

FAVESOUTHERNRECIPES

THE BEST EASY PIE RECIPES

**14 SOUTHERN
RECIPES FOR PIE**



The Best Easy Pie Recipes: 14 Southern Recipes for Pie

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The Best Easy Pie Recipes: 14 Southern Recipes for Pie

Letter from the Editor

Dear Southern Cooking Enthusiast,

There is no arguing that pie is important. There's a reason why pie is the dessert of choice after Thanksgiving dinner, the most important meal of the year. It doesn't get much better than a flaky, buttery crust that surrounds a sweet and flavorful filling. However, learning how to make pie can be a daunting task. No matter what your pie baking skill level is, there is a pie recipe for you included in this collection of *The Best Easy Pie Recipes: 14 Southern Recipes for Pie*.

This eCookbook, *The Best Easy Pie Recipes: 14 Southern Recipes for Pie*, offers you a wide selection of easy pie recipes from which to choose. Our collection of Southern recipes for pie includes classic pie recipes, fruit pie recipes, holiday pie recipes, and more. You will find a pie for every occasion in this comprehensive collection of Southern desserts. Even if you have never made a homemade pie before, you will be hooked after making just one of the recipes included in this free, printable eCookbook.

For more delicious and easy Southern cooking recipes, be sure to visit FaveSouthernRecipes.com. While you're there, [subscribe to our free newsletter, *Everyday Southern Comfort*](#), to get free recipes delivered to your inbox every week.

Happy Baking!

Sincerely,

The Editors of FaveSouthernRecipes.com

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The Best Easy Pie Recipes: 14 Southern Recipes for Pie

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CLASSIC SOUTHERN PIE RECIPES

3-LAYER IMPOSSIBLE PIE

BY JO FROM [JO COOKS](#)



This is the type of magical recipe that you simply have to see to believe! 3-Layer Impossible Pie is made by blending simple ingredients together and then pouring the mixture into a pie dish. This impossible pie recipe gets its name because it is impossibly easy to make, but it also goes by the name magic cake because the results are pure magic. From one mixture comes three distinct layers of goodness. You won't believe how easy and delicious this recipe for 3-Layer Impossible Pie is. For a treat that is especially indulgent, you can top a slice of this pie with some shaved chocolate.

Ingredients

- 2 cups milk
- 1 cup shredded unsweetened coconut
- 4 eggs
- 1 teaspoon vanilla extract
- ½ cup all-purpose flour
- 8 tablespoons (1 stick) butter
- ¾ cup sugar
- pinch of ground nutmeg
- pinch of salt

Instructions

1. Place all the ingredients in a blender. Blend well.
2. Pour into a greased pie plate.
3. Bake at 350 degrees F for 45 to 60 minutes until the edges are golden brown.

BLACK-BOTTOM PEANUT BUTTER ICEBOX PIE

BY TRACEY FROM [THE KITCHEN IS MY PLAYGROUND](#)



If you and your family love a tasty frozen treat, then you must try this recipe for Black-Bottom Peanut Butter Icebox Pie. This amazing chocolate peanut butter pie starts with a simple and delicious homemade graham cracker crust. Along with graham cracker crumbs, the crust has crushed honey-roasted peanuts in it for a nutty flavor. A layer of rich chocolate ganache lines the crust before being topped with a filling made from cream cheese, peanut butter, and whipping cream.

Ingredients

For the Crust

- 2 cups graham cracker crumbs
- ¼ teaspoon ground cinnamon
- ½ cup finely chopped honey-roasted peanuts
- ½ cup butter, melted

For the Ganache

- ½ cup semisweet chocolate chips
- ⅓ cup whipping cream

For the Peanut Butter Filling

- 1 (8-ounce) package cream cheese, softened
- 1 cup creamy peanut butter
- ½ cup brown sugar
- 2 teaspoons vanilla extract
- 1 ⅔ cup whipping cream, divided

For the Toppings (Optional)

