



OUR FAVORITE BAKED PIE RECIPES

Baking homemade pies has always been a favorite pastime of mine. In this booklet I share with you some of our favorites!

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HOMEMADE PIES

Good company and a piece of pie fixes everything.

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JUDI WEISS

MOM/GRANDMA/FARM WIFE/BAKER

Living on the farm you end up with lots of different titles throughout the year. So, whether I'm helping move cows, opening gates, hugging grandbabies or doing the never ending laundry, my favorite place to be always is the kitchen.

It is there that I find all is right with my soul. Sounds silly maybe but I can lose myself and all my troubles kneading bread or rolling out a pie crust.

I love to share my pies with friends and family but I also love teaching and sharing my love of baking with the grandchildren.

So pick your favorite and ENJOY!

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7 DUTCH APPLE PIE



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DUTCH APPLE PIE

ingredients

For the pie:

- 1 single pie crust, unbaked
- 3 pounds (8 cups, about 6-8 whole) apples, peeled, cored and thinly sliced
- 1/2 cup sugar
- 1/4 cup flour
- 2 teaspoons lemon juice
- 1 1/2 teaspoons cinnamon
- 1/4 teaspoon freshly grated nutmeg
- 1/8 teaspoon ground cloves

For the topping:

- 3/4 cup all-purpose flour
- 1/3 cup pecan pieces, chopped
- 3 tablespoons brown sugar
- 3 tablespoons granulated sugar
- 1/4 teaspoon cinnamon
- Pinch of salt
- 5 tablespoons butter, melted

directions

- Heat oven to 375°F
- On a surface sprinkled with flour, using a floured rolling pin, roll pastry dough into a circle 2 inches larger than a 9-inch pie plate.
- Fold the pastry in half, twice. Gently unfold and press the pastry into the bottom and sides of the pie plate. (Save 2nd crust for another pie)
- Fold and crimp the pie dough around the rim of the pie plate. Transfer it to the refrigerator.
- In a small bowl, combine flour, pecans, brown sugar, granulated sugar, cinnamon, and salt. Pour melted butter over the bowl in a circular motion and toss with a fork. Set aside.
- In a large bowl, combine apples, sugar, flour, lemon juice, cinnamon, nutmeg, and clove and toss with your hands.
- Retrieve the pie crust from the refrigerator. Pour the apples into the pie plate, arrange them a bit so they fit, then sprinkle the apples with the crumble topping.
- Place in oven to cook for 55 min. If it looks like the edges of the pie are getting too browned, cover them with an aluminum foil strip.



2 LEMON MERINGUE PIE



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LEMON MERINGUE PIE

ingredients

For the PIE:

- 1-1/2 cups sugar
- 1/3 cup Argo® Corn Starch
- 2 cups water
- 5 farm fresh egg yolks, lightly beaten
- 1/2 cup lemon juice
- 1 tablespoon freshly grated lemon peel
- 2 tablespoons butter OR margarine
- 1 (9-inch) fully baked deep dish pie crust

For the MERINGUE:

- 5 farm fresh egg whites, room temperature
- 1/4 teaspoon cream of tartar
- 1/2 cup sugar
- 1 teaspoon Argo® Corn Starch

***You can add a couple drops of yellow food coloring if you want your filling to have a real yellow color.*

*My
Favorite!*

directions

To make PIE:

- Mix sugar and corn starch in a saucepan. Stir in water and beaten egg yolks.
- Cook over medium heat, stirring with a whisk until mixture reaches a boil. Reduce heat and continue stirring for 1 minute until very thick.
- Remove from heat; stir in lemon juice, lemon peel and butter until smooth.
- Pour hot filling into pie crust.

To make MERINGUE:

- Beat room temperature egg whites with electric mixer at high speed with a sprinkle of cream of tartar, until soft peaks form
- Gradually add mixture of sugar and corn starch, beating until stiff peaks form (tips stand straight), about 3 minutes.
- Spoon meringue over hot lemon filling, sealing meringue to the edges of the crust. Use the back of a spoon to swirl meringue and draw up into peaks.
- Place oven rack in bottom third of preheated 375°F oven.
- Bake 10 minutes, until peaks are lightly browned.
- Cool at room temperature for 30 minutes.
- Chill for a minimum of 3 hours before serving.



