

## Mother's Pineapple (Apricot) Chiffon Pie

### 1 Never Fail Pie Crust Recipe

#### Pineapple:

1 1/2 packages gelatin  
1/3 cup water  
20-ounce can crushed pineapple,  
drained  
1 cup sugar  
4 eggs, separated, room temp  
1/8 teaspoon salt  
juice of 1/2 lemon  
1/8 teaspoon vanilla  
1/8 cup sugar

#### Apricot:

3 17-ounce cans apricot halves,  
drained and lightly blended with 1/4  
cup liquid  
1/8 teaspoon almond extract

#### Pineapple-Apricot:

1 10-ounce can crushed pineapple,  
drained  
2 15-ounce cans apricots, drained

Sprinkle gelatin lightly over water. Set aside.

Beat egg yolks with 1 teaspoon water. Combine yolks, pineapple, sugar, salt, lemon juice, sugar and vanilla. Stir over med heat until mixture boils. Simmer, uncovered, for 10 minutes, stirring continually. Take off heat; add gelatin and stir thoroughly. Pour into a large mixing bowl. Cool to lukewarm.

Beat egg whites 2 minutes. Add 1/8 cup sugar. Continue beating to form medium- firm peaks. Stir 1/3 of the egg whites into the pineapple mixture. Then fold in the remaining egg whites. Pour into pie crust. Chill. Remove from refrigerator 15 minutes before serving.

## Mother's Never Fail Pie Crust

Mother

9-inch pie crust

2 cups flour

1/4+ teaspoon baking powder

1/8+ salt

1 cup Crisco

1 egg

1 1/2 tablespoon cream or sour cream

Sift flour, baking powder and salt. Cut in shortening. Beat egg and cream together. Add to flour mixture. Mix tightly until dough forms ball. Press dough into pie dish. Prick with fork.

Bake 400-degrees for 14 minutes or until light brown. Cool.

**\*Mother's Pumpkin Chiffon Pie  
with Glazed Pecans and Cinnamon-Cream Topping**

NOTE: Make day before serving in order to have it set properly.

1 Graham Cracker Pie Crust recipe

Glazed Pecans: (makes enough for 2 pies):

2 cups large pecan halves

2 tablespoons butter

2 tablespoons packed dark brown sugar

2 tablespoons maple syrup

Pumpkin Pie:

9-inch graham cracker pie crust

2 packages gelatin

1/3 cup water

1 cup brown sugar

2 cups canned pumpkin (for 2 pies buy 1 large and 1 medium can)

1/4 teaspoon salt

2 teaspoons pumpkin pie spice

1 cup evaporated milk

4 eggs separated, room temp

pinch salt

1/2 teaspoon vanilla

2 tablespoons sugar

(continued)

Cinnamon-Cream Topping:

¼ cup confectioner's sugar

Optional: 1 teaspoon instant gel powder

½ cup heavy cream

½ cup sour cream

½ teaspoon cinnamon

**Glazed Pecans:** Heat oven to 350-degrees. Line baking sheet with parchment paper. In a large non-stick skillet, melt butter over medium heat. Add sugar and syrup; mix well. Cook until bubbly, stirring constantly. Add pecans can cook until well coated. Spread mixture onto parchment-lined baking sheet. Bake 6 minutes. Cool completely, about 30 minutes. Store in tightly covered container.

**Pumpkin Pie:** Sprinkle gelatin over water and let set while preparing the filling. Beat together brown sugar, pumpkin, salt, spice, milk and egg yolks. Simmer 5 minutes, slightly covered, stirring occasionally. Stir in gelatin; pour into large mixing bowl; let cool for about 30 minutes or until lukewarm.

Beat together all remaining ingredients until whites form medium-firm peaks. Stir 1/3 of the egg whites into the pumpkin mixture; fold in the remaining egg whites. Pour into crust/ Refrigerate. Decorate rim with glazed pecans.

**Cinnamon-Cream Topping:** Mix together sugar and gel powder. Add all remaining ingredients and beat to a heavy, creamy consistency. Do not overbeat. Add a dollop of topping to individual pieces of pie.

## Diana's Never-Soggy Graham Cracker Pie Crust

9-inch pie plate

Revised 11/22

16 whole graham crackers (18 crackers for thicker crust)

1/4 cup sugar

1 cube butter, melted

1 egg white

Put crushed crackers and sugar in processor bowl. Process to a coarse consistency. Pour into a bowl; add butter and stir until mixture starts to slightly clump together. Pour crumbs into 9-inch pie plate and press up the sides in **gently**; press into the bottom **gently**. Freeze for 10 minutes.

Meanwhile, whisk the egg white with a few drops of water. Continue whisking until the egg white is starting to foam, about 1 minute. Brush (don't dab) the crust with egg white mixture. Bake 350-degrees for 10 minutes. If crust has risen, press down gently with a fork.

