablespoon butter or margarine, softened

Apple filling
5 cups peeled and sliced Granny Smith apples (about 6 medium apples)
1 teaspoon fresh lemon juice
3/4 cup sugar
2 tablespoons all-purpose flour
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon salt
2 tablespoons butter or margarine

1. Heat oven to 425°F.
2. For nut filling, combine nuts, sugar, milk, egg, vanilla, lemon juice and butter. Spread evenly over bottom of unbaked pie shell.


4. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.

5. Bake at 425°F for 50 minutes. Cover edge of pastry with foil to prevent overbrowning, if necessary. Cool until barely warm or to room temperature before serving.

ONE 9-INCH PIE

A nutty crunch is the secret to Linda's blue ribbon winning apple pie. Walnuts added to the filling give it a unique nut flavor.
California

Lemon Meringue Pie
Jennifer Bernbaum, Inglewood, CA

Crust
Baked 9-inch Classic Crisco Single Crust

Filling
1 1/2 cups sugar
3 tablespoons plus 1-1/2 teaspoons cornstarch
1 1/2 cups bottled water
4 egg yolks, lightly beaten
1/2 cup lemon juice
3 tablespoons butter or margarine
2 tablespoons grated lemon peel

Meringue
4 egg whites (room temperature)
1/4 teaspoon cream of tartar
1/2 cup sugar
1/2 teaspoon vanilla

1. Heat oven to 375°F.

2. For filling, combine sugar and cornstarch in medium saucepan. Add water gradually, stirring constantly. Cook and stir on medium heat until mixture thickens and boils. Add about one-third of hot mixture to egg yolks. Mix well. Return mixture to saucepan. Cook and stir two minutes. Stir in lemon juice, butter and lemon peel. Spoon into prebaked and cooled pie shell.

3. For meringue, beat egg whites and cream of tartar at high speed of electric mixer until soft peaks form. Beat in sugar, one tablespoon at a time. Beat until all sugar is dissolved and stiff peaks form. Beat in vanilla. Spread over filling, covering completely and sealing to edge of pie shell.

4. Bake at 375°F for 10 to 15 minutes or until meringue is lightly browned. Cool to room temperature (about two hours) before serving.

ONE 9-INCH PIE
Naranja Mia Chiffon Pie
Cindy Newhall, Phoenix, AR

Cindy loves ice cream bars with half orange sherbert and half vanilla ice cream. She recreated these flavors in her citrus chiffon pie.

Crust
Baked 9-inch Classic Crisco Single Crust

Custard layer
3 tablespoons sugar
2 tablespoons cornstarch
3 tablespoons tangerine marmalade (or orange marmalade)
3/4 cup tangerine juice (or orange juice)
1/2 cup orange Gatorade
1/4 teaspoon lemon juice

Chiffon layer
1 package (3 ounces) orange flavor gelatin
1/2 cup boiling water
3 eggs, separated
1/2 cup fresh orange juice
1/2 teaspoon cream of tartar
1/2 cup sugar

Topping
1 envelope (1 tablespoon) unflavored gelatin
1/4 cup plus 2 tablespoons sugar, divided
1 egg yolk, lightly beaten
1/2 cup milk
1 cup whipping cream, divided
2 egg whites
2 1/2 teaspoons vanilla

1. For custard layer, combine sugar and cornstarch in medium saucepan. Combine marmalade, tangerine juice and Gatorade in separate bowl. Stir gradually into sugar mixture. Cook and stir until mixture comes to a boil. Cook one minute longer. Remove from heat and stir in lemon juice. Refrigerate about 15 minutes or until cool. Spoon into prebaked and cooled pie shell.

2. For chiffon layer, combine orange gelatin and boiling water in small bowl. Stir until gelatin dissolves. Beat egg yolks lightly. Mix with orange juice. Stir into gelatin. Cool, then refrigerate, stirring occasionally, until mixture thickens. Set aside.

3. Beat egg whites and cream of tartar until foamy. Beat in sugar, one tablespoon at a time, until stiff and glossy. Fold into orange gelatin. Spoon on top of custard.

4. For topping, combine unflavored gelatin and 1/4 cup sugar in medium saucepan. Combine egg yolk, milk and 1/2 cup whipping cream in small bowl. Stir into gelatin mixture. Let stand one minute. Cook on low heat about 5 minutes or until gelatin is dissolved. Remove from heat. Stir in vanilla. Pour into medium bowl. Refrigerate, stirring occasionally, until mixture mounds slightly when spooned.


ONE 9-INCH PIE
Nevada

Cherry Cheese Cake Pie
Elaine Laabs, Las Vegas, NV

Crust
Unbaked 9-inch Classic Crisco Single
Crust prepared with Butter Flavor Crisco

Filling
2 cans (1 pound each) pitted red tart cherries packed in water
1/2 cup sugar
1 tablespoon instant starch or cornstarch
1/4 cup liquid drained from cherries
1 teaspoon lemon juice
1/8 teaspoon almond extract

Topping
1 1/2 packages (8 ounces each) cream cheese, softened
1/2 cup sugar
2 eggs
1/2 teaspoon vanilla

1. Heat oven to 425°F.
2. For filling, drain cherries, reserving 1/4 cup liquid. Combine sugar and starch in large bowl. Stir in reserved cherry liquid, lemon juice and almond extract. Stir in cherries. Spoon into unbaked pie shell.
3. Bake at 425°F for 15 minutes.
4. For topping, combine cream cheese, sugar, eggs and vanilla in bowl. Beat with electric mixer until well blended. Spoon over hot cherry filling. Reduce oven temperature to 350°F. Bake for 25 minutes. Cool to room temperature before serving.

ONE 9-INCH PIE

The cherry pie of Nevada represents this State's casino industry (cherries on slot machines). Elaine combines both by being a Blackjack dealer and blue ribbon cherry pie baker.