3 BEEF POT PIE



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BEEF POT PIE

ingredients

- 2 tbsp. olive oil, divided
- 1 1/2 lb sirloin steak (cut into cubes or I use stew meat)
- Kosher salt
- Freshly ground black pepper
- 1 medium yellow onion, chopped
- 2 large carrots, peeled and chopped
- 2 celery stalks, chopped
- 2 russet potatoes, peeled and diced into 1/2" cubes
- 2 cloves garlic, minced
- 2 tsp. fresh thyme leaves
- 3-4 tbsp. all-purpose flour
- 2 c. beef broth
- 2 tbsp. heavy cream
- 1 tsp. Worcestershire sauce
- 1 c. frozen peas
- 1 double pastry crust, unbaked

A Family Favorite!

directions

- Preheat oven to 350°.
- In a large skillet (I like cast iron) over medium heat, heat 1 tablespoon oil. Add steak and sear on both sides, about 3 minutes per side. Season with salt and pepper. Remove from skillet and let rest 5 minutes.
- Heat remaining tablespoon oil. Add onion, carrots, and celery and cook until soft, 5 minutes.
- Add potatoes and cook 5 minutes more.
- Add garlic and thyme and cook until fragrant, about 1 minute.
- Add flour and stir to coat everything evenly.
- Slowly add broth, cream, and worcestershire. Bring to a boil, then reduce heat and simmer until slightly thickened.
- Add steak and peas to pan. Remove from heat.
- Put into pie plate lined with pastry.
- Cover with second pie pastry, crimp the two crusts together to seal and then cut slits in top for steam to escape.
- Bake about 30 to 40 minutes.



4 FRENCH CHOCOLATE SILK



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FRENCH CHOCOLATE SILK

ingredients

- 4 oz. unsweetened baking chocolate
- 1 cup butter, softened
- 1½ cups sugar
- 1½ teaspoons vanilla
- 4 farm fresh large eggs
- 1 baked 9 inch pie shell

Whipped Cream

- 2 cups heavy whipping cream
- ⅓ cup sugar
- ½ teaspoon vanilla

- Chocolate curls for garnishing.
- One fully baked pie crust

Josh's choice!

directions

- In a small microwave safe bowl, melt chocolate in 30 second increments, stirring in between each until smooth. Let cool down and set aside.
 - In a large bowl, cream and beat butter and sugar for about 2 minutes until fluffy. Add melted chocolate to butter mixture. Add in vanilla and beat until combined.
 - Continue to beat mixture for 15-20 minutes at medium speed, adding eggs one at a time spacing them about 5 minutes apart before adding the next one.
 - Pour into cool baked pie shell and evenly and carefully spread over pie. Cover and chill for 1-2 hours.
- *Before serving make whipped cream:
- Beat heavy cream on high, gradually adding in sugar and vanilla until soft peaks form.
 - Spread or pipe prepared whipped cream over pie.
 - Garnish with curled chocolate and cover and chill until ready to serve.



5 MOM'S NEVER FAIL PIE CRUST



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MOM'S NEVER FAIL PIE CRUST

ingredients

- 2 cups flour
- 1 cup lard (you can use Crisco if you don't have lard but lard gives the flakiest crust)
- 1/2 cup cold milk
- 1 tsp vanilla (if making a sweet pie)

TIPS

- *Pre-baked crust should be baked at 375°F.*
- *To keep your pie crust from shrinking or bubbling up you can fill your crust with weights.*
- *To use weights, line the unbaked pie crust with parchment paper. (Crunch up the parchment paper first so that you can easily shape it into the crust.) Fill with pie weights or dried beans. Make sure the weights are evenly distributed around the pie dish.*
- *Bake until the edges of the crust are starting to brown, about 15-16 minutes. Remove pie from the oven and carefully lift the parchment paper (with the weights) out of the pie. Prick holes all around the bottom crust with a fork. Return the pie crust to the oven.*
- *If you need a fully baked pie crust, bake until the bottom crust is golden brown, about 14-15 minutes longer. For a partially baked pie crust (like if you're baking the pie crust once it is filled like a quiche) bake until the bottom crust is just beginning to brown, about 7-8 minutes.*
- *If you're making a no-bake pie, let the baked crust cool completely before adding the filling. For pies that will go back in the oven, like quiche or pumpkin pie, the crust can still be warm when you add the filling.*

directions

- Mix lard into flour until it resembles little peas.
- Add milk and mix just until it forms a soft dough.
- Let rest for about 10 minutes. The less you mess with it, the flakier your crust will be.
- Roll out on lightly floured counter or pastry mat and follow your recipe for pre baked or unbaked crust.

***Any leftover dough can be rolled thin and sprinkled with cinnamon and sugar then baked until crisp. We always called these "elephant ears" when I was growing up helping Mom make pies.*



HAPPINESS IS HOMEMADE

So are you ready to start baking now? Don't let a pie intimidate you if you haven't made one before. Remember that practice makes perfect... plus you get to eat your mistakes! Happy baking!

C H E C K O U T M O R E
R E C I P E S A T :

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