Cool. Refrigerate until you are ready to fill.

## Grasshopper Pie

1 Chocolate Crumb Pie Crust Recipe + 8 additional cookies for garnish

7 ounces Marshmallow Fluff

1 pint heavy cream, whipped

1/4 cup green Cream d'Mint

Whisk Fluff and Cream d'Mint until mixture is smooth and of even consistency, about 5 minutes. Stir  $\frac{1}{4}$  of the whipped cream into the Cream d'Mint mixture; fold in the remaining whipped cream. Pour into pie shell. Insert cookies around rim to give scalloped border. Freeze at least 2 hours. Remove from freezer 15 minutes before serving.



## **Chocolate Crumb Pie Crust**

Naomi Minegishi

1 9-inch pie plate

Note: Use shallow pie plate for Peanut Butter-Chocolate Pie

1 package (9-ounces) Famous Chocolate Wafers  
(Save 8 cookies for a scalloped border, if desired)

1/3 cup butter, melted

Remove 8 cookies and set aside. Break up the remaining cookies into the bowl of a food processor. Process into crumbs. Add butter and pulse a few times until well mixed. Loosen mixture from the bottom of the bowl and pulse a few more times.

Press 12" piece of heavy foil to the sides and bottom of a pie dish with a pot holder. Fold edges over rim. Pour in crumbs and press in firmly. Freeze at least 4 hours. Remove from freezer. Gently remove foil from the pie shell and return it back to the pie plate.

## **\*Macadamia Cream Pie**

Mona Kea Hotel, Hawaii

9-inch baked pie shell

½ cup sugar

1 envelope gelatin

3 tablespoons cornstarch

3 ounces cream cheese, softened

6 tablespoons sour cream

1 ¾ cups milk

2 eggs, separated

3 ¼-ounce jar macadamia nuts,  
about 1 cup

1 cup heavy cream

2 tablespoons sugar

1 teaspoon vanilla

Combine sugar, gelatin, cornstarch, cream cheese, and sour cream in blender; adding milk gradually. Cook over gently boiling water about 10 to 15 minutes, stirring frequently, until thickened.

Whisk the egg yolks. Whisk about 2 tablespoons of hot milk mixture into the egg yolks. Whisk the egg-milk mixture into the remaining hot milk. Return mixture

to a simmer and cook, stirring continuously for 2 minutes. Remove from heat, add vanilla and cool the pastry cream slightly.

Whip egg whites to medium-firm peaks. Stir in about  $\frac{1}{4}$  of the egg whites and into the pastry cream; gently fold in the remaining egg whites. Chill the pastry cream until cool but not set.

Meanwhile, roll nuts in towel to remove the salt; then chop finely by hand. Toast in shallow pan for 5 minutes over medium heat, stirring continually. Reserve 2 tablespoons of nuts for the garnish.

Whip cream, adding sugar gradually; fold with the remaining nuts into the pastry cream. Pour into pie shell. Sprinkle with remaining nuts. Refrigerate.

## **\*Mocha Butter Crunch Pie**

Greenhouse Restaurant, Philadelphia

### Chocolate-Walnut Crust:

1 cup flour  
1/3 cup light brown sugar  
1/4 teaspoon salt  
5 tablespoons well-chilled butter  
3/4 cup finely chopped walnuts  
3 tablespoons unsweetened cocoa  
2 1/2 tablespoons water  
1 teaspoon vanilla

### Mocha Butter:

1 cup unsalted butter, room temp  
1 cup light brown sugar  
4 teaspoons instant coffee powder  
2 teaspoons vanilla  
3 ounces unsweetened chocolate,  
melted 4 eggs  
  
1 cups heavy cream  
1/4 cup powdered sugar  
1 tablespoons + 1/2 teaspoon instant  
coffee powder  
grated semisweet chocolate

Crust: Combine flour, sugar and salt in the food processor. Pulse-cut in butter until mixture resembles coarse meal. Pour into a medium mixing bowl. Stir in walnuts and chocolate using a fork. Blend in water and vanilla with a spatula. Press heavy foil into a 9 -inch pie plate; press in crust mixture. Bake 350-degrees for 15 to 20 minutes. Turn off oven. Leave crust in oven until firm, 20 to 30 minutes longer. Cool completely. Gently remove foil from pie shell and put crust back in pie plate.

Mocha Butter: Using mixer, cream butter until light and fluffy. Beat in sugar, 4 teaspoons instant coffee powder and vanilla until smooth. Stir in melted chocolate. Add eggs one at a time, beating 4 minutes after each addition. Mound into crust. Cover and refrigerate at least 4 hours.

