

Mr. Food
TEST KITCHEN

"Easy as Pie" Recipes

40 Chocolate Pie Recipes, Fruit Pie Recipes & More



A Free eCookbook from the Mr. Food Test Kitchen

"OOH IT'S SO GOOD!!®"



“Easy as Pie” Recipes: 40 Chocolate Pie Recipes, Fruit Pie Recipes & More

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Dear Friend,

Is there any more universally loved dessert than pie? Everyone has a favorite flavor from apple to chocolate to cherry to pumpkin and more! Now, you've got all your favorites in one place with our latest free eCookbook, *"Easy as Pie" Recipes: 40 Chocolate Pie Recipes, Fruit Pie Recipes & More.*

We start off with some fruity favorites, perfect for seasonal baking all year-round! For sunny days, we've got our cheery **Lemon Meringue Pie** (page 1), a sweet, yet tart, addition to any meal. If you're looking for a unique, potluck-style recipe for springtime, then our **Pineapple Pistachio Pie** (page 7) is a great choice. Its pale green coloring will add a bright splash to any table spread.

For those tried-and-true classics that'll never fail, make sure you check out our array of traditional pie recipes. Our **Blue Ribbon Blueberry Pie** (page 12) is a must-make dish every summer, especially when it's topped with a big ol' scoop of vanilla ice cream! And for a tropical twist, check out our crowd-pleasing **Coconut Cream Pie** (page 16).

You can never go wrong with chocolate anything, which is why we've included a wide variety of chocolate pie recipes for you to sink your teeth into. Save your Halloween candy leftovers to make our **Candy Bar Pie** (page 20), a hit with kids and adults alike! Or, if you're feeling nostalgic, the smooth, creamy texture of our **Chocolate Milkshake Pie** (page 22) will remind you of those late nights at the local soda shoppe.

As summer draws near, you need to have a few handy recipes that won't heat up the house. Not to worry 'cause our no-bake pie selection is coming to the rescue! Everyone will salivate over our **Millionaire's Pie** (page 32) 'cause it's drizzled in gooey, irresistible caramel sauce. And if you're looking to throw something together in a hurry, our **Two-Minute Hawaiian Pie** (page 33) is just as easy to make as it sounds.

The holidays are always better with some pie keeping you company. Who wouldn't want to end a meal of turkey and mashed potatoes with a slice of **Creamy Pumpkin Pie** (page 36) or **Four-Layer Pecan Pie** (page 38)?! These homemade gems will have the entire family saying...

"OOH IT'S SO GOOD!!"[®]
Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 40 decadent dessert recipes. Remember, our *"Easy as Pie" Recipes* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!



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Lemon Meringue Pie

An all-time favorite, our Lemon Meringue Pie recipe tastes like a sweet and tangy slice of heaven. You'll love the yummy meringue topping!

Serves: 8

What You'll Need:

1 folded, refrigerated pie crust (from a 15-ounce package)
1-1/2 cups sugar, divided
5 tablespoons cornstarch
1/4 teaspoon salt
1 cup water
1/2 cup milk
4 eggs, separated
1 tablespoon butter
1/2 cup fresh lemon juice
1/4 teaspoon cream of tartar



What To Do:

1. Unfold pie crust and place in a 9-inch pie plate, pressing crust firmly into plate, then flute if desired. Bake pie shell according to package directions; let cool.
2. Meanwhile, in a medium saucepan, combine 1 cup sugar, the cornstarch, and salt; mix well. Gradually whisk in water and milk, stirring until cornstarch is dissolved. Cook over medium heat, whisking until mixture comes to a boil.
3. In a medium bowl, lightly beat egg yolks. Gradually whisk in about 1/2 cup milk mixture then whisk yolk mixture back into saucepan. Simmer over low heat for 2 to 3 minutes, whisking occasionally.
4. Remove pan from heat and whisk in butter and lemon juice. Pour filling into pie shell; set aside.
5. Preheat oven to 350 degrees F. In a medium bowl, with an electric beater, beat egg whites with cream of tartar until soft peaks form. Add remaining 1/2 cup sugar and continue beating until stiff peaks form, making meringue.
6. Spread meringue over top of pie filling, sealing to edge of crust. Using a spatula or back of a tablespoon, form peaks in meringue, and bake 12 to 15 minutes, or until meringue is golden. Let cool then slice and serve.

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Banana Crunch Pie

Want to be the hit at all the parties? Then make our Banana Crunch Pie and listen to the rave reviews. It's great as is or served with whipped topping.

