

PIES & CRISPS

BAKED APPLE PIE EGG ROLLS

2 apples, 1 granny smith and 1 gala
(about 2 heaping cups worth)
1 lemon, juiced
1/3 cup sugar
4 Tablespoons flour
2 teaspoons ground cinnamon
1/4 teaspoon all spice
1/8 teaspoon salt
16 egg roll wrappers
1 egg, lightly beaten

SWEETENED WHIPPED CREAM DIP

3/4 cup heavy whipping
cream
1/4 cup sugar
2 teaspoons vanilla
cinnamon, to sprinkle on
top



1. Preheat oven to 375 degrees F
2. Peel and chop up apples. Put chopped apples in a medium bowl and add remaining filling ingredients to bowl and stir together until well combined. Allow mixture to sit for about 10 minutes.
3. Place one egg roll wrapper onto a clean surface. Using a clean finger, brush edges of the egg roll wrapper with egg wash.
4. Spread 2-3 tablespoons of the filling across one side of the prepared egg roll wrapper. You do not want to over stuff these.
5. Fold the sides over and brush with egg wash. Carefully roll filling tightly in the wrapper and press gently to seal.
6. Place onto a baking sheet lined with parchment and coat with a thin layer of cooking spray. Repeat until all the filling and wrappers have been used.
7. Bake egg rolls for 20 to 25 minutes or until golden brown and crisp. During the last 5 minutes of cook time, pull out and brush with a little melted butter and sprinkle cinnamon and sugar on top. Put back in oven for remaining 5 minutes. Serve immediately with sweetened whipped cream.

TO MAKE SWEETENED WHIPPED CREAM:

1. In a medium mixing bowl, beat cream until it starts to thicken. As the mixture thickens, slowly add sugar until fully incorporated. Add vanilla and whip until stiff peaks form. I sprinkled a little cinnamon on top as well.

BUTTER TARTS

Lynne McKnight

Makes 18 tarts

2/3 cup butter
1 cup brown sugar
1 tsp vanilla
1/2 cup corn syrup
2 eggs
2/3 cup nuts and raisins each
18 tart shells

Makes 12 tarts

1/4 cup butter
1/2 cup brown sugar
1/2 tsp vanilla
1 egg
1/2 cup corn syrup
1/2 cup raisins and nuts each
12 tart shells

1. Cream butter, sugar and vanilla
 2. Beat in egg and corn syrup.
 3. Spoon in raisins and nuts and mix.
 4. Spoon into tart shells, filling two thirds full
 5. Bake at 350 F for 20 minutes
 6. Do not double up – it does not work!
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COBBLER - PEACH

Lynne McKnight

1 can (29 oz or 4 cups) sliced peaches
(drained)
1/2 cup sugar
1 tsp cinnamon

1 tbsp flour
1/4 cup butter or margarine
1 cup Master Mix

1. Put peaches into 8" cake pan
 2. Mix flour, sugar and cinnamon and sprinkle over peaches
 3. Dot with butter. Bake in preheated 425 oven for 15 minutes or until bubbly
 4. Meanwhile add 2 tbsp sugar, 1/4 cup oil, 2 eggs and milk to biscuit mix to make a batter.
 5. Sprinkle cinnamon and sugar over batter
 6. Pour over peaches. Bake 12-15 minutes until lightly browned
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APPLE CRISP (OR APPLE BETTY PIE)

Linda Jackson

4 cups sliced apples
1/4 cup orange juice

1/4 cup sugar mixed with 1 tsp cinnamon

Topping:

1 cup brown sugar
3/4 cup flour

1/2 tsp cinnamon
1/4 tsp nutmeg

1/2 cup butter

Bake at 375 for 45 minutes (allow 1 1/2 hours for larger pan)

CRISP - SASKATOON

1/2 cup brown sugar	1/4 cup butter, melted	2 cups saskatoons
1/2 cup flour	1/8 teaspoon salt	1/2 cup water
1 cup oats		1/4 cup sugar

Preheat oven to 350 degrees.

Combine brown sugar, flour, salt and oats, then gradually mix in the butter until the whole mixture is a crumbly consistency.

Meanwhile, boil the water in a pot and stir in the sugar.

Reduce to medium heat and add saskatoons. Cook until tender and syrupy.

Pour the saskatoons into an oven-proof dish and top with the oatmeal crumble topping.

Bake until the top is golden brown, about 30 minutes.

Makes 8 servings

CRISP - SASKATOON/RHUBARB

3 cups saskatoons	1/2 cup brown sugar	1/4 cup Canola Gold
1 1/2 cups rhubarb	1/2 cup flour	(brick)
1/4 cup honey	1/2 cup rolled oats	

1. Place saskatoons and cut rhubarb in 8 x8 inch baking pan or casserole and drizzle with honey.
2. Combine brown sugar, flour, rolled oats and oil until mixture is crumbly.
3. Spring over fruit.
4. Bake in 375 F oven for 45 minutes or until golden brown.
5. Serve warm with ice cream.

Makes 9 servings.

PIE - APPLE FILLING

1 cup sugar
3 ½ cups apples
¼ cups flour
cinnamon, sprinkle lots

PIE - BLUEBERRY

3 ½ cups blueberries	Salt	pastry shell
1 ½ cups water	1 tbsp cornstarch	whipped cream
¾ cups sugar	1 tbsp lemon juice	

1. Place berries in 1 ¼ cup water in pan and bring to a boil
 2. Strain berries, reserve liquid
 3. Add sugar and cornstarch dissolved in remaining water to reserved liquid
 4. Add salt, cook until clear
 5. Cool slightly. Add blueberries and lemon juice. Pour into pie shell and chill
 6. Serve with whipped cream
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PIE - PUMPKIN

2 cups canned pumpkin	1 ½ tsp ginger	1 2/3 cups milk
1 cup sugar	¾ tsp nutmeg	1 cup evaporated milk
½ tsp salt	¾ tsp cloves	2 unbaked pastry shells
1 ½ tsp cinnamon	4 beaten eggs	

1. Beat eggs
 2. add sugar, pumpkin, spices
 3. blend in milk
 4. pour into pastry shells
 5. bake at 400 - 50 minutes or until knife comes out clean
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PIE CRUST

Linda Jackson

5 cups flour	1 pound lard	2 eggs
1 tsp salt	¼ cup margarine	2 tbsp vinegar
1 tsp baking powder	1 tsp brown sugar	water

1. Mix dry ingredients together
 2. Put 2 slightly beaten eggs, vinegar and enough water to make one cup
 3. Stir into dry ingredients
 4. Will keep in fridge for 2 weeks
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