Just before serving: Whip cream with powdered sugar and remaining coffee powder to stiff peaks. Spread over pie, covering completely. Garnish top of pie with grated semisweet chocolate.

## Fresh Fruit Tart

9-inch tart pan with removable bottom

Fresh Fruit: strawberries, blueberries, etc.

### Crust

4 ounces butter

1/3 cup blanched, toasted almonds

1 tablespoon sugar

1/2 teaspoon salt

1 1/2 cups flour

1 egg

2 tablespoons cold water

1/2 teaspoon almond extract

### Vanilla Pastry Cream

2 cups whipping cream

4 tablespoons cornstarch

2/3 cup sugar

2 eggs + 2 egg yolks

1 1/2 teaspoons vanilla

Crust: In a food processor mix almonds with sugar and process until fine. Add butter, flour and salt and pulse until mixture resembles coarse meal. Add remaining ingredients and pulse just until dough forms a ball. Press into flat disk between wax

paper. Chill at least 30 minutes. Roll into 11-inch circle. Fold into quarters and transfer carefully to pan with point in center. Unfold and fit dough into bottom and sides. Press into place. Do not stretch. Prick bottom with fork. Line the dough with light foil, gently pressing into bottom and sides of crust. Bake 12 minutes. Remove foil and bake 8-12 minutes longer, or until golden.

Vanilla Pastry Cream: Boil the cream in a medium saucepan. Process remaining ingredients except vanilla until smooth. With motor running, pour half the hot cream through feed tube in a steady stream. Return mixture to remaining cream in the saucepan. Cook, stirring, over medium high heat until thickened, at least one minute. Stir in vanilla. Cover with plastic wrap to prevent skin from forming. Refrigerate for 4 hours.

Fill cooled tart shell with Vanilla Cream. Arrange the fruit in concentric circles. (If desired, brush the fruit with melted sugar-water solution to give a shiny appearance.) Refrigerate 4 hours.

## **\*Peach or Mango Kuchen**

9-inch tart pan with removable bottom

### Sour Cream Crust

5 1/3 tablespoons butter

1 1/4 cups flour

4 tablespoons sour cream

### Custard

1 egg

2 egg yolks

1/2 cup regular sour cream

2/3 cup sugar

1 tablespoon flour

3 to 4 large fresh peaches or mangos,  
peel removed and sliced

### Topping:

1/3 cup oatmeal

1/3 cup chopped toasted hazelnuts

3 tablespoons flour

1/4 cup brown sugar

3 tablespoons butter



Crust: Process butter with flour and salt until crumbly. Add sour cream and process until dough just begins to mass together. Press dough into greased tart pan. Prick bottom with fork. Bake 20 minutes at 375-degrees. Let cool 15 minutes. Don't worry if it is a little cracked.

Topping: Process all ingredients until nuts are finely chopped. Spread out in greased 9-inch pie tin. Bake 10 minutes at 37-degrees. Cool then crumble.

Custard: Process all ingredients just to combine.

Assembly: Peel and slice peaches. Pour custard into crust. Arrange peaches over top in concentric circles. Bake tart for 40 minutes at 350-degrees. Let cool for 15 minutes; remove tart from pan. Add crumbled topping. Serve warm or at room temperature.

## Chocolate Chip Walnut Pie

Sunset Magazine

1 9-inch pie pastry in tart pan  
(unbaked)

½ cup melted butter

2 large eggs, room temperature

½ cup sugar

½ cup brown sugar

½ cup flour

pinch salt

6 ounces semisweet chocolate chips

1 cup chopped walnuts, toasted

vanilla ice cream

Beat butter, eggs, and sugars until well blended. Add flour and salt and mix well. Stir in chocolate chips and nuts.

Pour filling into pastry.

Bake on lowest rack in a preheated 325-degree oven until top is a rich golden brown, 40 to 45 minutes. Cool on rack at least 20 minutes. Serve warm with ice cream.

## Pie Pastry

Makes 9-inch pie shell

Cook's Illustrated

Note: This crust does not hold a nice decorative edge. See end of recipe for a variation.

1 ¼ cups flour  
½ teaspoon salt  
1 tablespoon sugar

6 tablespoons chilled unsalted butter  
cut into ¼-inch pieces  
4 tablespoons chilled Crisco  
3 to 4 tablespoons ice water

Mix flour, salt, and sugar in food processor. Scatter butter over mixture, tossing to coat butter with a little of the flour. Cut butter into flour with 5 1-second pulses. Add shortening and continue cutting in until flour is pale yellow and resembles coarse cornmeal, with butter bits no larger than small peas, about four more 1-second pulses. Turn mixture into medium bowl.

