**Cooks-N-Books**

 **Let’s Have Some Pie**

**March 2024**

**Apple Pie - vegan**

Filling

7 honey crisp apples, peeled and sliced thin

2 tablespoons lemon juice

40g brown sugar

20g white sugar

1 ½ teaspoons cinnamon

1/8 teaspoon nutmeg

¼ teaspoon salt

3 tablespoons cornstarch

Combine all filling ingredients and set aside. Can chill in fridge.

Crust

288g all purpose flour (can sub up to half with spelt flour – will just be a bit more finicky to work with)

100g Crisco

75g plant based butter sticks, cold, cut into small chucks

2 teaspoons sugar

½ teaspoon salt

Ice water with a generous splash of white vinegar mixed in

Instructions

Preheat oven to 400F.

Cut Crisco and butter into flour with a pastry cutter. Once just combined, cut in sugar and salt.

Using a fork to combine, add small splashes of water slowly, in multiple batches - until dough is just wet enough to form into a ball but not sticky.

Split dough into 2 portions – roughly equal in size, one a little bigger.

Roll out slightly bigger half on a floured surface. Adding flour as necessary to prevent sticking.

Place rolled out dough into pie pan. Make sure dough is big enough to come up the sides of the pan.

Add filling to dough lined pan.

Roll out smaller half of dough and place on top.

Connect top and bottom dough, using fingers and a little water to stick and seal edges.

Gently cut a few slices into the top to allow steam to escape when cooking.

Cook for 60-75 minutes – or until top starts to turn golden.

Let cool at least 1 hour before serving. Or up to overnight will allow filling to set a bit and be less runny

### Boston Cream Pie

### Ingredients

* 2 large eggs room temperature
* 1 cup cane sugar 200g
* ½ cup whole milk 120mL
* 5 tablespoons unsalted butter 70g
* 1 cup all-purpose flour plus 2 tablespoons, 140g
* 1¼ teaspoons baking powder
* ¼ teaspoon kosher salt
* 2 teaspoons vanilla extract
* ¼ cup heavy whipping cream 60mL
* 4 ounces bittersweet chocolate chopped

#### Pastry Cream

* 6 egg yolks room temp
* 2/3 cup sugar
* 1/4 cup corn starch
* 1 tbsp vanilla extract
* 2 cups whole milk 480mL
* 1 tbsp butter 15g

### Instructions

#### For the Pastry Cream

* Pour the milk into a medium saucepan, heat then place over medium heat and bring to a boil. Immediately turn off the heat and set.
* In a large bowl, whisk the egg yolks and sugar until light and thickened. Sift in the cornstarch and whisk vigorously until no lumps remain. Whisk in 1/4 cup of the hot milk mixture until incorporated. Whisk in the remaining hot milk mixture, reserving the pot for later.
* Pour the mixture through a strainer back into the pot. Cook over medium-high heat, whisking constantly, until thickened and slowly boiling. Cook while whisking for an additional minute or two after thickened and boiling.Remove from the heat and stir in the butter. Let cool slightly then cover with plastic wrap, lightly pressing the plastic against the surface to prevent a skin from forming. Chill in the refrigerator.

#### For the Cake

* Preheat oven to 350F. Spray a 8-inch round cake pan with baking spray or butter and flour it. Line bottom with parchment paper and spray again.
* Combine flour, baking powder and salt in a bowl, then whisk together and set aside.
* In a stand mixer fitted with a whisk attachment or large mixing bowl if using a hand mixer, add eggs and sugar. Beat on medium speed until pale, thick, and fluffy, about 4 minutes. (Beater should leave a trail in eggs when lifted.)
* Meanwhile, in a glass measuring cup, combine milk and butter. Microwave on high in 30 second intervals until butter is melted and milk is steaming.
* With mixer on low speed, gradually add flour mixture to egg mixture, beating just until combined. Stir vanilla into hot milk mixture. Slowly pour hot milk mixture into egg mixture beating until fully combined. (Batter will look like thick pancake batter and have bubbles on top.) Scrape the sides of the bowl and fold batter a few times to insure it’s fulling combined. Pour batter into the prepared cake pan.
* Bake until a toothpick inserted in center comes out clean and cake begins pulling away from sides of pan, about 33 minutes. Let cool in pan for a few minutes then invert onto a wire rack to cool completely.

#### For the Assembly

* Cut cake in half horizontally. Place bottom half, cut side up on a serving plate. Spread the chilled, thickened pastry cream over cake, leaving a 1 inch border. Top with remaining cake half and gently press down to spread filling to edge. Place in fridge and chill for at least 2 hours or overnight; cover with plastic or a cloche if chilling for more than two hours.