Utah

Brigham City Peach Pie
Rosemary Parkinson, Smithfield, UT

Crust
Unbaked 9-inch Classic Crisco Double Crust

Filling
3/4 cup sugar
3 tablespoons all-purpose flour
1/4 teaspoon freshly ground nutmeg
1/8 teaspoon salt
4 to 5 cups peeled, sliced fresh peaches (about 7 peaches)
1 tablespoon thawed frozen orange concentrate
3 tablespoons butter or margarine

1. Heat oven to 400°F.
2. For filling, combine sugar, flour, nutmeg and salt. Sprinkle over peaches, tossing lightly to coat. Drizzle orange concentrate over peaches. Toss carefully. Spoon into unbaked pie shell. Dot with butter. Moisten pastry edge with water.
3. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.
4. Bake at 400°F for 50 minutes, shielding crust edge with foil, if necessary, to prevent overbrowning. Cool until barely warm or to room temperature before serving.

ONE 9-INCH PIE
Colorado

Gold Peach Pie
Ellen L. Miller, Pueblo West, CO

Crust
Unbaked 9-inch Classic Crisco
Double Crust prepared with
Butter Flavor Crisco

Filling
6 cups sliced, fresh peaches (7 to 8
medium peaches)
1 teaspoon lemon juice
1 1/4 cups sugar
1/3 cup all-purpose flour
1/8 teaspoon salt
1 to 2 tablespoons butter or
margarine.

1. Heat oven to 425°F.
2. For filling, combine peaches,
lemon juice, sugar, flour and salt in
large bowl. Mix thoroughly until
peaches are coated. Spoon into
unbaked pie shell. Dot with butter.
Moisten pastry edge with water.
3. Cover with top crust. Fold top
edge under bottom crust. Flute with
fingers or fork. Cut slits or design in
top crust or prick with fork for
escape of steam.
4. Bake at 425°F for 35 to 40
minutes or until crust is golden
brown. Cool until barely warm or
to room temperature before serving.

ONE 9-INCH PIE

Wyoming

Mince Pie
Dawn Bull, Casper, WY

Crust
Unbaked 9-inch Classic Crisco
Double Crust

Filling
1 1/4 cups cooked ground roast
beef
3 cups chopped apples
1 cup golden raisins
2 cups sugar
1/2 teaspoon salt
1/4 teaspoon cinnamon
1/4 teaspoon cloves
1/4 teaspoon nutmeg
1/4 teaspoon allspice
1 cup water
1/4 cup vinegar

* Cook a 1 1/2 pound beef roast at
350°F until well done. Cool and
grind. Or, use leftover roast beef
or purchase about 1/2 pound
cooked roast beef from a
delicatessen.

1. Heat oven to 400°F.
2. For filling, combine beef,
apples, raisins, sugar, salt,
cinnamon, cloves, nutmeg, allspice,
water and vinegar in large
saucepan. Boil 15 to 20 minutes
(filling will thicken during baking).
Pour filling carefully into bottom
crust. Moisten pastry edge with
water.
3. Cover with top crust. Fold top
edge under bottom crust. Flute with
fingers or fork. Cut slits or design in
top crust or prick with fork for
escape of steam.
4. Bake at 400°F for 35 minutes.
Cool until barely warm or to room
temperature before serving.

ONE 9-INCH PIE

Dawn started baking with local 4-H
Club eleven years ago. She entered
the Crisco bake-off with her family's
favorite recipe, mince pie.
Oregon

Blueberry Cheese Cake Pie
Dee Hansen, Keizer, OR

When Dee wants to do something special for her friend's birthdays, she makes birthday pies. Since her first place finish, everyone has changed their request to Dee's Crisco Blueberry Pie.

1. Heat oven to 400°F.
2. For crust, combine flour, nuts and salt in bowl. Cut in half the Crisco using pastry blender (or two knives) until mixture is uniform. Cut in remaining half of Crisco until all flour is just blended in to form pea-size chunks.
3. Sprinkle with milk, one tablespoon at a time. Toss lightly with fork until dough will form a ball. Press between hands to form 5 to 6-inch "pancake".
5. Bake at 400°F for 12 minutes or until browning begins.
6. For filling, combine cream cheese, eggs and sugar in food processor or use electric mixer. Beat until blended and smooth. Pour into baked pie shell.
7. Reduce oven temperature to 375°F. Bake for 20 to 25 minutes or until center is set. Cool completely.
8. For topping, place 2 cups blueberries in saucepan. Cook on low heat until berries are soft and juice forms in pan. Remove berries, leaving 3/4 cup juice in pan. Add water, if needed, to make 3/4 cup. Add sugar and cornstarch to juice. Cook and stir on low heat until thickened and clear. Add lemon juice and blueberry flavoring, if used. Cool to room temperature.
9. Sprinkle remaining one cup berries over filling. Cover evenly with topping. Garnish with additional toasted hazel nuts, if desired.

ONE 9-INCH PIE
New Mexico

Peanut Pie
Mary Foster, Albuquerque, NM

Crust
Baked 9-inch Classic Crisco Single
Crust prepared with Butter Flavor Crisco

Filling
1/2 cup granulated sugar
1/4 cup firmly packed brown sugar
1/4 cup all-purpose flour
2 tablespoons cornstarch
1/4 teaspoon salt
3 cups milk
1/2 cup peanut butter chips
4 egg yolks
3 tablespoons butter or margarine
1 1/2 teaspoons vanilla
1 bag (7 1/4 ounces) chocolate covered peanuts, chopped

1. Heat oven to 350°F.
2. For filling, combine granulated sugar, brown sugar, flour, cornstarch and salt in saucepan. Add milk and peanut butter chips gradually. Cook and stir on medium heat until thick and bubbly. Reduce heat. Cook and stir two minutes.

