April 2012: A Piece/Slice of Pie

Chicken Pizza Primavera

13.8 oz. can Pillsbury Refrigerated Pizza Crust

Olive oil

Cooking spray

2 tbsp. shredded Asiago cheese

¼ to ½ tsp. garlic salt

2 tbsp. light ranch dressing

6 oz. package refrigerated Italian style chicken breast strips, chopped

1/3 cup finely chopped red bell pepper

1/3 cup thinly sliced red onion

½ cup torn baby spinach

1 ½ cup shredded Italian cheese blend

1 tsp. dried pizza seasoning

Heat oven to 400°. Lightly grease 12 inch pizza pan or pizza stone with cooking spray. Unroll dough; placed on greased pan. Starting at center, press out dough to edge of pan. Lightly spray dough with olive oil or cooking spray. Sprinkle Asiago cheese and garlic salt over dough. Bake for 8 to 10 minutes or until lightly browned. Remove partially baked crust from oven. Spread ranch dressing over crust. Top with chicken, bell pepper, onion, and spinach. Sprinkle Italian cheese blend and pizza seasoning. Return to oven; bake an additional 9 to 12 minutes or until cheese is melted.

Swiss Cheese, Spinach Quiche

1 prebaked pie shell

½ large onion, finely chopped

1 clove garlic, finely chopped

3 tbsp. thyme

1 tbsp. oil

1 cup frozen spinach, squeezed dry

5 oz. grated Swiss cheese

4 large eggs

1 1/3 cup half and half

1/3 to 2/3 cup milk

1 tsp. nutmeg

1 tsp. salt and pepper to taste

Have pie crust prebaked for 18 minutes at 425° oven and cooled. Lower oven to 375°. Put spinach on cookie sheet and place in oven to dry out. Watch carefully. Sauté onion, garlic, and thyme for 5 minutes in oil. Whisk eggs with cream and half of the milk. Add to the sautéed veggies. Layer spinach and cheese in crust. Carefully pour egg mix into pie pan. If there is room, add the rest of the milk. Do not overflow. Bake for 35 to 40 minutes until knife comes out clean in the center. Cool and enjoy.

Spinach Cheese Swirls

Makes 20

Ingredients:

½ of a 17.3 oz. package Pepperidge Farm Puff Pastry Sheets

1 egg

1 tbsp. water

½ cup shredded Muenster cheese

¼ cup grated Parmesan cheese

1 green onion, chopped

1/8 tsp. garlic powder

10 oz. frozen spinach, thawed and well drained

Thaw pastry at room temperature and heat oven to 400°. Lightly grease 2 baking sheets. Stir egg and water in small bowl. Stir in cheeses, onion, and garlic powder in medium bowl. Unfold pastry sheet on lightly floured surface. Brush with egg mixture. Top with cheese mixture and spinach. Starting with closest to you, roll up like jellyroll. Cut into ½ inch slices. Place slices cut-side down on baking sheets. Brush with egg mixture. Bake for 15 minutes or until golden.

Fruit Pizza

Ingredients for crust:

½ cup confectioners’ sugar

1 ½ cup all-purpose flour

1 ½ sticks unsalted butter, softened, sliced

Ingredients for filling:

8 oz. package cream cheese, softened

½ cup granulated sugar

1 tsp. vanilla extract

Fresh strawberries, kiwi slices, blueberries, and raspberries for topping

Ingredients for glaze:

6 oz. can frozen limeade concentrate, thawed

1 tbsp. cornstarch

1 tbsp. fresh lime juice

¼ cup granulated sugar

Whipping cream, for garnish

Preheat oven to 350°. For the crust: In a food processor, combine the confectioners’ sugar, flour and butter, and process until the mixture forms a ball. With your fingers, press the dough into a 12 inch tart pan with a removable bottom. Bake for 10 to 12 minutes, until very lightly browned. Set aside to cool. For filling and topping: beat cream cheese, sugar, and vanilla together until smooth. Spread over the cooled crust. Cut the strawberries into ¼ inch slices and arrange around the edge of the crust. Continue with kiwi, strawberries, and blueberries. Cluster raspberries in center. For the glaze: combine limeade, cornstarch, lime juice, and sugar in a small saucepan and cook over medium heat until clear and thick, about 2 minutes. Let cool. With a pastry brush, glaze the entire tart. Keep in refrigerator.

