

## **Pecan Pie**

Preheat oven to 350°

1 9 inch pie shell

### **Ingredients:**

1 Cup Brown Sugar, packed

2 oz. Butter

2/3 Cup Corn Syrup

3 Eggs

1 tsp. Vanilla

¼ tsp. Salt

2 Cup Pecans

### **Preparation:**

1. Melt Sugar, Corn Syrup and Butter in microwave, allow to cool slightly.
2. In a separate bowl beat Eggs, Vanilla and Salt.
3. Slowly whisk in corn syrup mixture, mixing well.
4. Put pecans into prepared pie shell.
5. Pour filling mixture over pecans.
6. Bake at 350F for 35-45 minutes or until filling is firm.

## **Sweet Potato Pie**

Preheat oven to 350°

1 9 inch pie shell

### **Ingredients:**

3 large sweet potatoes

<sup>3</sup>/<sub>4</sub> Cup milk

<sup>1</sup>/<sub>4</sub> Cup cream

2 ounces butter

<sup>1</sup>/<sub>2</sub> Cup sugar

<sup>1</sup>/<sub>4</sub> Cup brown sugar

Pinch salt

<sup>1</sup>/<sub>2</sub> teaspoon cinnamon

2 eggs

1. Wash the sweet potatoes and rub lightly with oil.
2. Bake the sweet potatoes until very tender.
3. Cool them slightly, then peel.
4. Measure 2<sup>1</sup>/<sub>2</sub> Cups of the baked sweet potatoes. Save any extra for another use.
5. Put the milk, cream and butter in microwave proof bowl or measuring cup. Microwave just until the butter melts.
6. Put the sweet potato in a food processor. Turn the blade on and add the milk-butter mixture, the sugars, cinnamon and salt. Add eggs
7. Pour the mixture into the pie shell.
8. Bake for about an hour. Pie is done when the center rises up slightly.

A knife inserted into the middle will be only slightly sticky.**Pie**

## **Crust**

### **Ingredients:**

1 Cup	Flour
½ tsp.	Salt
2 oz.	Crisco
3-5	Water, ice cold
TBS	

### **Preparation:**

1. Using a rubber spatula, thoroughly mix Flour with Salt.
2. Cut the Crisco into the flour mixture using a pastry blender until well incorporated. Some of the fat should remain in pea-sized pieces; the rest the consistency of coarse crumbs.
3. Drizzle Water (3 tablespoon at a time) over the mixture.
4. Using a rubber spatula mix lightly until a pliable mass forms.
5. **Do Not Over Work The Dough!**
6. For best results, form dough into a disk, wrap in Saran and refrigerate for an hour or up to 2 days.



**PIE WORKSHOP**