ONE 9-INCH PIE

Texas

Cobblestone Pie
Joy Wyse, Dallas, TX

Crust
Baked 9-inch Classic Crisco Single
Crust

Filling
1/2 cup (1 stick) butter or margarine, softened
1/2 cup sugar
1/2 cup semi-sweet chocolate chunks, melted and cooled slightly
1 teaspoon vanilla
2 eggs
1 cup cut up marshmallows

Topping
1 container (8 ounces) nondairy whipped topping, thawed
1/2 cup semi-sweet chocolate chunks
1/2 cup candy decors

1. For filling, cream butter and sugar in large bowl at medium speed of electric mixer. Blend in chocolate. Add vanilla and one egg. Beat at high speed for 5 minutes. Add remaining egg. Beat at medium speed for 5 minutes. (Filling will be fluffy.) Stir in marshmallows. Spoon into prebaked and cooled pie shell. Refrigerate 20 to 30 minutes.
2. For topping, spread half the whipped topping over chocolate filling. Sprinkle with chocolate chunks. Spread remaining topping over chocolate chunks. Sprinkle with decors. Chill until firm.

ONE 9-INCH PIE

Joy is on a lucky streak. She started by winning the Crisco pie baking contest at the Texas State Fair, then followed up with a game show win of $62,000!
Naomi credits her husband, Kimo, for her success. He provided encouragement, taste tests, and critique that led to the blue ribbon. The secret ingredient is "lilikoi juice" or passion fruit picked from a relative's yard.

Crust
1 1/3 cups all-purpose flour
1/2 teaspoon salt
3/4 cup chopped macadamia nuts
1/3 cup Crisco Shortening
4 to 5 tablespoons ice water

Filling
1 envelope (1 tablespoon) unflavored gelatin
1/4 cup cold water
4 eggs, separated
1 cup sugar, divided
1/2 teaspoon salt
3/4 cup lilikoi (passion fruit) juice
1 teaspoon grated orange peel

Topping
1 1/2 cups whipping cream
1/4 cup sugar
1 1/2 teaspoons vanilla
1/2 cup whole or chopped toasted macadamia nuts*

*To toast macadamia nuts, place nuts in baking pan in 350°F oven. Stir every 2 minutes until browned. Cool before using.

1. Heat oven to 450°F.
2. For crust, combine flour and salt in bowl. Stir in nuts. Cut in Crisco using pastry blender (or two knives) until all flour is just blended in to form pea-size chunks.
3. Sprinkle with water, one tablespoon at a time. Toss lightly with fork until dough will form a ball. Press between hands to form 5 to 6-inch "pancake".
5. Prick bottom and sides thoroughly with fork (50 times) to prevent shrinkage. Bake at 450°F for 10 to 12 minutes or until golden brown.
6. For filling, sprinkle gelatin over cold water in small bowl. Set aside. Beat egg yolks lightly in small saucepan. Add 1/2 cup sugar, salt and lilikoi juice. Cook and stir on medium heat until mixture comes to a boil and thickens. Remove from heat. Add gelatin mixture, stirring until dissolved. Stir in orange peel when mixture begins to set.
7. Beat egg whites until foamy. Beat in remaining 1/2 cup sugar, one tablespoon at a time, until stiff peaks form. Fold into partially set gelatin mixture. Pour into baked pie shell. Refrigerate until firm.

ONE 9-INCH PIE
**Oklahoma**

**Honey Crunch Pecan Pie**

Rosalie Seebeck, Bethany, OK

**Crust**
- Unbaked 9-inch Classic Crisco Single
- Crust prepared with Butter Flavor Crisco

**Filling**
- 4 eggs, lightly beaten
- 1/4 cup firmly packed brown sugar
- 1/4 cup granulated sugar
- 1/2 teaspoon salt
- 1 cup light corn syrup
- 2 tablespoons butter or margarine, melted
- 1 tablespoon bourbon
- 1 teaspoon vanilla
- 1 cup chopped pecans

**Topping**
- 1/3 cup firmly packed brown sugar
- 3 tablespoons butter or margarine
- 3 tablespoons honey
- 1 1/2 cups pecan halves

1. **Heat** oven to 350°F.
2. **For filling,** combine eggs, brown sugar, granulated sugar, salt, corn syrup, butter, bourbon, vanilla and nuts. **Mix** well. **Spoon** into unbaked pie shell.
3. **Bake** at 350°F for 15 minutes. **Cover** edge of pastry with foil. **Bake** 20 minutes. **Remove** from oven.
4. **For topping,** combine sugar, butter and honey in medium saucepan. **Cook** about 2 minutes or until sugar dissolves. **Add** nuts. **Stir** until coated. **Spoon** evenly over pie. **Cover** edge of pastry with foil. **Bake** 10 to 20 minutes or until topping is bubbly and golden brown. **Cool** to room temperature before serving.

ONE 9-INCH PIE

**Nebraska**

**Apple Pie**

Darlene Bergmeier, Dewitt, NE

**Crust**
- Unbaked 9-inch Classic Crisco Double Crust

**Filling**
- 3/4 cup sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 6 to 8 tart Jonathan or other baking apples, peeled and thinly sliced
- 2 tablespoons butter or margarine

1. **Heat** oven to 400°F.
2. **For filling,** combine sugar, flour, cinnamon, and nutmeg in bowl. **Stir** in apples. **Toss** until apples are lightly coated. **Arrange** apples in unbaked pie shell. **Dot** with butter. **Moisten** pastry edge with water.
3. **Cover** with top crust. **Fold** top edge under bottom crust. **Flute** with fingers or fork. **Cut** slits or design in top crust or **prick** with fork for escape of steam.
4. **Reduce** oven temperature to 350°F. **Bake** for 45 minutes. **Cool** until barely warm or to room temperature before serving.