- sweetened whipped cream
- chocolate syrup
- chopped honey-roasted peanuts

Instructions

For the Crust and Ganache

1. Stir together the graham cracker crumbs, ground cinnamon, finely chopped honey-roasted peanuts, and melted butter. Lightly spray a 9-inch pie plate with non-stick cooking spray. Firmly press the graham cracker crumb mixture into the bottom and up the sides of the pie plate.
2. Bake at 350 degrees F for 10 to 12 minutes, until lightly browned. Remove from the oven and cool completely (about 30 minutes).
3. Combine the chocolate chips and ⅓ cup whipping cream in a microwaveable bowl. Microwave on 50% power for about 90 seconds until the chocolate is almost melted, stirring every 30 seconds. Whisk until the chocolate melts and the mixture is smooth. Be careful not to overheat the chocolate.
4. Spread the chocolate mixture evenly over the bottom of the prepared crust.



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For the Peanut Butter Filling

1. Beat the cream cheese, peanut butter, brown sugar, and $\frac{1}{4}$ cup of whipping cream with an electric mixer at medium speed until it is light and fluffy, about 4 minutes.
2. In a separate bowl, beat the remaining whipping cream and vanilla extract at high speed until stiff peaks form. Fold about one third of the whipped cream into the peanut butter mixture to loosen it up. Fold in the remaining whipped cream.
3. Spread the peanut butter mixture on top of the chocolate ganache. Cover and chill at least 8 hours before serving.
4. Serve with toppings of your choice.



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DREAMY BANANA CREAM PIE

BY APRIL FROM [FOOD N' FOCUS](#)



If you're a fan of quick desserts with cream filling, then try this Dreamy Banana Cream Pie recipe. With heaping mounds of whipped cream and fresh fruit, this splendid, almost no-bake pudding dessert recipe would be a great addition to any party or holiday get-together. Sliced ripe bananas are smothered happily within a dreamy filling of whipped cream, banana pudding, and cream cheese and piled on top of a thick, buttery graham cracker crust. The highlight of this easy dessert is the cream, so be sure to make it as gorgeous and swirly as you can.

Ingredients

For the Graham Cracker Crust

- 12 whole graham crackers
- 6 tablespoons butter, melted
- ¼ cup sugar
- pinch of salt

For the Pie Filling

- 2 cups heavy cream, whipped and divided
- 3 tablespoons sugar
- 1 teaspoon vanilla extract
- 1 (3.4-ounce) box instant banana cream pudding
- 1 cup cold milk
- 1 (8-ounce) package cream cheese
- 1 (14-ounce) can sweetened condensed milk
- 3 to 4 ripe bananas

Instructions

1. Preheat the oven to 375 degrees F.
2. Place the graham crackers in the food processor. Pulse until the crackers are chopped to fine crumbs. Add the melted butter, sugar, and salt and pulse to combine. Once the crumbs are moist and pinch together well, dump into a pie pan.
3. Press the graham cracker mixture firmly against the bottom and sides of the pie pan. Bake for 8 to 10 minutes. Cool completely.
4. Using an electric mixer, whip the heavy cream with the 3 tablespoons of sugar and the vanilla. Scoop into a separate bowl and set aside. In a separate bowl, mix the instant pudding and milk until well combined. Set aside.

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5. Using the mixer, beat the cream cheese until fluffy. With the mixer still running, add the sweetened condensed milk and pudding. Scrape the bowl and beat until smooth. Using a spatula, fold in half the whipped cream.
6. Spread a thin layer of the filling over the bottom and sides of the cooled pie crust. Cut 3 to 4 bananas into chunks. Press the chunks to the bottom and sides of the pie crust. Scoop the remaining filling into the pan crust. Smooth the filling, top with the remaining whipped cream, and cover gently with plastic wrap. Chill for at least one hour before serving.



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MARY'S BUTTERMILK PIE

BY MARY FROM CHATTAVORE.COM



Buttermilk is a classic Southern ingredient, and it is truly the star of this homemade pie recipe. This recipe for Mary's Buttermilk Pie features a flavorful lemon-cornmeal crust that comes together quickly in the food processor. You will love how rich, creamy, and tangy this pie is. For a fruity kick, top each slice of this buttermilk pie with your favorite fruit syrup. Even if you have never had buttermilk pie before, one taste of this pie will have you converted.