#### For the Ganache

* When ready to serve, place cream in a microwave-safe bowl; microwave cream and optional corn syrup until steaming, about 1 minute. Add chopped chocolate and let stand for 5 minutes. Stir chocolate and cream mixture until smooth. Pour over top of cake, spreading to edges.

### Notes

* Use a serrated knife to cut the cake in half. If you’re worried about cutting it evenly, place toothpicks a few inches apart around the equator. Use them as a guide for your knife. It’s also okay if it’s not perfect! It will taste great either way.
* Use room temperature eggs for the pastry cream and sponge cake. This will help the cream cook faster and the cake to whip up better for a fluffier texture.
* We used Hersey’s Special Dark chocolate bars for the ganache because it gives a deep dark chocolate color and shiny texture. If you’ve got bittersweet chocolate chips or baking bars in your cabinet, those will work great too!
* Add a tablespoon of corn syrup to the ganache for a shiny finish.
* Slice finished cake with a warm, non-serrated knife for clean cuts.

**Creamy Peanut Butter Pie**

Ingredients:

* 1 package of 8oz low fat cream cheese (Neufchatel) at room temperature
* 2 Tbsp confectioners’ sugar
* ½ tsp pure vanilla extract
* 1 cup creamy regular or natural peanut butter, softened
* 1 container 8oz sugar free whipped topping
* 1 9-inch prepared graham cracker piecrust

Directions:

 1. In the bowl of an electric mixer fitted with the paddle attachment, or using a hand-held mixer, beat the cream cheese, confectioner’s sugar, and vanilla until smooth. Add the peanut butter and beat, scraping down the sides of the bowl, until thoroughly combined. Using a rubber spatula, gently fold in the whipped topping in two batches.

 2. Spoon the filling into the piecrust and smooth the top with a rubber spatula. Refrigerate until firm, at least 2 hours. Serve cold or at room temperature.

**Impossible Cheeseburger Pie**

Ingredients:

* 1 lb ground beef
* 1 large onion, chopped
* ½ tsp salt
* ½ tsp pepper
* 1 ½ cup milk
* 3 eggs
* ¾ cup Bisquick
* 1 cup shredded cheddar cheese (or more)

Directions:

 Heat over to 400 degrees. Grease a 10-inch pie plate. Brown the beef and onion. Drain. Stir in salt and pepper. Spread in plate. Sprinkle with cheese. Stir together eggs, milk and Bisquick. Pour over mixture in pie plate. Bake 25 minutes or until knife inserted in center comes out clean.

**Irish Potato Pie**

### Ingredients

* 1 puff pastry sheet thawed
* 5 slices bacon chopped into ½ inch pieces
* ¼ cup butter
* 1 onion thinly sliced
* 1 lb russet potatoes scrubbed and sliced into thin slices
* ⅔ cup heavy cream
* Salt and pepper to taste about ¼ teaspoon each
* Chives and parsley for garnish optional

### Instructions

* Preheat oven to 350 F
* Roll puff pastry sheet and place in pie dish; set aside
* In a medium pan, fry bacon pieces until crisp; remove from pan and set aside
* In the same pan, add the butter and onion and allow to cook until just golden, remove from heat, then add the potatoes and bacon back to the pan along with salt and pepper and toss to coat
* Transfer the mixture to the pie pan with the puff pastry and then pour heavy cream overtop of filling
* Bake in preheated oven 50-60 minutes, or until potatoes are tender and the pastry is golden brown
* Allow to cool 10 minutes before slicing and serving, garnish with parsley and chives if desired

**Mango Pie with Cardamom Crust**

Ingredients:

Cardamom Graham Cracker Crust:

2 ½ cups (280 grams) finely ground graham-cracker crumbs

⅓ cup + 1 tablespoon granulated sugar

¼ teaspoon ground cardamom

1 large pinch of salt

9 tablespoons (128 grams) unsalted butter, melted

Mango Filling:

2 cups of mango pulp from fresh mangoes

2 Knox gelatin envelopes

3/4 cup of cold water

3/4 cup condensed milk

Directions:

1. Mix the graham cracker crumbs, sugar, cardamom & salt together in a medium sized bowl. Add butter, & stir with a fork until evenly combined. Pour the crumb mixture into a deep 9-inch round metal pie pan, and spread evenly. Press down with fingers, a metal measuring cup or an identical pie pan to compact the crust as much as possible.\* The more compressed the crust, the less it will crumble! Place crust in the fridge.
2. In a small bowl, pour in the cold water & sprinkle in the gelatin while whisking with a fork. Set aside for 5 minutes.
3. While the gelatin is “resting”, blend the mango pulp & condensed milk until smooth. I prefer to use a hand blender since it’s easier to handle & less of a mess made (fewer dishes to clean)
4. Microwave the gelatin mixture on high (100%) for 30 seconds. Stir until the gelatin has completely dissolved & set aside to cool slightly. Before adding the gelatin to the filling, make sure both mixtures have similar temperatures to avoid any lumps!
5. Now, pour the gelatin in the mango filling using a small strainer to avoid any lumps in the gelatin. Beat the mango filling with a whisk until smooth- 30 seconds.
6. Immediately pour mango filling into the pie crust & refrigerate until set, about 2 hours.
7. Serve with homemade whipped cream or vanilla ice cream. Enjoy!

**Mini Pumpkin Pie Bites**

Ingredients:

* 1 package of 15 mini phyllo shells, such as Athens, found in the frozen aisles
* 2 oz 1/3 less fat cream cheese, softened to room temperature
* 4 tablespoons sugar
* 1 large egg white
* ½ cup canned pumpkin
* ½ teaspoon vanilla extract
* ¾ teaspoon pumpkin pie spice

### Directions:

* Pre-heat the oven to 350. Line a baking sheet with aluminum foil. Unwrap the package of phyllo shells and place them on the baking sheet
* In a mixing bowl, combine the cream cheese and sugar and beat with a hand mixer until smooth. Add the egg white and beat again until combined. Add the pumpkin, vanilla and pumpkin pie spice and beat again until well combined. Spoon the pumpkin mixture evenly into the phyllo shells and place the baking sheet in the oven. Bake for 12-15 minutes until the edges of the shells start to turn golden and the filling is heated through.

**No Bake Cheesecake Pie**

Ingredients:

* 1 cup vanilla or white chips
* 2 pkg 80z each cream cheese softened
* 1 carton 8-12 oz cool whip
* 1 graham cracker piecrust (10 inches)
* 1 toffee candy bar broken into pieces

Directions:

 In heavy saucepan melt chips over mew/low heat. Stir until smooth. Remove from heat, stir in cream cheese until smooth, fold in cool whip. Pour into pie crust. Cover and refrigerate overnight. Just before serving sprinkle with toffee bits.

**Nutella Pie**

## Ingredients

* 1 (13 ounce) jar chocolate-hazelnut spread (such as Nutella), divided
* 1 (9 inch) prepared graham cracker crust
* 1 (8 ounce) package cream cheese, softened
* 1 (8 ounce) container frozen whipped topping, thawed

## Directions

1. Spread 1/4 cup of the hazelnut spread over the bottom of the graham cracker crust.
2. Beat remaining hazelnut spread and cream cheese together in a bowl until smooth. Fold whipped topping into the cream cheese mixture; pour into the pie crust and spread evenly.
3. Refrigerate until well chilled, 4 hours to overnight.

**Sausage Pie**

Ingredients:

* 1 pkg crescent rolls
* 1 lb Monterey jack cheese
* 1 lb sausage, hot or reg and mix of both.
* 2 eggs, beaten

Directions:

* Preheat oven to 350 degrees.
* Cook sausage, drain, flatten rolls in pie or 9\*9 pan, cube cheese, beat eggs, mix together. Bake until set, approximately 30 minutes.

**Shepherd’s Pie**

Ingredeints:

#### MEAT FILLING:

* 2 tablespoons olive oil
* 1 cup chopped yellow onion
* 1 lb. 90% lean ground beef -or ground lamb
* 2 teaspoons dried parsley leaves
* 1 teaspoon dried rosemary leaves
* 1 teaspoon dried thyme leaves
* 1/2 teaspoon salt
* 1/2 teaspoon ground black pepper
* 1 tablespoon Worcestershire sauce
* 2 garlic cloves -minced
* 2 tablespoons all purpose flour
* 2 tablespoons tomato paste
* 1 cup beef broth
* 1 cup frozen mixed peas & carrots\* or use canned.
* 1/2 cup frozen corn kernels

#### POTATO TOPPING:

* 1 ½ - 2 lb. russet potatoes -about 2 large potatoes peeled and cut into 1 inch cubes
* 8 tablespoons unsalted butter -1 stick
* 1/3 cup half & half
* 1/2 teaspoon garlic powder
* 1/2 teaspoon salt
* 1/4 teaspoon ground black pepper
* 1/4 cup parmesan cheese
* Or just use Bob Evans Mashed potatoes