ONE 9-INCH PIE
Ohio Sour Cherry Pie
Sue Kopf, Westerville, OH

Crust
Unbaked 9-inch Classic Crisco
Double Crust prepared with Butter Flavor Crisco

Filling
3 pounds pitted red tart cherries frozen with sugar, thawed*
1/3 cup firmly packed brown sugar
1/3 cup granulated sugar
1/4 cup cornstarch
1/2 teaspoon cinnamon
1 1/2 cups cherry juice*
1 1/2 tablespoons Butter Flavor Crisco
1 tablespoon vanilla
1 teaspoon almond extract

Glaze
Milk
Granulated sugar

* Substitution
2 cans (1 pound each) red tart cherries packed in water and only one cup of the liquid.

1. Heat oven to 425°F.

2. For filling, drain cherries, reserving 1 1/2 cups juice.
Combine brown sugar, granulated sugar, cornstarch and cinnamon in saucepan. Stir in reserved cherry juice. Cook and stir until mixture is thick and bubbly. Boil and stir one minute. Add cherries and cook one minute or until mixture comes to a boil. Remove from heat. Add shortening, vanilla and almond extract. Spoon filling into unbaked pie shell.

3. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.

4. For glaze, brush crust with milk. Sprinkle with sugar.

5. Bake at 425°F for 15 minutes. Reduce temperature to 350°F. Bake 25 minutes or until crust is golden brown. Cool until barely warm or to room temperature before serving.

ONE 9-INCH PIE
Kansas

Sunflower Wheat-Beef Pot Pie
Linda Pauls, Buhler, KS

Linda's family cuts and delivers wheat from farmers throughout the Midwest. It was only natural for Linda to incorporate wheat into her award winning Beef Pot Pie recipe.

**Crust**
1 3/4 cups all-purpose flour
1/4 cup fine whole wheat flour
1 teaspoon salt
1/8 teaspoon baking powder
2/3 cup Butter Flavor Crisco
5 to 6 tablespoons cold water

**Filling**
1/4 cup chopped celery
1/4 cup chopped potatoes
1/4 cup chopped carrots
1/4 cup frozen corn
1/4 cup frozen peas
3 tablespoons minced onion
1 teaspoon minced fresh parsley
3 tablespoons salted sunflower seeds
1 1/2 cups water, divided
3/4 cup beef broth
1 1/2 tablespoons cornstarch
1/2 teaspoon instant beef flavor bouillon granules
1/2 teaspoon instant chicken flavor bouillon granules
1/4 teaspoon pepper
1/8 teaspoon salt
1 1/2 tablespoons ketchup
1 cup cubed cooked roast beef
3/4 cup condensed Cheddar cheese soup
1 tablespoon butter or margarine
1/4 cup grated American cheese

1. Heat oven to 400°F.

2. **For crust, combine** all-purpose flour, whole wheat flour, salt and baking powder in bowl. Cut in Butter Flavor Crisco using pastry blender (or two knives) until all flour is just blended in to form pea-size chunks.

3. Sprinkle with water one tablespoon at a time. Toss lightly with fork until dough will form a ball. Divide dough into two parts. Press between hands to form two 5 to 6-inch "pancakes".

4. Flour rolling surface and pin lightly. Roll dough for bottom crust into circle and trim one inch larger than upside-down 9-inch pie plate. Loosen dough carefully. Fold into quarters. Unfold and press into pie plate. Trim edge even with pie plate. Moisten pastry edge with water.

5. **For filling, combine** celery, potatoes, carrots, corn, peas, onion, parsley, sunflower seeds and 1 1/4 cups water in medium saucepan. Bring to a boil. Reduce heat. Simmer 10 minutes.

6. Heat beef broth in separate medium or large saucepan. Combine cornstarch, beef bouillon granules, chicken bouillon granules, pepper, salt, ketchup and remaining 1/4 cup water in small bowl. Stir into beef broth. Cook and stir until thickened. Add beef, cooked vegetables and liquid and soup. Spoon into unbaked pie shell. Dot with butter. Sprinkle with cheese.

7. Roll top crust same as bottom and lift onto filled pie. Trim 1/2 inch beyond edge of pie plate. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.


ONE 9-INCH PIE
Missouri

Mixed Berry Pie
Sue Rice, Schell City, MO

Crust
Unbaked 9-inch Classic Crisco Double Crust

Filling
2 cups canned or frozen blackberries, thawed and well drained
1 1/2 cups canned or frozen blueberries, thawed and well drained
1/2 cup canned or frozen gooseberries, thawed and well drained
1/8 teaspoon almond extract
1/4 cup sugar
3 tablespoons cornstarch

1. Heat oven to 425°F.
2. For filling, combine blackberries, blueberries and gooseberries in large bowl. Add almond extract, sugar and cornstarch. Stir thoroughly. Spoon filling into unbaked pie shell.
3. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.
4. Bake at 425°F for 40 minutes or until crust is golden brown. Cool until barely warm or to room temperature before serving.

ONE 9-INCH PIE

Illinois

Apple Pie
Eva Mulcahy, Springfield, IL

Crust
Unbaked 9-inch Classic Crisco Double Crust

Filling
6 cups peeled and thinly sliced tart apples (4 large apples)
1/2 cup granulated sugar
1/2 cup firmly packed brown sugar
1 teaspoon cinnamon
1/4 teaspoon salt
1/4 teaspoon nutmeg
2 tablespoons lemon juice
1 tablespoon butter or margarine

Topping
1 tablespoon milk
1/4 cup sugar

1. Heat oven to 450°F.
2. For filling, combine sliced apples, granulated sugar, brown sugar, cinnamon, salt, nutmeg, lemon juice and butter in large bowl. Toss to mix well. Spoon filling into unbaked pie shell. Moisten pastry edge with water.
3. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.
4. For topping, brush crust lightly with milk. Sprinkle with sugar.
5. Bake at 450°F for 20 minutes. Reduce heat to 350°F. Bake for 25 to 30 minutes or until crust is golden brown. Cool until barely warm or to room temperature before serving.