Sprinkle 3 tablespoons ice water over mixture. With blade of rubber spatula, use folding motion to mix. Press down on dough with broad side of spatula until dough

sticks together, adding up to 4 tablespoons. more ice water if it will not come together. Shape into ball with hands, then flatten into 4-inch-wide disk. Dust lightly with flour, wrap in plastic, and refrigerate at least 30 minutes before rolling.

### Firm Crust Variation for Decorative Edge

Follow master recipe directions, using just 4 tablespoons butter and 3 tablespoons shortening.

To Pre-bake: Roll out dough. Gently press into pie plate. Trim edge with scissors to ½ to 1-inch of edge. Prick bottom with fork. Freeze 30 minutes. Preheat oven to 350-degrees. Line pie plate with light foil; fill at least 2/3 with dry beans or weights. Bake 20 minutes. Remove beans and foil. Bake 10 minutes longer. Cool completely.

To Partially Pre-Bake: Follow directions above. Bake 12 minutes (7-8 minutes if not frozen). Remove beans and foil. Bake an additional 5 minutes or until crust is light brown.

## **\*Best Blueberry Cobbler**

Serves 6

Cook's Illustrated

### Filling:

½ cup sugar

1 tablespoon cornstarch

pinch ground cinnamon

pinch salt

6 cups (2 pounds) fresh blueberries,  
picked over

1 ½ teaspoons grated zest+ 1

tablespoon juice from 1 lemon

### Biscuit Topping:

1 cup flour

2 tablespoons stone-ground cornmeal

¼ cup sugar

2 teaspoons baking powder

¼ teaspoon baking soda

¼ teaspoon salt

4 tablespoons unsalted butter, melted

1/3 cup buttermilk

½ teaspoon vanilla extract

2 teaspoons sprinkling sugar

1/8 teaspoon ground cinnamon

vanilla ice cream

Adjust oven rack to lower-middle position and heat over to 375-degrees.

Filling: stir sugar, cornstarch, cinnamon, and salt together in large bowl. Add berries and mix gently with rubber spatula until evenly coated; add lemon zest and juice and mix to combine. Transfer berry mixture to 9-inch glass pie plate, place on rimmed baking sheet, and bake until filling is hot and bubbling around edges, about 25 minutes.

Biscuit Topping: Whisk flour, cornmeal,  $\frac{1}{4}$  cup sugar, baking powder, baking soda, and salt in large bowl to combine. Whisk melted butter, buttermilk, and vanilla in small bowl. Mix remaining 2 teaspoons sprinkling sugar and cinnamon in second small bowl and set aside. Just before berries are ready to come out of the oven, add wet ingredients to dry; stir with rubber spatula until just combined and no dry pockets remain.

Remove berries from oven, increase oven temperature to 425-degrees. Spread dough on top of hot berry filling. Sprinkle with cinnamon-sugar. Bake until filling is bubbling and biscuits are golden brown on top and cooked through, 12 minutes. Cool on wire rack 20 minutes. (To reheat, put cobbler in 350-degree oven for 10-15 minutes.) Serve with vanilla ice cream.

## **\*Peach Galette**

Makes 2 8-inch galettes, Serves 8

### Galette Dough:

3 tablespoons sour cream  
1/3 cup ice water  
1 cup flour  
1/4 cup yellow cornmeal or ground hazlenuts  
1 teaspoon sugar  
1/2 teaspoon salt  
7 tablespoons cold unsalted butter cut into 7 pieces

### Filling: Prepare 1 day ahead

5 medium peaches, peeled and cut into thick wedges, sprinkled with Ever Fresh to prevent browning  
4 tablespoons sugar mixed with 1 tablespoons cornstarch  
2 tablespoons cold butter

Galette Dough: Stir the sour cream and 1/3 cup ice water together in small bowl; set aside. Put flour, cornmeal, sugar and salt in work bowl of processor with metal blade; pulse to combine. Drop the butter pieces into bowl and pulse 8 to 10 times or until the mixture is speckled with pieces of butter that vary in size from bread crumbs to peas. With machine running, add the sour cream mixture and process just until dough forms soft, moist ball. (It will be quite sticky.) With floured hands, roll into two balls and flatten into disks. Wrap each in plastic and chill for at least 2 hours or overnight.

Position racks in lower third of oven and preheat to 400-degrees. Line baking sheets with parchment.

Put dough on lightly floured work surface and roll it into an 11-inch circle. Since the dough is soft, you'll need to lift it now and then and toss some more flour under it and over the top. Roll up the dough around your rolling pin and transfer it to prepared baking sheets.

Filling: Store peaches in bowl overnight and drain the following day. This will remove excess liquid. Gently stir in sugar mixture.