#### MAKE THE MEAT FILLING.

Preheat the oven to 400 degrees

* Add the oil to a large skillet and place it over medium-high heat for 2 minutes. Add the onions. Cook 5 minutes, stirring occasionally.
* Add the ground beef (or ground lamb) to the skillet and break it apart with a wooden spoon. Add the parsley, rosemary, thyme, salt, and and pepper. Stir well. Cook for 6-8 minutes, until the meat is browned, stirring occasionally.
* Add the Worcestershire sauce and garlic. Stir to combine. Cook for 1 minute.
* Add the flour and tomato paste. Stir until well incorporated and no clumps of tomato paste remain.
* Add the broth, frozen peas and carrots, and frozen corn. Bring the liquid to a boil then reduce to simmer. Simmer for 5 minutes, stirring occasionally.
* Set the meat mixture aside. Preheat oven to 400 degrees F.

#### MAKE THE POTATO TOPPING.

* Place the potatoes in a large pot. Cover the potatoes with water. Bring the water to a boil. Reduce to a simmer. Cook until potatoes are fork tender, 10-15 minutes.
* Drain the potatoes in a colander. Return the potatoes to the hot pot. Let the potatoes rest in the hot pot for 1 minute to evaporate any remaining liquid.
* Add butter, half & half, garlic powder, salt, and pepper. Mash the potatoes and stir until all the ingredients are mixed together.
* Add the parmesan cheese to the potatoes. Stir until well combined.

#### ASSEMBLE THE CASSEROLE.

* Pour the meat mixture into a 9x9 (or 7x11) inch baking dish. Spread it out into an even layer. Spoon the mashed potatoes on top of the meat. Carefully spread into an even layer.
* If the baking dish looks very full, place it on a rimmed baking sheet so that the filling doesn’t bubble over into your oven. Bake uncovered for 25-30 minutes.\*\* Cool for 15 minutes before serving.

**S'mores Molten Lava Pies**

Graham Cracker Crust

9 graham cracker sheets, finely ground (1 ¼ cup crumbs)

5 tablespoons unsalted butter, melted

1/4 cup granulated sugar

Molten Lava Cakes

4 oz. [semi-sweet baking chocolate](https://www.amazon.com/gp/product/B000H27OBE/ref%3Das_li_tl?ie=UTF8&tag=carlscravi0a-20&camp=1789&creative=9325&linkCode=as2&creativeASIN=B000H27OBE&linkId=ac30531ce980e7e88a503f6b6e13deb1) roughly chopped

1/2 cup unsalted butter

1 cup Powdered sugar

2 whole eggs

2 egg yolks

6 tablespoons flour

Marshmallow Topping

6 large marshmallows cut in half through the equator

*Graham Cracker Crust*

 Preheat oven to 350 degrees.  Line a regular size muffin tin with cupcake liners. Spray liners with nonstick cooking spray. Set aside.  Combine all of the Crust ingredients in a large bowl. Mix until well combined. Evenly distribute crumbs between cupcake liners, approximate 2 ½ tablespoons per liner.  Press crumbs into the bottom and ¾ up the sides of each liner using the back of a tablespoon. They don’t have to be even or perfect.

*Molten Lava Cakes*

 Add butter and baking chocolate to a large microwave-safe bowl and microwave for 1 minute, or until butter is melted, then stir until butter and chocolate are completely smooth. Stir in sugar until smooth. Add eggs and egg yolks then beat for 1 minute with a hand whisk. Fold in flour just until combined.  Evenly spoon batter into prepared crusts. It’s okay if the batter rises above the top of the graham crackers. Bake for 9-11 minutes, or until the sides are firm but the centers are still soft (but not jiggly).

***Marshmallow Topping***

Remove from oven and top each pie with half of a marshmallow. Broil 6” away from broiler until golden, approximately 1-2 minutes.  Let cool for 1 minute then remove pies using cupcake liners. Serve immediately for a molten center as the center will continue to cook as the pies cool. If you can’t serve immediately, they will still be delicious with a gooey but not runny center.

**Strawberry Pie**

* 2 pints fresh strawberries, hulled
* 3 tablespoons cornstarch
* 1-1/2 cups cold water
* 1 package (.3 ounce) sugar-free strawberry gelatin
* 3 tablespoons sugar
* 1 reduced-fat graham cracker crust (9 inches)
* 2 cups reduced fat whipped topping

Set aside 8 whole berries for garnish.

Slice remaining strawberries and set aside. In a large saucepan, combine cornstarch and water until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in gelatin and sugar until dissolved. Stir in sliced strawberries. Pour into the crust. Cover and refrigerate for 2 hours or until firm.

Garnish each serving with whipped topping and a whole strawberry.