ONE 9-INCH PIE
**Iowa**

**Rhubarb Pie**
Diana Zaiger, Audubon, IA

**Crust**
Unbaked 9-inch Classic Crisco Double Crust

**Filling**
4 rounded cups rhubarb
1 1/3 cups plus 1 tablespoon sugar
1/3 cup all-purpose flour
2 tablespoons butter or margarine

**Topping**
1 tablespoon milk
2 teaspoons sugar

1. **Heat** oven to 400°F
2. **For filling**, combine rhubarb and sugar. **Mix** well. **Add** flour. **Mix** again. **Spoon** into unbaked pie shell. **Dot** with butter. **Moisten** pastry edge with water.
3. **Cover** with top crust. **Fold** top edge under bottom crust. **Flute** with fingers or fork. **Cut** slits or design in top crust or **prick** with fork for escape of steam.
4. **For topping**, **brush** crust lightly with milk. **Sprinkle** with sugar. **Cover** edge with foil.
5. **Bake** at 400°F for 20 minutes. **Reduce** heat to 325°F. **Remove** foil. **Bake** 30 minutes longer. **Cool** until barely warm or to room temperature before serving.

ONE 9-INCH PIE
Indiana

Apple Pie
Helen Rushton, Greenfield, IN

Helen has been baking for more than 50 years and entering State Fair baking competition for 30 years. For her efforts, she has acquired over 800 ribbons.

Crust
Unbaked 8-inch Classic Crisco Double Crust

Filling
3 cups peeled and sliced tart apples (2 to 4 apples)
1/4 cup sugar
3/4 cup water
1 cup plus 2 tablespoons sugar
3 to 4 tablespoons flour
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/8 teaspoon salt
1/2 teaspoon vanilla
3 tablespoons butter or margarine

1. Heat oven to 425°F.
2. For filling, combine apples, 1/4 cup sugar and water in saucepan. Cook on medium heat until apples soften and become more transparent. Drain apples, reserving both apples and 3/4 cup liquid.
3. Combine 1 cup plus 2 tablespoons sugar, flour, cinnamon, nutmeg, salt and vanilla in saucepan. Add reserved 3/4 cup apple liquid. Cook on medium heat until mixture comes to a boil and thickens. Add butter and reserved apples. Stir until apples are coated. Spoon into unbaked pie shell. Moisten pastry edge with water.
4. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam. Cover edge with aluminum foil to prevent over browning if necessary.
5. Bake at 425°F for 10 minutes. Reduce heat to 350°F. Bake for 20 to 25 minutes or until crust is golden brown. Cool until barely warm or to room temperature before serving.

ONE 8-INCH PIE
South Carolina

Sweet Potato Pecan Pie
Mary Simpson, Rock Hill, SC

Crust
1 1/2 cups unbleached flour
1/4 cup grated pecans
1/2 teaspoon salt
1/4 teaspoon cinnamon
1/8 teaspoon nutmeg
1/8 teaspoon allspice
1/2 cup Butter Flavor Crisco
3 tablespoons ice water
2 teaspoons lemon juice

Caramel layer
1/2 cup caramel topping
1/2 cup chopped toasted pecans*

Sweet potato filling
2 cups cooked and chopped sweet potatoes
1/2 cup unsalted butter, softened
1/3 cup granulated sugar
1/3 cup firmly packed light brown sugar
1 tablespoon brandy
1 teaspoon grated lemon peel
1/4 teaspoon cinnamon
1/8 teaspoon salt
1/8 teaspoon nutmeg
1/8 teaspoon allspice

Whipped cream topping
1 1/2 ounces (half of 3-ounce package) cream cheese, softened
1/2 cup whipping cream, divided
3 tablespoons confectioners sugar
1/2 teaspoon grated lemon peel
1/4 cup toasted pecans*
1/4 teaspoon nutmeg

*To toast pecans, place nuts in baking pan in 350°F oven. Stir every 2 minutes until browned. Cool before using.

1. For crust, combine flour, pecans, salt, cinnamon, nutmeg and allspice in bowl. Cut in Butter Flavor Crisco using pastry blender (or two knives) until mixture is just blended in to form pea-size chunks.

2. Combine water and lemon juice. Sprinkle over flour mixture one tablespoon at a time. Toss lightly with fork until dough will form a ball. Press between hands to form 5 to 6-inch "pancake". Refrigerate 30 minutes.

3. Heat oven to 350°F.

4. Flour rolling surface and pin lightly. Roll dough into circle 1/8-inch thick and 3 inches larger than upside-down 10-inch tart pan. Loosen dough carefully. Fold into quarters. Unfold and press into tart pan. Trim bottom and sides thoroughly with fork (50 times) to prevent shrinkage.

5. Bake at 350°F for 8 to 10 minutes. Cool slightly.

6. For caramel layer, spread caramel topping in bottom of slightly cooled pastry shell. Sprinkle toasted pecans over caramel.

7. For sweet potato filling, beat sweet potatoes in large mixing bowl until there are no lumps. Add butter, granulated sugar, brown sugar, brandy, lemon peel, cinnamon, salt, nutmeg and allspice. Mix until blended. Spoon filling over caramel layer.