Ingredients

For the Crust

- 1 cup all-purpose flour
- ¼ cup coarse cornmeal
- ½ teaspoon salt
- ½ teaspoon sugar
- zest of ½ a lemon
- ½ cup cold, unsalted butter, cut into pieces
- ⅛ to ¼ cup ice water

For the Pie Filling

- 1 ½ cups granulated sugar
- 1 tablespoon all-purpose flour
- 1 ½ teaspoons coarse cornmeal
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- pinch of salt
- 3 large eggs
- ¾ cups buttermilk
- ¼ teaspoon baking soda
- zest of ½ a lemon
- 1 teaspoon lemon juice

Instructions

1. To make the crust: Pulse the flour, cornmeal, salt, sugar, and zest in a food processor. Add butter and process until mixture resembles coarse crumbs. With the machine running, add 2 tablespoons of water, half a tablespoon at a time, until the mixture sticks together. Turn into 9-inch pie pan and press into the sides. Bake at 350 degrees F for 10 minutes.
2. Using a stand mixer or hand mixer, cream together the sugar and the butter, then add the eggs one at a time until well-incorporated. Mix the buttermilk in thoroughly. Add in the baking soda, salt, lemon zest, and lemon juice and mix to combine. Pour into the par-baked pie crust.



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3. Bake the pie for 45 to 50 minutes, until set and browned on top. Cool completely at room temperature then chill. Serve alone, sprinkled with powdered sugar, or with your choice of fruit sauce.

Note: You can use any single pie crust recipe or a store-bought pie crust.



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FRUIT PIE RECIPES

BETTER THAN ANYTHING PEACH SLAB PIE

BY KAITLIN WEILER, [FAVESOUTHERNRECIPES ORIGINAL RECIPE](#)



Better Than Anything Peach Slab Pie is the perfect dessert to feed a crowd. This easy peach pie may not be the prettiest dessert in the world, but everyone will love the pie's rustic charm. Plus, this peach pie recipe is made entirely from scratch. This recipe will also show you how to make peach pie filling year round because it uses frozen peaches. If you're feeling fancy, you can top the pie with a lattice crust, but a plain double crust would be just as delicious.

Ingredients

For the Crust

- 3 $\frac{3}{4}$ cups all-purpose flour
- 1 tablespoon sugar
- 1 $\frac{1}{2}$ teaspoons salt
- 3 sticks unsalted butter, frozen
- $\frac{3}{4}$ cup very cold water

For the Filling

- 3 (16-ounce) bags sliced frozen peaches, thawed and drained
- 1 cup sugar
- juice of half a lemon
- $\frac{1}{4}$ cup cornstarch
- 1 pinch salt
- 1 egg, combined with 1 tablespoon of water
- turbinado sugar (optional)

Instructions

1. To make the crust, combine flour, sugar, and salt. Using a box grater, grate the three sticks of butter into the flour. Toss the flour with the grated butter to combine. Slowly drizzle in the cold water and combine with a rubber spatula. Use more or less water as needed to bring the crust together. If needed, use your hands to bring the dough together into a ball. Divide the dough into two balls. Flatten each ball into a dish, wrap in plastic wrap, and refrigerate for at least two hours. Prepare a 10 x 15-inch sheet pan with parchment paper.
2. To make the filling: Toss together the drained peaches, sugar, cornstarch, salt, and lemon juice.
3. Preheat oven to 375 degrees F.



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4. After the pie dough has been chilling for at least two hours, roll out both discs of dough to be slightly larger than the sheet pan. Work quickly or take care to make sure the dough does not get too warm; transfer back to the refrigerator as needed.
5. Fit one sheet of pie dough into the sheet pan, allowing the edges to drape over the sides. Pour in the peach filling. Top with the second sheet of pie dough and crimp the edges of the top and bottom crusts together. Cut vents across the top crust to allow steam to escape. Alternately, cut the second sheet of pie dough into strips and make a lattice top on the pie.
6. Using a pastry brush, brush the top of the pie with egg wash. Sprinkle with turbinado sugar, if using.
7. Bake for 40 to 45 minutes, until the crust is golden brown and the filling has thickened. Cool for 45 minutes. Cut into squares and serve.