Pie in the Sky

Cookie dough

¼ cup canned vanilla frosting

Yellow food coloring

3 tbsp. light corn syrup

½ cup orange decorating sugar

2 cup lemon pudding

6 mini graham cracker crusts

¼ cup semisweet chocolate chips

Cook cookie dough using 5 inch sun cookie cutter. Tint the vanilla frosting yellow with food coloring. Fill pastry bag. Heat corn syrup and brush a thin layer over cookies. Sprinkle top of cookies with orange sugar. Pipe yellow frosting to make sunrays on cookies. Spoon lemon pudding into the mini graham cracker crusts. Melt chocolate. Pipe faces on the lemon pudding. Arrange the sun cookies on the pies just before serving.

Farmhouse Asparagus Pie

Ingredients:

Unbaked 10 inch pie shell

20 fresh asparagus spears or 1 10oz package frozen asparagus spears, cooked

1 ½ cup chopped cooked chicken

4 slices of bacon, cooked, drained, crumbled

½ cup shredded Swiss cheese

4 eggs

1 tbsp. flour

½ tsp. salt

2 cup light cream or light sour cream

2 tbsp. grated Parmesan cheese

Paprika

Arrange cooked asparagus in bottom of pie shell, spoke-fashion. Top with chicken. Scatter bacon and Swiss cheese over asparagus and chicken. Beat together eggs, flour, salt, and cream; pour over asparagus. Sprinkle with Parmesan cheese and paprika. Bake in moderate oven 375° for 45 to 50 minutes or until filling is set. Let stand for 10 minutes before cutting.

Succotash Beef Pie

Ingredients for Filling:

1 ½ lb. ground beef

1 cup chopped onion

1 cup chopped celery

3 tbsp. flour

14oz can tomatoes

1 ½ tsp. salt

¼ tsp. pepper

1 tsp. Worcestershire sauce

1 cup grated cheddar-jack cheese

2 10oz packages frozen succotash

Cook beef, onion, and celery in heavy skillet until well browned. Stir in flour. Add tomatoes and cook, stirring until mixture is thickened and bubbling. Stir in seasonings. Cover and simmer until celery is tender, about 15 minutes; stir frequently. Stir in cheese. Combine meat mixture and succotash, cooked by package directions, in 3 quart casserole. Place in a 350° oven.

Ingredients for topping:

1 cup cornmeal, yellow or white

¼ cup flour

1 tbsp. sugar

2 tsp. baking powder

½ tsp. salt

1 egg

½ cup milk

¼ cup butter, melted

Combine cornmeal, flour, baking powder, and salt. Blend together egg and milk. Stir into cornmeal mixture. Stir in butter. Spread over meat mixture in casserole. Bake until topping is golden, about 30 minutes.

Spring Asparagus and Turkey Pie

Make 6

Ingredients:

3 tbsp. butter

¼ cup chopped onion

2 tbsp. all-purpose flour

1 cup half and half

¼ tsp. salt

1/8 tsp. pepper

2 cup cubed cooked turkey or chicken

9 oz. frozen asparagus cuts, thawed, drained

½ cup sliced fresh mushrooms

3 tbsp. dry white wine or chicken broth

8 oz. refrigerated crescent dinner rolls

Heat oven to 350°. In 2 quart saucepan, melt butter over medium heat. Cook onion in butter, stirring occasionally until tender. Stir in flour; cook until mixture is smooth and bubbly. Gradually add half and half, salt, and pepper. Heat to boiling, stirring occasionally, until thick. Remove from heat; stir in turkey, asparagus, mushrooms, and wine. Separate dough. Place dough in ungreased 9 inch pie plate in spoke pattern with narrow tips overlapping rim of plate about 3 inches. Press dough to make crust. Spoon turkey mixture evenly over dough. Bring tips of dough over filling to meet in center, do not overlap. Bake for 25 to 30 minutes or until golden brown.