8. Bake at 350°F for 40 to 45 minutes or until knife inserted in center comes out clean. Cool to room temperature.

9. For whipped cream topping, beat cream cheese with one tablespoon whipping cream in small bowl.

10. Beat remaining whipping cream and confectioners sugar in separate bowl until thick and creamy.

11. Add cream cheese mixture to whipped cream. Stir in lemon peel. Spread on top of cooled pie.

12. Sprinkle toasted pecans and nutmeg on top of pie. Refrigerate until ready to serve.

ONE 10-INCH TART
West Virginia

Daisy Apple Pie
Debra Bosely Hedrick, Williamsburg, WV

Crust
Unbaked 9-inch Classic Crisco

Double Crust prepared with Butter Flavor Crisco

Filling
5 or 6 large Rambo or Granny Smith apples, peeled and sliced
1/2 to 1 cup firmly packed brown sugar
2 tablespoons quick cooking tapioca
1/4 teaspoon cinnamon
1/8 teaspoon nutmeg
2 tablespoons butter or margarine, melted
1 tablespoon lemon juice
1 teaspoon vanilla

Glaze
1 egg
3 or 4 tablespoons milk
1 teaspoon granulated sugar

1. Heat oven to 400°F
2. For filling, combine apples, brown sugar, tapioca, cinnamon, nutmeg, butter, lemon juice and vanilla. Spoon into unbaked pie shell. Moisten pastry edge with water.

3. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.

4. For glaze, combine egg and milk in small bowl. Brush on top crust. Sprinkle with sugar.

5. Bake at 400°F for 10 minutes. Reduce oven temperature to 350°F. Bake for 40 minutes. Cool until barely warm or to room temperature before serving.

ONE 9-INCH PIE

Debra cut delicate daisy petals into her top crust for the final touch to her blue ribbon Daisy Apple Pie.

Louisiana

Pecan Pie
Ermene Maier Ford, Marshall, TX

Crust
Unbaked 9-inch Classic Crisco

Single Crust

Filling
3 eggs
1 cup sugar
1 tablespoon all-purpose flour
3/4 cup light corn syrup
1/2 teaspoon vanilla
2 tablespoons Butter Flavor Crisco, melted
1 cup chopped pecans
3/4 cup pecan halves

1. Heat oven to 325°F.
2. For filling, beat eggs in large bowl. Add sugar and flour. Stir well. Add corn syrup, vanilla, melted Butter Flavor Crisco and chopped pecans. Spoon into unbaked pie shell. Top with pecan halves, rounded side up.

3. Bake at 325°F for 45 to 60 minutes, or until crust is lightly browned and center is set. Cool to room temperature before serving.

ONE 9-INCH PIE

Ermene lives near the Texas/Louisiana border and created a picture of the State of Louisiana on her top crust, out of crushed pecans.
Florida

Classic Key Lime Blossom Pie
Gloria Norton, Jacksonville, FL

Crust
1 1/4 cups all-purpose flour
1/2 cup finely chopped macadamia nuts, divided
1/4 cup graham cracker crumbs
1/2 cup plus 2 tablespoons Butter Flavor Crisco, chilled
1/4 cup cold water
2 tablespoons Key lime juice, chilled*

White chocolate layer
4 ounces white chocolate
1 teaspoon Crisco or Butter Flavor Crisco

Lime Filling
1 package (8 ounces) cream cheese, softened
1 cup sweetened condensed milk
3 egg yolks
3/4 cup lime (or lemon) low-fat yogurt, drained
1/3 cup fresh Key lime juice*

Meringue
1/2 cup fresh Key lime juice*
1 cup sugar
3 egg whites at room temperature
Grated or shredded white chocolate (optional)

* Use juice from other varieties of fresh limes or use bottled, unsweetened lime juice if Key lime juice is not available.


4. Prick bottom and sides thoroughly with fork (50 times) to prevent shrinkage. Sprinkle remaining 1/4 cup nuts over bottom of pie shell. Refrigerate one hour.

5. Heat oven to 375°F. Bake shell at 375°F for 15 to 20 minutes. Cool completely.

6. For white chocolate layer, melt chocolate and shortening in small saucepan on low heat. Drizzle over bottom of cooled crust.

7. For lime filling, beat cream cheese and condensed milk until smooth. Add yolks one at a time, mixing well after each addition. Stir in yogurt and lime juice gradually. Spoon into crust. Refrigerate while preparing meringue.

8. For meringue, combine lime juice and sugar in 2-quart saucepan. Cook on medium heat, stirring often, until mixture reaches soft ball stage (236°F). (Note: To test, drop a little syrup in cold water. You should be able to shape syrup into a ball that flattens when removed from water.)

9. Beat egg whites in large bowl at high speed of electric mixer until soft peaks begin to form. Continue beating and pour hot lime syrup over egg whites. Beat at medium to high speed until glossy peaks form. Spread on top of pie.

10. Bake at 375°F for 10 minutes, or until lightly browned. Garnish with additional white chocolate, if desired. Cool, then refrigerate until firm.

ONE 9- Inch PIE
Georgia

Peach Pie
Gertrude Stallings, Macon, GA

Crust
Unbaked 10-inch Classic Crisco
Double Crust prepared with 1/2 cup Crisco and 1/2 cup Butter Flavor Crisco

Filling
1 can (1 pound 13 ounces) yellow cling peaches in heavy syrup
3 tablespoons cornstarch
1 cup sugar, divided
3 tablespoons reserved peach syrup
3 eggs
1/3 cup buttermilk
1/2 cup butter or margarine, melted
1 teaspoon vanilla

Glaze
2 tablespoons butter or margarine, melted
2 tablespoons sugar

1. Heat oven to 400°F.
2. For filling, drain peaches, reserving 3 tablespoons syrup.
3. Cut peaches into small pieces. Place in large bowl.
4. Combine cornstarch and 2 to 3 tablespoons sugar. Add 3 tablespoons reserved peach syrup. Add remaining sugar, eggs and buttermilk. Mix well. Stir in melted butter and vanilla. Pour over peaches. Stir until peaches are coated.
5. Pour filling into unbaked pie shell. Moisten pastry edge with water. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.
6. For glaze, brush top crust with melted butter. Sprinkle with sugar.
7. Bake at 400°F for 45 minutes. Cool to room temperature before serving.