Assembly: Spread peaches over dough, leaving 2 to 3-inch border. Sprinkle with sugar mixture. Cut butter into slivers and scatter it on top of the fruit. Fold the 4 borders of dough up over the filling, allowing the dough to pleat as you lift it up. Dip pastry brush in water, give the edge of the crust a light coating. Sprinkle the crust with 1 teaspoon sugar. Bake galette in 400-degree oven for 45 to 50 minutes or until crust is golden brown and filling is gently bubbling. If using two baking sheets rotate them top to bottom half way through cooking. Transfer baking sheets to cooling racks and let rest for 5 minutes. Slip a wide spatula under each galette and slide it onto a cooling rack. Serve warm or at room temperature, cutting the tart with a pizza wheel.

## **\*Diana's Chocolate-Peanut Butter Pie**

1 Shallow Chocolate Crumb Pie Shell Recipe

1/3 to 2/3 cup graham cracker crumbs

4 tablespoons unsalted butter, room temperature

1 ½ cups freshly ground or gourmet peanut butter

1 ½ cups powdered sugar

1 teaspoon vanilla extract

2 ounces quality bittersweet chocolate, chopped

¼ cup plus 2 tablespoon heavy cream

Process graham crackers. Set aside.

Filling: In the food processor bowl, process peanut butter and 4 tablespoons butter for 1 minute. Add the powdered sugar and vanilla and process for another 1 ½ minutes or until smooth. Process in graham cracker crumbs.

Carefully spread the mixture into the pie shell and bake in 350-degree preheated oven for 10 minutes. Remove from the oven and allow to cool while preparing the topping.

Topping: Heat cream in microwave for 30 seconds. Add the chocolate making sure it is completely submersed in the cream. Allow to sit for 2 minutes. Gently whisk until the chocolate is melted and combined with the cream. Spread the mixture over the pie and chill for 1 ½ hours before serving.

## Cherry Hand Pies

Makes 9 hand-sized pies

Bon Appetit

- 1 ½ tablespoons cornstarch
- 2 cups fresh cherries, stemmed and pitted
- 2/3 cup dried sour cherries
- ½ cup sugar
- ½ teaspoon kosher salt
- 1 teaspoon vanilla extract
- 1 14-ounce package Dufour puff pastry, thawed in refrigerator
- flour for dusting
- 1 large egg white
- 2 tablespoons raw sugar

Line a large rimmed baking sheet with parchment paper. Stir cornstarch and 1 ½ tablespoon cold water in a small bowl to blend. Combine fresh cherries, dried cherries, sugar and salt in a large saucepan. Cook over medium heat, stirring

continuously until sugar has melted and cherry juices are released, about 5 minutes. Add cornstarch mixture. Bring to a boil, stirring often. Remove from heat and stir in vanilla. Let cool to room temperature, stirring occasionally.

Unwrap pastry and dust both sides with flour. Flour a wooden cutting board (don't use countertop). Roll out pastry to 18"x15" loosening dough from the cutting board, from time to time, with a large scraper. Using a pizza cutter, cut dough into nine 6"x5" rectangles. Whisk egg white and 1 tablespoon water.

Working with 1 pastry rectangle at a time, brush edges with egg wash. Scoop 3 tablespoons cherry mixture onto one side. Fold dough over filling so that the short ends meet, forming a 5"x3" packet. Crimp edges with a form to seal. Using scissors, cut 2 diagonal slits in top of pie to vent. Place on prepared baking sheet. Repeat with remaining dough and filling.

Brush tops with egg wash, then sprinkle with raw sugar. Chill for 30 minutes. Preheat oven to 325-degree convection. Bake pastries until tops and bottoms are medium-dark golden brown, about 40-45 minutes. Do not under bake. Let cool for 10 minutes on baking sheet. Transfer to wire racks and let cool completely.

## Fresh Strawberry Pie

Serves 8

Cook's Illustrated

2 quarts fresh strawberries washed and hulled; one quart halved; remaining quart sliced lengthwise into 4 to 5 slices

1 cup sugar

1 tablespoon powdered pectin

pinch table salt

3 tablespoons cornstarch

pinch ground cinnamon

½ tablespoon lemon juice

¼ teaspoon vanilla extract

1 prebaked 9-inch pie shell

Puree 1 pint halved berries in food processor until smooth (you should have 1 ¼ cups). Bring puree, sugar, pectin and salt to boil, stirring occasionally, in medium saucepan over medium heat. Increase heat to medium-high; boil hard until sugar and pectin are dissolved, about 1 minute. Off heat, skim foam.

Meanwhile, mix cornstarch and ¼ cup cold water in small bowl. Off heat, add cornstarch to strawberry mixture, then return to boil, stirring constantly. Reduce heat to medium-low and continuing stirring, simmer until mixture becomes thick and clear, about 3 minutes. Off heat, stir in cinnamon, lemon juice and vanilla. Transfer glaze, reserving ¼ cup for topping, into large bowl; cool to room temperature, at least 15 minutes.

