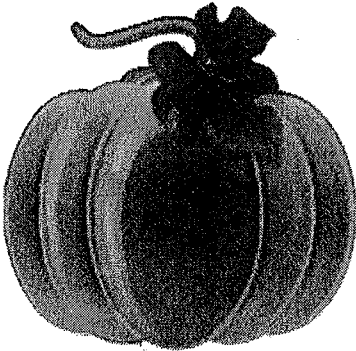



## Libby's Famous Pumpkin Pie



425° - 15min. &

350° - 55 min.

Makes 1 pie / 8 servings

1. Take 9" unbaked pie shell.
2. Mix together in small bowl:
  - ¾ cup sugar
  - ½ tsp. salt
  - 1 tsp. cinnamon \*\*\*
  - ½ tsp. ground ginger \*\*\*
  - ¼ tsp. ground cloves \*\*\*
  - 2 large eggs
  - 1 ¾ cup pumpkin  1 can (15oz) 100% Pure Pumpkin
  - 1 can (12oz) evaporated milk
3. Pour into pie shell.
4. Bake at 425° for 15 minutes. Reduce heat to 350° and bake for additional 55 minutes.

\*\*\* 1 ¾ tsp. pumpkin pie spice may be substituted for cinnamon, ginger and cloves.

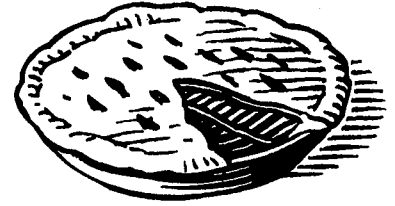
# CHERRY OR



## Blueberry Pie Filling.

1. Preheat oven to 400°.
2. In small bowl combine:
  - ½ c. sugar
  - ¼ t. cinnamon
  - pinch of salt
  - 1 ½ T. flour
3. Sprinkle **half** of sugar mixture over pie crust.
4. Cover with blueberry pie filling.
5. Sprinkle remaining sugar mixture on top.
6. Sprinkle with:
  - 1 ½ t. lemon juice
7. Divide into six parts:
  - 1 T. butter
8. Place dots of butter on top of pie.
9. Place top crust over blueberry pie filling.
10. Fold top crust under bottom crust.
11. Pinch both top and bottom crust together at edge.
12. Flute edges.
13. Make slit in center of top crust with knife.
14. Brush top crust with 1 **BEATEN** egg yolk.
15. Bake for 30 minutes in center of oven.

## APPLE PIE



350°

50-60 minutes

1. Line a 9" pie pan with a plain pastry.
2. Peel, core and slice 5-6 tart apples (about 3 cups).
3. In a separate mixing bowl, mix together
  - 2/3 c sugar
  - 2 t cinnamon
  - 2 T flour
  - 2 T butter
4. Toss mixture together with apples.
5. Place apples evenly in the pie pan, piling them slightly higher in the center.
6. Cover the pie with either an upper crust, finishing the edges and cutting decorative holes in the top or a crumb topping.

### Crumb Topping

1. Combine:
  - 1/2 c flour
  - 1/4 c sugar
  - 1/4 t cinnamon
  - 2 Tbsp. brown sugar
  - 1/4 t salt
2. Cut in (pastry blender) 3 T butter
3. Sprinkle crumb topping over fruit and bake.