ONE 10-INCH PIE

Arkansas

Favorite Pecan Pie
Wincie Hughes, North Little Rock, AR

Crust
Unbaked 9-inch Classic Crisco
Single Crust

Filling
3 eggs, beaten
1 cup sugar
1/2 cup light corn syrup
1/4 cup maple syrup
1/4 cup butter or margarine, melted
1/8 teaspoon salt
1 teaspoon vanilla
1 1/4 cups pecan halves

1. Heat oven to 375°F.
2. For filling, combine eggs, sugar, corn syrup, maple syrup, butter, salt and vanilla in bowl. Mix thoroughly. Spoon into unbaked pie shell. Arrange pecans (flat side down) on top in single layer.
3. Reduce oven temperature to 350°F. Bake at 350°F for 45 to 55 minutes or until filling is set. (Reduce oven temperature to 325°F or shield with foil if crust and/or pecans begin browning too quickly.) Cool to room temperature before serving.

ONE 9-INCH PIE

Wincie stumbled on her secret ingredient for pecan pie many years ago when she ran out of white corn syrup and substituted maple syrup.
Kentucky
Hack's Pride of Kentucky Pie
Haskell Montgomery, Utica, KY

Crust
Unbaked 9-inch Classic Crisco Single Crust

Filling
1 cup sugar
3 tablespoons all-purpose flour
1 teaspoon dried mint leaves, crushed
1/8 teaspoon salt
1 cup light corn syrup
2 whole eggs plus 2 egg yolks
1/2 cup sweetened condensed milk
1/3 cup butter or margarine, melted
3 tablespoons maple syrup
3 tablespoons sorghum
2 tablespoons honey
2 tablespoons vanilla
1 cup pecans, soaked 2 to 3 days in 1 cup 80 proof bourbon, drained
3/4 cup black walnuts
1/4 cup semi-sweet chocolate chips

1. Heat oven to 350°F.
2. For filling, combine sugar, flour, mint leaves, salt, corn syrup, eggs, milk, butter, maple syrup, sorghum, honey and vanilla. Mix well. Stir in pecans, walnuts and chocolate chips. Spoon into unbaked pie shell. (You may not use all the filling.)
3. Bake at 350°F for 50 to 70 minutes or until center is set. Cool to room temperature before serving.

Mississippi
Unadorned Perfection Pecan Pie
Minne Miller, Jackson, MS

Crust
Unbaked 9-inch Classic Crisco Single Crust

Filling
1/4 cup butter or margarine, softened
1 cup sugar
4 eggs
3/4 cup light corn syrup
2 teaspoons vanilla
1 1/4 cups pecan halves

1. Heat oven to 375°F.
3. Bake at 375°F for 5 minutes. Reduce heat to 325°F. Bake at 325°F for 45 minutes or until knife inserted in center comes out clean. Cool to room temperature before cutting.

Haskell stands as the only male State winner in the 1988-89 Crisco American Pie Celebration. All his ingredients say Kentucky, from the sorghum to the home grown mint to the pecans soaked in bourbon.

Minnie, the first cook in the governor's mansion, has served through five Mississippi gubernatorial administrations.
**Alabama**

**Tater-Can Pie**  
*Kate L. Settles, Point Clear, AL*

**Crust**  
*Unbaked 10-inch Classic Crisco Double Crust – adding 1/2 teaspoon Grand Marnier or orange extract*  
*1 egg white, beaten*

**Pecan layer**  
*1 cup chopped pecans  
1 1/4 cup light brown sugar*

**Sweet potato filling**  
*3 cups cooked and mashed sweet potatoes (about 2 3/4 pounds)  
1 whole egg plus 1 egg yolk  
3/4 cup granulated sugar  
3 tablespoons butter or margarine, melted  
1 tablespoon Grand Marnier or orange extract  
1/3 cup half and half*

1. **Heat** oven to 350°F. **Brush** inside of unbaked pie shell with egg white.

2. **For pecan layer**, combine pecans and light brown sugar in small bowl. **Spoon** into unbaked pie shell.

3. **For sweet potato filling**, beat potatoes until smooth in large mixing bowl. Add egg, egg yolk, granulated sugar, butter, Grand Marnier and half and half. **Mix** well. **Spoon** over pecan layer. **Moisten** pastry edge with water.

4. **Cover** with top crust. **Fold** top edge under bottom crust. **Flute** with fingers or fork. **Cut** slits or design in top crust or **prick** with fork for escape of steam.

5. **Bake** at 350°F for 45 to 55 minutes or until crust is lightly browned. Cool to room temperature before serving.

**ONE 10-INCH PIE**

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**Virginia**

**Peanut Pie**  
*Joy N. Starkey, Charles City, VA*

**Crust**  
*Unbaked 9-inch Classic Crisco Single Crust*

**Filling**  
*2 3/4 cup firmly packed light brown sugar  
1/2 cup granulated sugar  
1/2 teaspoon salt  
1 cup light corn syrup  
3 large eggs, lightly beaten  
6 tablespoons butter or margarine, melted  
1 1/2 teaspoons vanilla  
1/2 cup chopped, unsalted cocktail peanuts*

1. **Heat** oven to 350°F.

2. **For filling**, combine brown sugar, granulated sugar, salt, corn syrup, eggs, butter and vanilla in medium bowl. **Stir** in peanuts. **Spoon** into unbaked pie shell.