Fold sliced strawberries and coat thoroughly. Turn glazed berries into pie shell and smooth surface with rubber spatula. Place berry halves in concentric circles, flat side down and pointed ends toward center. Stir 2 tablespoons water into reserved ¼ cup glaze to thin. Brush over berry halves to finish pie. Refrigerate until cold, at least 2 to 6 hours.

## **American Pie Dough for Prebaked Pie Shell**

Makes a single 9-inch pie crust

1 ¼ cups flour, plus extra for dusting

½ teaspoon salt

1 tablespoon sugar

4 tablespoons unsalted butter, chilled, cut into ¼-inch pieces

3 tablespoons vegetable shortening, chilled

4-5 tablespoons ice water

1. Pulse flour, salt and sugar. Scatter butter, tossing to coat. Cut in with five pulses. Cut in shortening until mixture resembles coarse cornmeal. Turn into medium, bowl.

2. Sprinkle 4 tablespoons ice water over mixture. With rubber spatula, use folding motion to mix. Press down with broad side of spatula until dough sticks together, adding up to 1 tablespoon more ice water if needed. Shape dough into ball;



flatten into 4-inch disk. Dust with flour, wrap in plastic and refrigerate at least 30 minutes or up to 2 days.

3. Remove dough and let stand at room temperature about 10 to 20 minutes. Roll out to 12-inch disk. Fold, place in center of pie plate and unfold.

4. Press gently into pie pan. Trim edge to ½-inch beyond pan lip. Tuck rim underneath itself and flute. Refrigerate 40 minutes and then freeze for 20.

5. Adjust oven rack to middle and preheat oven to 375-degrees. Press thick foil inside dough and distribute pie weights. Bake about 17 minutes. Remove foil and weights. For partially baked crust, continue baking until lightly golden brown, about 9 minutes. For fully baked crust bake about 15 minutes more. Transfer to wire rack to cool.

## Butterscotch Pie with Curry Crust

### Curry Crust:

1 teaspoon fennel seeds  
8 ounces plain or almond biscotti  
2 tablespoons flour  
2 tablespoons raw sugar or granulated  
1 teaspoon Madras curry powder  
 $\frac{1}{4}$  teaspoon kosher salt  
1 stick unsalted butter, melted and slightly cooled

### Filling:

1 envelope unflavored powdered gelatin

1  $\frac{1}{2}$  cups whole milk, divided  
3 tablespoons granulated sugar  
1 vanilla bean, split lengthwise  
1  $\frac{1}{2}$  cups heavy cream  
 $\frac{3}{4}$  cup dark brown sugar, divided  
 $\frac{1}{8}$  teaspoon baking soda  
3 large egg yolks  
2 tablespoons cornstarch  
3 tablespoons unsalted butter  
1 tablespoon mild molasses  
 $\frac{1}{2}$  teaspoon kosher salt  
unsweetened whipped cream  
 $\frac{1}{2}$  cup chopped salted, dry-roasted cashews

### Curry Crust:

Place rack in middle of oven and preheat to 325-degree. Toast fennel seeds over medium heat, stirring often, until fragrant, about 2 minutes. Let cool, then finely chop or grind.

Cut cookies into 1-inch pieces and process until very fine. Add fennel seeds, flour, raw sugar, curry powder and salt and pulse to combine. Add butter and pulse until mixture is consistency of wet sand.

Transfer mixture to a shallow 9-inch pie dish (or use regular pie dish and after shell is filled, crumble excess crust around the rim) press firmly onto bottom and up-sides of pie dish. Place dish on a rimmed baking sheet and bake crust, rotating halfway through until dry and set, 20 minutes. Let cool. (Crust can be make 1 day ahead, wrapped tightly and stored at room temperature.)

### Filling and Assembly:

Place gelatin and 2 tablespoons milk in small bowl; let stand 5-10 minutes.

Place raw sugar in medium, white porcelain saucepan; scrape in seeds from vanilla bean and add pod. Cook over medium heat, stirring, until sugar is melted.

Then cook, stirring occasionally, until mixture turns amber in color, about 3 minutes. Remove from heat and slowly add cream, stirring until smooth. Return to heat and add  $\frac{1}{2}$  cup brown sugar and remaining milk. Cook, stirring until sugar is dissolved and caramel mixture begins to steam, about 2 minutes. Remove from heat, add baking soda and whisk until bubbles subside. Remove pod and discard.

Whisk egg yolks, cornstarch and remaining  $\frac{1}{4}$  cup brown sugar in medium bowl. Gradually whisk in half of warm caramel mixture. Pour egg yolk mixture into caramel mixture in saucepan whisking constantly, until thickened, 2 minutes. Remove from heat and whisk in gelatin mixture, butter, molasses, and salt, whisking until butter is melted and mixture smooth. Transfer filling to a large bowl and chill, stirring occasionally, until slightly cooled and thickened, about 1 hour.