NO-BAKE STRAWBERRY CHEESECAKE PIE

BY ARLENE FROM [FLOUR ON MY FACE](#)



This no-bake dessert recipe begins with a store-bought graham cracker crust, but you could also make your own from scratch. Cream cheese is then combined with sugar and lime zest and juice. Adding sweetened condensed milk to the mixture helps to make the first layer of this pie even more luscious. The second layer of the pie features this mixture plus whipped topping and diced strawberries. The last layer of this no-bake pie is made up of whipped topping and strawberries for garnish. No one will be able to resist a slice of this fresh strawberry pie.

Ingredients

- 1 (8-ounce) package cream cheese, softened
- $\frac{1}{4}$ cup sugar
- zest from 1 lime
- juice from $\frac{1}{2}$ lime
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup sweetened condensed milk
- 3 $\frac{1}{2}$ cups Cool Whip, divided
- $\frac{1}{2}$ - $\frac{3}{4}$ cups diced strawberries
- 1 store-bought graham cracker crust
- strawberries for garnish

Instructions

1. Beat the softened cream cheese with the sugar, zest, lime juice, and vanilla until smooth and creamy. Add the sweetened condensed milk and beat until thickened, about 2 minutes.
2. Remove one cup of filling and spread into the bottom of the pie crust.
3. Fold 1 cup of Cool Whip into the filling. Fold until the Cool Whip is combined with the filling mix completely. Fold diced strawberries in. Spread over the first layer in the pie pan.
4. Spread the remaining 2 $\frac{1}{2}$ cups of Cool Whip over the filling, mounding in the center.
5. Refrigerate overnight. Garnish with strawberries before serving.



SUMMER STRAWBERRY PIE

BY GINA FROM [PRETTY LITTLE DISHES](#)



Summer is the perfect time to make this fresh strawberry pie. This recipe for Summer Strawberry Pie will help you use up all of the fresh berries you have on hand. The really great thing about this easy strawberry dessert recipe is that it can be made with store-bought, refrigerated pie crust. No one will ever know that you didn't make it from scratch. This pie is the perfect dessert recipe to share with family and friends at parties and potlucks all summer long.

Ingredients

- 2 (9-inch) pie crusts
- 6 cups strawberries
- 6 tablespoons cornstarch
- 1¼ cups granulated sugar
- 1 egg
- 1 teaspoon milk or water
- 1 tablespoon coarse/raw sugar

Instructions

1. Preheat oven to 450 degrees F. Line a cookie sheet with foil and set aside.
2. For frozen pie crusts, thaw slightly. For refrigerated pie crusts, bring them to room temperature.
3. In a large bowl, combine the strawberries, cornstarch, and granulated sugar. Gently toss or stir to mix, keeping the fruit intact. In a separate small bowl, whisk the egg and teaspoon of milk or water to create an egg wash. Set aside.
4. Place and center one pie crust in the pie plate. Pour strawberry mixture into the pie crust. Using a pastry brush, lightly brush just the edges of the bottom crust with the egg wash.
5. Place the second crust on top of the berry mixture so the crusts are roughly aligned, then use a paring knife to vent the pie crust, about 6 cuts. Press bottom and top crusts together, crimping the edges.
6. Using a pastry brush, sparingly brush pie with the remaining egg wash, then sprinkle with the raw or coarse sugar. Cover the edges of pie with a strip of aluminum foil to prevent the crusts from burning. Place pie on the foil-lined cookie sheet.
7. Bake for 15 minutes at 450 degrees F, then lower heat to 375 degrees F and continue to bake for 45 minutes until crust is a nice golden brown.
8. Remove and cool. Serve with vanilla ice cream, if desired.



HAND PIE RECIPES

LITTLE STRAWBERRY PIES

BY PAM FROM [WHERE YOUR TREASURE IS](#)



This recipe for Little Strawberry Pies will teach you how to make hand pies that are perfect every time. The crust for this hand pies recipe is made with whole wheat flour, so you can feel good about eating this tasty dessert. The crust is then stuffed with a simple fruit filling made from strawberries, flour, and sugar. These strawberry hand pies are great for a snack, breakfast, and dessert. After the hand pies have been baked, they are drizzled with a bit of icing for the perfect sweet finish.

