



MOST WANTED PIE RECIPES

**YOUR FAVORITE
DISHES AT YOUR
FINGERTIPS**

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Banana Meringue Pie

Ingredients:

1/2 c & 6 Tbsps of sugar (granulated)

6 Tbsps of flour (all purpose)

1/4 tsp of salt

3 pcs of eggs (separated)

2-1/2 c of milk

1 Tbsp of butter (or margarine)

1/2 tsp of vanilla extract

2-3 pcs of bananas (ripe)

Baked pie crust (9 inch)

1/16 tsp of salt

1/4 tsp of cream of tartar

Instructions:

Combine half cup of sugar, salt, and flour; mix thoroughly then add the milk. Cook inside a bain-marie till thick, while constantly stirring. Cover then cook for another 10 mins, while occasionally stirring. Beat the yolks then slowly add little milk; add onto the bain-marie then cook for 2 mins, while constantly stirring.

Take out from the heat then add vanilla and butter; let it cool. Place slices of bananas onto the shell and pour the cooled mixture above. Combine whites of egg, tartar, and salt; beat till stiff then slowly add remaining sugar, while beating continuously till stiff. Lightly pile onto the pie and spread onto the edge.

Place inside the oven and bake (325 degrees F) for 18 mins.

Banana Pie Royale

Ingredients:

- 2 pkgs of yogurt (yogurt, 8 oz each)
- 2 Tbsps of flavoring (rum)
- 2 pkgs of small pudding & pie filling mix (instant, banana cream)
- 1 pc of prepared pie crust (Graham, 9 inch)
- 1 pc of banana (large); peeled and sliced
- 1/2 c of toasted coconut shreds
- 2 c of whipped topping (frozen, nondairy); thawed
- 1/4 c of milk

Instructions:

Combine milk, flavoring, pudding & pie filling, and yogurt inside a bowl; beat thoroughly till thick. Fold in the topping. Spoon one-half of mixture onto the crust. Arrange slices of banana on the crust, in one layer and spoon over the remaining mixture.

Sprinkle coconut shreds around the edge. Place inside the refrigerator for half an hour. Garnish with more slices of banana and keep inside the refrigerator till ready to serve.

Blue Bottom Ice Cream Pie

Ingredients:

4 c of blueberries (fresh)
1 & 1/4 c of sugar (granulated)
2 c of water
1 & 1/2 c of Graham-cracker crumbs
1/4 c of cornstarch
1/3 c of melted butter
1 qt of vanilla icecream
2 Tbsps of orange-flavored juice

Instructions:

Combine 1 c sugar & blueberries. Blend cornstarch & water then stir onto berries. Transfer into saucepan then simmer 'til sauce thickens. Reserve half-cup of mixture as topping. Cool.

You combine 1/4 c sugar, butter & crumbs. Tightly press this mixture onto sides & bottom of 9" pie pan. Then spoon over berry filling into crust. Scoop icecream above berry filling.

You beat the orange-flavored juice to reserved berry filling. Have this drizzled generously all over icecream. Freeze.

Thirty minutes prior to serving, remove the blueberry-pie from your fridge then thaw. Slice then serve.

Blue Meringue Pie

Ingredients:

1 baked pastry shell
A can of blueberry-pie filling
3 eggwhites
6 Tbsps of sugar (granulated)
1/4 tsp cream-of-tartar
1/2 tsp of extract (vanilla)
4 blue food-coloring drops
2 red food-coloring drops

Instructions:

Have filling preheated for 5-10 mins then carefully pour into pastry shell. Once cooled, top w/ blue-meringue.

Meringue: Have oven preheated to four hundred degrees Fahrenheit. Sprinkle cream-of-tartar over eggwhites then beat 'til foamy.

Slowly add in extract, food color & sugar. Beat continuously 'til glossy & stiff then spread this into pie. Heat in your oven 'til browned.

Blueberry Bang Belly

Ingredients:

2 c of flour (all-purpose) plus 3 Tbsps

2/3 c of shortening

2 tsp of baking-powder

1 tsp of salt

1/2 c of milk

4 c of blueberries

1 & 1/2 c of sugar (granulated)

Instructions:

Sift together your flour, salt, & baking powder, Cut in shortening 'til it resembles a coarse meal. Gradually pour milk in, blend thoroughly. Knead, roll & then fit 1/2 of dough into greased 13x9-inch pie plate.

Combine blue berries, sugar & 3 Tbsps of flour in saucepan. Have it cooked over mid-heat 'til bubbly. Pour over prepared crust then cover w/ the other half.

Have pie baked at heated oven 'til golden browned.