Pour butterscotch filling into crust, smoothing top if needed. Chill until set, at least 2 hours. Just before serving, spoon whipped cream over pie and top with cashews.

## Orange Custard Tart with Fresh Strawberries

Serves 8

### Pastry:

1 ½ cups flour

½ teaspoon salt

1 stick butter + 2 tablespoons cold,  
unsalted butter, cut into small pieces

3 to 4 tablespoons ice water

½ teaspoon lemon zest

½ cup fresh orange juice

¼ teaspoon salt

½ cup crème fraiche or heavy  
whipping cream

red and yellow food coloring

### Filling:

6 large eggs

1 cup sugar

zest of one orange

### Topping:

1 pint fresh strawberries, sliced

strawberry glaze

sweetened whipped cream

Pastry: In food processor, blend flour and salt. Add butter and process until mixture resembles small crumbs. Pour into bowl. Using a spatula, mix in water until dough just comes together. Shape dough into a disk, wrap and refrigerate for at least 30 minutes.

On lightly floured surface, roll pastry into a 14-inch round. Transfer to a 9-inch tart pan with removable bottom and press it into the bottom and up the sides. Trim the overhang to 1-inch. Fold in and then press the dough against the sides of the pan so it extends about ¼-inch above the rim. Refrigerate for 15 minutes.

Preheat oven to 425-degrees. Press a long piece of foil snugly into the bottom and up the sides of the pastry shell and fill with uncooked dried beans. Bake for 15 minutes. Remove the foil and beans, and bake for 8 to 10 minutes longer, until golden brown. (If shell puffs up during baking, gently press it down with the back of a spoon.) Let cool on wire rack. Reduce oven temperature to 350-degrees.

Filling: In food processor, mix together the eggs, sugar, orange zest, lemon zest, orange juice and salt. Mix in cream. Add food color to give a light orange color (3 yellow drops to 1 red drop).

Pour filling into cooled tart shell. Place on baking sheet and bake until edges are set but center is slightly jiggly, about 25-35 minutes. Cover loosely with foil and cool completely on a wire rack.

Topping: Place strawberry slices on top of filling following the rim of the tart. Heat strawberry glaze to thin it out somewhat and brush it over the strawberries. Refrigerate. Cut and serve with whipped cream.

## Pre-Baked Tart Shell for Desserts

1 1/2 cups all-purpose flour  
1/2 cup confectioner's sugar  
1/4 teaspoon salt

1 stick plus 1 tablespoon (9  
tablespoons; 4 1/2 ounces) very cold  
unsalted butter, chopped up into  
small dice  
1 large egg  
ice water

1. Throw the flour, sugar, and salt in a food processor and pulse a couple of times until they're mixed together.
2. Add in COLD butter lumps.
3. Pulse for a few beats. The mix will look coarse and grainy and a few pea-sized butter bits should remain.
4. Add in egg, pouring it around the whole surface. Pulse again, paying close attention to not let the food processor get away from you. I like to let it come



almost to a ball of dough but not quite. Add small amounts of ice water if necessary. Then I knead the rest by hand so I can control it myself.

Overprocessing the dough can make it tough.

5. Unload it to a work surface and give to a few turns and presses until it just comes together. Form the dough into a disk shape.

6. Wrap this disk in plastic and refrigerate for a couple of hours before proceeding.

7. On a lightly floured surface, roll out the dough. It should be about 3 inches larger in diameter than your tart pan. I have it on a piece of parchment to prevent it from sticking to the table. Sparingly sprinkle with flour as needed to keep it from sticking.

8. Once rolled, drape it over your rolling pin and transfer it to your tart pan. If some pieces break off, no biggie. Press it into your tart pan, making sure to get it to butt up against the corner edges of the pan. If you get tears in your dough, patch it with the scraps. The excess can hang over the edge. Cut away to excess.

9. Prick the tart all over with a fork. These little holes help release the steam that comes from the moisture in the dough.

10. Place the tart shell in the freezer for at least 30 minutes before baking (or longer, if you want to make it the day before). This will help the shell keep its shape when the heat of the oven hits it.
11. Preheat the oven to 375 degrees F.
12. Once you're ready to bake, remove the shell from the freezer and tightly fit a sheet of tin foil inside the tart shell, taking care to tuck it into the contours.
13. Pop the tart on a baking sheet and bake the shell until it's golden. Mine took about 25 minutes, but don't go by time, go by color. You're looking for a lovely golden brown. Let cool completely before filling.