Ingredients

For the Fruit Filling

- 4 cups fruit, chopped
- 3 tablespoons flour
- 5 tablespoons organic sugar

For the Pie Crust

- 2 ½ cups whole wheat flour
- 2 ½ cups unbleached flour
- 1 cup butter
- 1 teaspoon salt
- ½ cup organic sugar
- ½ cup milk
- 3 tablespoons vinegar
- ½ cup sour cream

For the Icing

- 1 cup organic, unbleached powdered sugar
- 2 tablespoons half and half
- 1 ½ teaspoons vanilla extract



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Instructions

1. Preheat the oven to 375 degrees F.
2. To make the crust: Measure milk and vinegar into a little cup and place in freezer to chill. Measure the dry ingredients into a bowl and stir well. Slice the butter into thin slices. Cut the butter into the flour mixture with a pastry cutter, or use your hands to rub the flour into the butter until it is the consistency of moist sand.
3. Add the milk mixture, along with the sour cream. Stir until dough clings together. If your flour mixture is still a little dry and crumbly, you may add a little more cold water until it clings together nicely. Do not overmix. Pat together into a ball.
4. Place on a floured surface and roll out into a rectangular slab about $\frac{1}{8}$ of an inch thick. Using a biscuit cutter, cut out circles of dough. Place onto cookie sheets. Gently knead any scraps together and roll out and repeat.
5. To make the filling: Combine the chopped fruit with sugar and flour. Stir until well mixed. Add a spoonful to half of the circles of dough. Top with another pastry circle. Press both together with a fork. Cut a slit in the top of each with a knife. Bake in a preheated oven for approximately 25 minutes or until slightly golden. Remove pies from oven.
6. To make the icing: Combine the sugar, half and half, and vanilla. Drizzle the finished pies with icing and serve hot or cold.



PRECIOUS CHERRY HAND PIES

BY KAITLIN WEILER, [FAVESOUTHERNRECIPES ORIGINAL RECIPE](#)



Sometimes all you need to satisfy your sweet tooth is a few bites of dessert. For a delicious treat that will fit in the palm of your hand, try our recipe for Precious Cherry Hand Pies. These cherry hand pies are made with homemade pie filling, but they couldn't be easier to make. Family and friends are sure to be impressed by these adorable little pies, but this recipe won't cause you any stress in the kitchen. Best of all, these Precious Cherry Hand Pies are portable, so you can grab dessert on the go!

Ingredients

- 2 (12-ounce) bags of sweet frozen cherries, thawed (about 3 cups)
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup cornstarch
- juice of one lemon
- 2 packages refrigerated pie crust (4 sheets of pie crust total)
- 1 egg
- 3 tablespoons water, divided
- turbinado sugar (optional)

Instructions

1. Begin by making the filling. Cook the cherries in a saucepan over medium heat for about 5 minutes, or until the cherries begin to release their juice. Meanwhile, thoroughly combine the granulated sugar and cornstarch. Remove the cherries from the heat and stir in the sugar and cornstarch mixture.
2. Bring the cherries to a simmer and then reduce heat to medium. Cook, stirring occasionally, for 3 to 5 minutes, or until thickened. Remove the cherries from the heat and stir in the juice of one lemon. The filling will continue to thicken as it cools. Cool completely before using.
3. Preheat the oven to 400 degrees F. Line two baking sheets with parchment paper or a silicone baking mat.
4. Allow the pie crusts to come to room temperature for 15 minutes before using. Using a 3-inch round biscuit cutter, cut out rounds from the pie crust. Each crust should yield about 8 rounds, with scraps leftover. Place two tablespoons of water in a small bowl near your work surface.
5. Place a tablespoon of the cherry pie filling in the center of half of the rounds. Resist the urge to overfill the pies. Trace the edge of the rounds with a little bit of water before covering with another round. Press the edges together to seal, removing the air while keeping the pie filling in the middle of the crust. Use a fork to crimp the edges of the hand pies. If the edge of the pie is jagged, use the biscuit cutter to clean it up.