3. **Bake** at 350°F for 45 minutes or until set. **Cool** to room temperature before serving.

**ONE 9-INCH PIE**

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Joy's secret is to bake her peanut pie at a lower temperature to enhance the peanut flavor.
North Carolina

Apple Pie
Wendy Lewis, Pfafftown, NC

Wendy began baking a year ago when she married. In her State Fair baking debut, she took home the blue ribbon.

Crust
Unbaked 9-inch Classic Crisco Double Crust

Filling
3/4 cup sugar
1 tablespoon cornstarch
1 teaspoon cinnamon
1/4 teaspoon grated orange peel
1/8 teaspoon nutmeg
1/8 teaspoon salt
5 cups peeled, thinly sliced Granny Smith Apples (about 4 large apples)
2 tablespoons butter or margarine

Glaze
2 tablespoons milk
2 tablespoons sugar

1. Heat oven to 400°F.
2. For filling, combine sugar, cornstarch, cinnamon, orange peel, nutmeg and salt in small bowl. Set aside.
3. Place apple slices in unbaked pie shell. Sprinkle sugar mixture over apples. Dot with butter. Moisten pastry edge with water.
4. Cover with top crust. Fold top edge under bottom crust. Flute with fingers or fork. Cut slits or design in top crust or prick with fork for escape of steam.
5. Bake at 400°F for 35 minutes. Remove pie from oven.
6. For glaze, brush top crust with milk. Sprinkle with sugar. Return to oven. Bake 10 minutes, covering crust edge with foil to prevent overbrowning, if necessary. Cool until barely warm or to room temperature before serving.

ONE 9-INCH PIE

Tennessee

Chess Pie
Kimberly Hamilton, Cookeville, TN

Crust
Unbaked 9-inch Classic Crisco Single Crust prepared with Butter Flavor Crisco

Filling
1 3/4 cups sugar
2 tablespoons stone ground cornmeal
2 tablespoons all-purpose flour
1/4 teaspoon salt
1 cup (2 sticks) butter or margarine, melted
1 cup half and half
6 large egg yolks
1 tablespoon vanilla
1/4 teaspoon raspberry vinegar

1. Heat oven to 350°F.
2. For filling, combine sugar, cornmeal, flour, salt, butter, half and half, egg yolks, vanilla and vinegar in bowl. Mix well. Spoon filling into unbaked pie shell.
3. Bake at 350°F for one hour 15 minutes or until crust is lightly browned and filling is completely set. Cool to room temperature before serving.

ONE 9-INCH PIE

Kimberly learned from her grandmother that Chess pie was made from 'jes a little bit of this and 'jes a little bit of that. The filling depends on what the baker has in the cupboard.
## Tips from the Crisco Kitchen

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Cause</th>
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<tbody>
<tr>
<td>2. Crust edges lose shape or fall.</td>
<td>Shortening softens before crust sets.</td>
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<td>Too little flour or too much water.</td>
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<td>3. Darkly browned or burned edges.</td>
<td>Unshielded edges.</td>
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<td>Oven temperature too high.</td>
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<td>Baking pie shell immediately after preparation.</td>
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<td>5. Crust tough.</td>
<td>Too much gluten formation.</td>
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<tr>
<td>6. Soggy bottom crust.</td>
<td>Oven temperature too low or baking time too short.</td>
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<td></td>
<td>Filling too hot when placed in pie shell.</td>
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<tr>
<td>8. Variation in amount of liquid needed for crust.</td>
<td>Variation in protein content of flour.</td>
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<td>Variation in cutting in shortening.</td>
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</tbody>
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Solution

Cut Crisco into flour less.
Chill Crisco.
Work dough more once liquid is added.
Use more water.

Increase oven temperature.
Chill crust before baking.
Add small amount flour or use less water.

Shield edges with aluminum foil.
Reduce oven temperature.

Roll pastry large enough to eliminate need for stretching.
Ease toward center when placing in pie plate.
Prick crust thoroughly.
Allow pie shells to rest about 30 minutes before baking.

Cut Crisco into flour more thoroughly.
Use room temperature, not cold, Crisco.
Use 1 teaspoon lemon juice or vinegar as part of the liquid.
Work dough less once liquid is added.
Use less water.

Increase oven temperature and/or baking time.
Brush crust with egg white and chill before filling.
Cool filling before adding.
Add filling just before baking.
Use glass or dull aluminum pie plate.

Use all Crisco instead of part butter or margarine.
Keep ingredients and dough cold.
Cut shortening into flour in large pieces.
Chill crust before baking.

Use same brand of flour.
Cut in shortening same way each time.
Decorative Tips

Woven Lattice Top
Leave overhang on bottom crust. Cut top crust into ten 1/2-inch strips. Place 5 strips evenly across filling. Fold every other strip back. Lay first strip across in opposite direction.
Continue in this pattern, folding back every other strip each time you add cross strip.
Trim ends of lattice strips even with crust overhang. Press together, fold edge under and flute.

Rope Edge
Fold overhang under and make stand-up edge. Press thumb into pastry at angle. Pinch pastry between thumb and knuckle of index finger, rolling knuckle toward thumb. Place thumb in groove left by finger and continue around edge.

Fork Edge
Press pastry to rim of pie plate using 4-tined fork. Leave about 1 1/4 inches between fork marks. Go around crust edge again, filling in spaces with fork held at an angle.

Pinwheel
Fold edge under. Press flat. Cut slits around edge of pastry the width of the rim leaving about one inch between slits. Fold under on a diagonal to form pinwheel points.

Cutouts
Trim edge even with pie plate. Cut desired shapes (about 3/4-inch in size) from remaining pastry using tiny cookie cutter, thimble or bottlecap. Moisten rim. Place cutouts on rim, slightly overlapping. Press into place.