Old-Time Chess Pie

Ingredients:

Pastry for a 9 inch single crust pie

2 cup sugar

2 tbsp. flour

½ cup butter, melted

4 eggs, beaten well

½ tsp. vanilla extract

Heat oven to 400°. Line a 9 inch pie pan with crust and then crimp the edges decoratively. In a large bowl, combine the sugar and flour, and stir with a fork to mix them well. Add the butter, eggs, and vanilla. Using a fork or a whisk, stir well to combine everything into a smooth, thick filling. Pour the filling into the piecrust. Place the pie on the bottom shelf of the oven. Bake for 10 minutes. Lower heat to 350° and bake until the edges puff up and the center is fairly firm, wiggling only a little when you gently nudge the pan, 30 to 40 minutes more. Place the pie on a cooling rack or a folded kitchen towel and let cool to room temperature.

Boston Cream Pie

For cake:

1 ¼ cup cake flour

1 tsp. baking powder

¼ tsp. salt

4 large eggs, room temperature

1 cup sugar

½ cup milk

1/3 cup vegetable oil

1 ½ tsp. vanilla extract

For pudding:

1 ½ cup whole milk

2 tsp. vanilla extract

2 large eggs plus 4 egg yolks

½ cup sugar

¼ cup cornstarch

Pinch of salt

For glaze:

4 oz. semisweet chocolate, finely chopped

½ cup heavy cream

1 tsp. vanilla extract

Pinch of salt

Preheat oven to 350°. Make the cake: sift flour, baking powder, and salt into large bowl. Beat eggs and sugar in mixer with whisk attachment until pale and tripled in volume, about 15 minutes. Gently fold in the flour mixture in two additions using rubber spatula, scraping down the bowl. Add milk, vegetable oil, and vanilla and beat with mixer until well combined. Pour batter into pan and bake for 25 to 30 minutes, and do toothpick test to see if it’s done. Let cool for 10 minutes. Make the pudding: heat milk and vanilla in medium saucepan over medium heat. Whisk the eggs and sugar in a large bowl until light and fluffy. Add cornstarch and salt and whisk vigorously until no lumps remain. Whisk ¼ of hot milk into egg mixture, then gradually whisk in remaining milk. Pour egg mixture into saucepan and cook over low heat, whisking until it becomes pudding like, about 10 to 15 minutes. Stain, let cool, stirring occasionally. Refrigerate for at least 2 hours. Cut cake’s height in half. Top bottom with pudding. Place other half on top. Make the glaze: heat chocolate cream, vanilla, and salt in a saucepan over medium low heat, stirring, until melted and smooth, about 2 minutes. Let cool about 5 minutes, then pour over the cake and smooth with an offset spatula. Refrigerate for at least 30 minutes to 4 hours.

Whoppie Pies with Peanut Butter Frosting

Ingredients for pies:

18.25 oz moist Devil’s Food cake mix

¾ cup milk

Mix cake per package directions substituting milk for water. Drop on parchment lined cookie sheets using a medium scoop. Bake at 350° for 15 minutes or until toothpick inserted in the center comes out clean. Cool. Assemble using peanut butter frosting.

Ingredients for frosting:

½ cup butter, softened

1 cup creamy peanut butter

1 tsp vanilla

2 cups confectioners’ sugar, sifted

2 to 3 tbsp milk

Cream butter, peanut butter, and vanilla together until light and fluffy. Add confectioners’ sugar and enough milk until frosting is creamy.

Weight Watchers Key Lime Pie

Ingredients:

1 reduced fat graham cracker crust

1/16 oz. package sugar-free lime gelatin

¼ cup boiling water

8 oz. containers fat-free whipped topping

6 oz. key lime pie yogurt

In a large bowl, dissolve gelatin in boiling water. Stir in yogurt with wire whisk. Fold in whipped topping with wooden spoon. Spread in crust. Refrigerate for at least 2 hours.