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6. Continue to use this method to make 16 hand pies. Place 8 hand pies on each baking sheet.
7. Combine the egg with one tablespoon of water to make an egg wash. Using a pastry brush, brush a little egg wash on each of the pies. If desired, sprinkle the hand pies with turbinado sugar. You may also use a paring knife to cut vents in each pie, though this is not necessary.
8. Bake the pies one baking sheet at a time for about 16 minutes, or until golden brown, rotating the baking sheet halfway through baking. Cool for five minutes before serving.

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HOLIDAY PIE RECIPES

[DOWN HOME SOUTHERN APPLE PIE](#)

[FAVESOUTHERNRECIPES ORIGINAL RECIPE](#)



No matter how much turkey you eat, it is hard to resist a generous slice of apple pie on Thanksgiving Day. This recipe for Down Home Southern Apple Pie is easy to make and so sweet to eat. This easy apple pie recipe is perfect for Thanksgiving because it won't add a lot of stress to your meal preparations. The best thing about this apple pie recipe is that it is very simple. It doesn't get much more "down home" or comforting than this delicious apple pie recipe.

Ingredients

- 2 (9-inch) unbaked pie shells
- 5 cups apples
- $\frac{3}{4}$ cup sugar
- 4 tablespoons flour
- $\frac{1}{2}$ teaspoon cinnamon
- 1 cup heavy cream
- 1 tablespoon sugar
- $\frac{1}{4}$ teaspoon cinnamon

Instructions

1. Preheat oven to 350 degrees F.
2. Peel and slice the apples.
3. Mix together $\frac{3}{4}$ cup sugar, flour, $\frac{1}{2}$ teaspoon cinnamon, and heavy cream. Pour over apples and mix well. Arrange in pastry shells.
4. Combine 1 tablespoon sugar and $\frac{1}{4}$ teaspoon cinnamon. Sprinkle over top of apples.
5. Bake 50 to 60 minutes.



LIGHTENED-UP SWEET POTATO PIE

BY DENISE FROM [WE LIKE TO COOK!](#)



Sweet potato pie is a Southern staple, and this recipe for Lightened-Up Sweet Potato Pie is the perfect alternative to a heavier recipe for sweet potato pie. Instead of using sour cream, this recipe calls for low-fat Greek yogurt. This version of Southern sweet potato pie is also made with fewer eggs to save on fat, cholesterol, and calories. A crunchy topping made from pecans, brown sugar, and maple syrup finishes this sweet Southern pie.

Ingredients

- 2 to 3 sweet potatoes, baked and mashed (about 2 cups)
- 1 ¼ cups plain Greek yogurt
- ¾ cup packed dark brown sugar
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 4 egg yolks
- salt
- 1 deep dish pie crust
- 1 cup chopped pecans, toasted
- ¼ cup brown sugar
- 1 tablespoon maple syrup

Instructions

1. Preheat the oven to 350 degrees F.
2. In a bowl, combine the mashed sweet potatoes with the yogurt, brown sugar, cinnamon, nutmeg, egg yolks, and salt. Beat until well combined. Pour this batter into the prepared pie shell and then place onto an aluminum foil-lined sheet pan.
3. Mix the chopped, toasted pecans with the brown sugar and sprinkle evenly over the top of the pie filling. Drizzle maple syrup over the pecan topping.
4. Bake the pie for 50 to 55 minutes or until the custard reaches 165 degrees F. Remove from the oven and allow to cool. Keep refrigerated. Top with fresh whipped cream, if desired.



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PERFECTLY PLEASING PUMPKIN PIE

BY SI FROM [A BOUNTIFUL KITCHEN](#)



Looking for a simple dessert recipe for a perfect Thanksgiving pumpkin pie? Well, you found it! The secret to this Perfectly Pleasing Pumpkin Pie recipe is the two-step, no-fail baking process, which ensures an evenly cooked, perfect pumpkin filling every time. If you're the one bringing this favorite holiday dessert for your family and friends, you will want the comfort of knowing it is baked to its ultimate, pumpkin-custard deliciousness! Be sure to swirl a frothy pile of whipped cream on top for an extra tempting presentation right before slicing and serving.