## Apricot Glaze for Pies and Cakes

1/2 cup (125 grams) apricot jam or preserves

1 tablespoon Grand Marnier or water (can also use other liqueurs)



Heat the apricot jam or preserves and water (if using) in a small saucepan over medium heat until liquid (melted). Remove from heat and strain the jam through a fine strainer to remove any fruit lumps. (If using, add the liqueur at this point.) Let cool until it is only slightly warm and then glaze the fruit or tart crust, using a pastry brush. Note: only lightly coat the fruit or tart shell with the glaze so that it does not

look jelly-like when dry.



## All About Making a Pie Crust

Yield: one 9-inch single pie crust      Melissa Clark, NY Times Cooking

Notes: If you plan to make a pie with a top crust, double the recipe; when it's time to chill the dough, divide it in half and shape into two disks to put in the fridge. The dough will also keep for 3 months in the freezer, if you want to stash a few disks there. Defrost in the fridge overnight.

1 ¼ cups all-purpose flour (150 grams)

¼ teaspoon fine sea salt

10 tablespoons European-style, unsalted butter, cold and cut into cubes

2 to 4 tablespoons ice water, as needed

In a food processor, pulse together the flour and salt. Add butter and pulse until the mixture forms lima bean-size pieces. Slowly add ice water, 1

tablespoon at a time, and pulse until the dough just comes together. It should be moist, but not wet.

Turn dough out onto a lightly floured surface and gather into a ball. Flatten into a disk with the heel of your hand. Cover tightly with plastic wrap and refrigerate for at least 1 hour and up to 2 days.

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### Rolling Out Dough

Lightly dust flour onto a clean counter and onto a rolling pin. (Alternatively, you can roll the dough out between two sheets of parchment paper or plastic wrap; no flour required.)

Put the dough on the floured surface and, using the pin, roll away from you, applying pressure evenly.

Rotate the dough clockwise as you work so it's uniformly thin and isn't rolled irretrievably into the counter. Lightly dust the counter with flour as you work. But don't overdo it with the flour. Too much flour all at once makes a tough crust.

Continue to roll the dough in all directions until you have a 12-inch circle. (If your rolled dough doesn't end up in a neat circle, you can trim it, and use the trimmings to patch up any rips, holes or bald spots.)

Transfer crust to a 9-inch pie pan by gently rolling it up onto the pin, then carefully unfurling it into the pan. Fold over any excess dough. If you're not making a top crust, then the crimp edges now.

Prick crust all over with a fork, then chill crust for 30 minutes. Your crust is now ready to fill or blind bake.

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### Blind Baking

Blind baking is partially baking a pie crust before you add the filling, which helps keep the crust crunchy. After filling it, you return the pie to the oven to finish baking. It's a particularly good method for custard pies, like pumpkin and pecan, that are prone to sogginess. Blind baking can be done up to 24 hours before filling; cover the crust loosely with a dish towel and store it at room temperature.

Begin with the chilled, rolled-out dough in the pan. Line the dough with parchment paper or foil. Fill the parchment or foil with pie weights, uncooked rice or dried beans. Transfer to a 425-degree oven.

Bake the crust until it firms up, about 15 minutes. It will still be very pale at this point. Remove the parchment or foil and weights, then return crust to the oven to brown slightly.

Bake the crust 5 to 7 minutes more, until pale golden brown. Let it cool on a rack before filling.



## Lattice Pie Crust Top

### Notes:

Always bake a pie on a rimmed baking sheet to contain any overflow. A baking sheet also makes removing the pie from the oven easier.

You can freeze a whole, unbaked fruit pie. Then bake it while still frozen, adding about 15 minutes onto the baking time. Do not thaw it first or you could lose flakiness in the crust.

For the best-looking crimped crust, or to avoid having your crust shrink in the oven, freeze the unbaked pie dough before filling and baking (or blind baking). The colder your dough when you get it into the oven, the better it holds its shape.

You can store your baked pie at room temperature, covered, for up to one day. After that, the crust will become irretrievably soggy.

## Lattice Crust:

To make a lattice top, you'll need to double your pie dough if it's not already a recipe for a double crust. Roll out the chilled dough and cut it into 1-inch thick strips.

Place half the dough strips parallel to each other across the top of the filled pie. (Reserve some of the longer strips for when you weave the lattice.) The longest strip should be in the center of the pie.

Flip up every other strip on the pie. Place another long strip perpendicular to the others across the center of the pie.

Flip those strips back down, then flip up the other strips. Weave in a second strip of dough. Repeat process on one side, and then the other, until you have fully covered the pie with woven strips.

Gently press lattice strip edges into the bottom crust, then crimp the edges to seal the top and bottom crusts together. Or, if you've blind baked the bottom crust, simply tuck in the edges of the lattice so the strips don't hang over the side of the pan. Brush lattice all over with milk, cream or an egg wash (a mix of egg and water or milk) to encourage browning. You can sprinkle the top with sugar or cinnamon sugar if you like.