Ingredients

- 1 ½ cups granulated sugar
- 1 teaspoon salt
- 1 tablespoon pumpkin pie spice
- 4 large eggs
- 1 (29-ounce) can pure pumpkin puree
- 1 (20-ounce) can evaporated milk
- 1 teaspoon vanilla
- 2 unbaked pie crusts

Instructions

1. Place oven rack on bottom third of oven. Preheat the oven to 425 degrees F.
2. Mix the sugar, salt, pumpkin pie spice, and eggs together in a large bowl for about 2 minutes or until well blended. Add the pumpkin and mix well until smooth and incorporated. Add the canned milk and vanilla. Make sure all ingredients are mixed together well.
3. Pour into two 9- inch prepared pie crusts.
4. Place in oven and bake for 15 minutes at 425 degrees F. Reduce the oven temperature to 350 degrees F and bake for an additional 40 minutes.
5. Bake until the middle is set and no longer looks wet. The pies are done when a knife inserted into the center comes out clean.
6. Let cool completely before serving. May be made the day before serving. Refrigerate if not serving the same day.



TEXAS-SIZED APPLE PIE

BY KAITLIN WEILER, [FAVESOUTHERNRECIPES ORIGINAL RECIPE](#)



Texas-Sized Apple Pie is an extremely easy dessert that you will want to make again and again. Flaky, buttery pie dough is filled with a delicious combination of apples, cinnamon, and sugar. A heavenly aroma will fill your kitchen and waft throughout your home as the apple pie bakes in the oven. The only bad thing anyone can say about this recipe is that you must wait for the pie to cool after it comes out of the oven.

Ingredients

For the Pie Dough

- 2 ½ cups all-purpose flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 2 sticks unsalted butter, very cold, cut into ½-inch cubes
- ¾ cup very cold water

For the Pie Filling

- 3 ½ pounds Granny Smith apples, peeled, cored, and cut into ¼-inch slices
- ¾ cup sugar
- 1 teaspoon cinnamon
- ⅛ teaspoon ground nutmeg
- ⅛ teaspoon ground allspice
- ¼ cup cornstarch
- ½ teaspoon lemon zest
- juice of half a lemon
- pinch of salt
- 1 egg, combined with 1 tablespoon of water
- turbinado sugar (optional)

Instructions

To Make the Pie Dough

1. Begin by combining the flour, sugar, and salt in a large bowl. Sprinkle the cubes of butter over the flour mixture. Using a pastry blender, cut the butter into the flour. Continue to do so until the mixture resembles small peas. Slowly drizzle in the cold water and combine with a rubber spatula. Continue to add water until the dough comes together. Use your hands to form the dough into a ball. Divide the dough into two balls. Flatten each ball into a dish, wrap in plastic wrap, and refrigerate for at least two hours.
2. After the pie dough has chilled for at least two hours, roll out one disc of dough into a 12-inch circle on a well-floured surface. Carefully transfer the dough to the pie plate. Using your hand, flatten the dough into the corners of the dish. The dough should hang over the edge of the dish. Cover with plastic wrap and refrigerate for at least 30 minutes.
3. Roll out the second disc of dough into a 12-inch circle on a well-floured surface. Wrap the dough in plastic wrap, place it on a baking sheet for easy transfer, and refrigerate for at least 30 minutes.

To Make the Filling

1. Place the peeled, cored, and sliced apples in a large bowl. Toss with the juice of half a lemon.
2. In a medium-sized bowl, combine the sugar, cinnamon, nutmeg, allspice, cornstarch, pinch of salt, and lemon zest.
3. Add the sugar mixture to the apples. Using your hands, toss the apples and sugar mixture together until all of the apples are evenly coated.

To Assemble the Pie

1. Preheat the oven to 375 degrees F.
2. Carefully spoon the apple filling into the dough-lined pie plate. Use a rubber spatula to press the filling down as needed. If necessary, it is okay to mound the apples slightly in the center of the dish.
3. Unwrap the second circle of dough and carefully lay over the top of the pie filling. Using your fingers, press the top and bottom crust together to seal. Use kitchen shears to trim the dough until it only hangs over the edge of the pie plate by half an inch. Tuck the dough under itself onto the edge of the pie plate. Crimp the crust with your fingers or a fork, if desired.
4. Using a sharp paring knife, cut four slits in the top of the pie crust to allow steam to escape. Combine an egg and 1 tablespoon of water to make an egg wash. Using a pastry brush, brush the top of the pie with egg wash. Sprinkle with about 2 tablespoons of turbinado sugar, if using.
5. Bake for 45 to 55 minutes, until golden brown. Cool for 1 to 2 hours. Serve with whipped cream or ice cream, if desired.

OLD-FASHIONED SOUTHERN PECAN PIE BARS

BY JUDITH HINES FOR FAVESOUTHERNRECIPES.COM



If you are looking for an easy pecan pie recipe for your next holiday gathering, look no further than this easy Southern recipe for Old-Fashioned Southern Pecan Pie Bars. This twist on the traditional Thanksgiving dessert makes it easy to serve pie to a crowd. Even novice pie bakers will be able to make this easy pie recipe. Like most pecan pie recipes, these bars feature a gooey layer of pecans mixed with corn syrup and other sweet ingredients. However, these pie bars go one step further because the filling also contains plenty of chopped chocolate.

Ingredients

- homemade double pie crust or 3 refrigerated pie crusts (1.5 packages)
- 6 ounces (about 2 cups) whole pecans
- 6 ounces semisweet chocolate
- 3 tablespoons flour, divided
- $\frac{3}{4}$ cup butter
- 1 cup brown sugar
- 5 eggs, plus 1 egg yolk
- $\frac{3}{4}$ cup light corn syrup
- $\frac{1}{4}$ cup molasses (see note)
- 1 $\frac{1}{2}$ tablespoons Kahlua (optional)
- 2 teaspoons Mexican or regular vanilla
- $\frac{1}{2}$ teaspoon salt

Instructions

1. Preheat the oven to 400 degrees F. You will need two 7 x 10-inch pans (often called brownie pans). If you do not have those, you may use two 8 x 8-inch baking pans; the bars will be a bit thicker and may require a few extra minutes to bake.
2. Prepare the pie crust if making your own, or unroll the refrigerated crust. Roll to fit the two pans. If using the pre-made crusts, you will overlap one and one half to get the size you need, then trim to fit. Fit them into the pans and crimp the edges.
3. Lightly spray a piece of foil to fit each pan with overlap and lay them, oiled side down, into the pans, pressing against the dough and up the sides. Fill the foil liner with beans, rice, or pie weights and bake for 15 minutes. Remove from the oven and reset the temperature to 350 degrees F. Carefully pull out the foil with the weights and set aside. Return the pans to the oven for an additional 10 minutes until the crust looks dry and is just beginning to brown. Place on a cooling rack. Lightly beat one egg yolk and brush over the surfaces of the

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crusts. (see note). When the crusts are cooled, spread the chocolate pieces around the bottom of each pan.

4. While the crusts are baking, place the whole pecans on a baking sheet and toast in the oven for 10 minutes. Reserve 20 pecans, which will remain whole for the garnish; chop the rest. Toss the chopped nuts with one tablespoon of flour.
5. With an electric mixer, cream the butter and brown sugar on medium speed for 3 minutes until it is light and fluffy. With the mixer running on medium high, add the 5 whole eggs one at a time and then beat in the remaining flour, syrup, molasses, Kahlua, vanilla, and salt. Scrape down the sides and bottom once or twice while mixing. The mixture may look slightly curdled, which is okay. Fold in the chopped nuts by hand.
6. Pour the mixture into the two baking pans over the chocolate. Arrange the whole nuts on top so that they will be approximately in the center of the finished bars.
7. Bake for 1 hour until the center of each pan is set and tests done when a toothpick is inserted. Cool on wire racks. Cut into bars to serve.

Notes

You may use all light corn syrup instead of using the molasses if you prefer a lighter flavor. Using the liquor and Mexican vanilla is entirely optional. If you don't have one or another, simply omit the liquor or use regular vanilla.

Brushing the crust with egg yolk keeps the bottom crust more crisp when baked with the wet filling. It is a good technique to adopt for any pie-type dessert when the filling is very wet, like this one or pumpkin or other custard kinds of pies.



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