Serves: 6

Cooking Time: 10 min

What You'll Need:

5-1/3 tablespoons (1/3 cup) butter
1/4 cup sugar
1/2 teaspoon ground cinnamon (optional)
1 cup corn flake crumbs
1 (8-ounce) package cream cheese, softened
1 (14-ounce) can sweetened condensed milk
1/3 cup plus 2 tablespoons lemon juice
1 teaspoon vanilla extract
5 medium-sized bananas



What To Do:

1. In a small saucepan, melt butter over low heat; stir in sugar and cinnamon, if desired, and cook until bubbles form. Remove from heat and stir in the crumbs. Press mixture evenly over bottom and up sides of a 9-inch pie plate; chill.
2. Meanwhile, in a large bowl, beat cream cheese until fluffy; blend in sweetened condensed milk. Add 1/3 cup lemon juice and the vanilla (see Note); stir until smooth and thick.
3. Cut 3 of the bananas into thin slices then line bottom of chilled crust with banana slices. Turn filling into crust. Refrigerate 2 to 3 hours, or until firm.
4. Cut remaining 2 bananas into thin slices; dip slices in remaining 2 tablespoons lemon juice. Arrange banana slices over top of pie.



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Easy Strawberry Pie

Prepared pie crusts make it a snap to whip up homemade pies. This Easy Strawberry Pie recipe features fresh strawberries, which are sure to make your gang cheer!

Serves: 6

Cooking Time: 5 min

What You'll Need:

1 cup sugar
1 cup water
3 tablespoons cornstarch
1/4 cup strawberry gelatin
5 cups fresh strawberries, halved
1 (9-inch) baked pie crust
Whipped cream or frozen whipped topping, thawed (optional)



What To Do:

1. In a medium saucepan over medium heat, bring sugar, water, and cornstarch to a boil; cook 1 minute or until thickened, stirring constantly.
2. Stir in gelatin until dissolved. Remove from heat; let cool 8-10 minutes.
3. Place strawberries in a large bowl and pour glaze over them. Toss gently until evenly coated, then spoon evenly into pie crust. Cover and chill 4 hours. Serve with whipped cream, if desired.



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Fresh Apricot Pie

Fresh Apricot Pie sure lives up to its name! Unlike many pies, its fruit is sweet, fresh, and comes right from the orchard, not a can!

Serves: 8

Cooking Time: 50 min

What You'll Need:

1 (15-ounce) package folded refrigerated pie crust (2 crusts)
5-1/2 cups sliced fresh apricots (about 2 pounds)
1 cup sugar
1/2 cup all-purpose flour
2 tablespoons unsalted butter, cut into small pieces



What To Do:

1. Preheat oven to 375 degrees F. Unfold 1 pie crust and place in a 9-inch pie plate, pressing crust firmly into plate.
2. In a large bowl, combine apricots, sugar, and flour; toss gently then spoon into crust and dot with butter.
3. To make lattice top, use a fluted pastry wheel or sharp knife to cut remaining crust into long 3/4-inch-wide strips.
4. Arrange strips first in one direction across pie then in the opposite direction, using longer strips near the center of the pie and shorter ones near the edges. When all strips are in place, trim crust all around and press firmly around rim to seal crusts together. Flute crust, if desired.
5. Place pie on a foil-lined baking sheet and bake 50 to 60 minutes, or until crust is golden and juices are bubbling.



For added flavor, sprinkle cinnamon-sugar over the pie crust just before baking.

Courtesy of the California Fresh Apricot Council

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Fruit Cocktail Pretzel Pie

You've probably tried a dozen different kinds of fruit pie recipes, but we bet you've never tried something as lip smackin' good as our Fruit Cocktail Pretzel Pie! This novel pie uses canned fruit cocktail and crushed pretzels to create a tasty new twist to your favorite homemade dessert!

Serves: 16

Cooking Time: 10 min

What You'll Need:

2 cups coarsely crushed pretzels
3/4 cup butter, melted
1/2 cup plus 1 tablespoon sugar
1/2 (8-ounce) package cream cheese, softened
1-1/2 cups frozen whipped topping, thawed
1 (4-serving-size) package lemon-flavored gelatin
1 cup boiling water
1 cup ice cubes
1 (15.5-ounce) can fruit cocktail, drained



What To Do:

1. Preheat oven to 400 degrees F. Coat a 9-inch deep dish pie plate with cooking spray.
2. In a medium bowl, combine crushed pretzels, butter, and 1 tablespoon sugar. Press mixture firmly into bottom of prepared pie plate. Bake 8 minutes; let cool.
3. In a medium bowl, beat together cream cheese and remaining sugar until smooth and fluffy. Fold in whipped topping and spread mixture evenly onto cooled crust.
4. In a large bowl, dissolve gelatin in boiling water. Stir gently until gelatin is completely dissolved. Stir in ice cubes until melted. Add fruit cocktail and mix well.
5. Refrigerate 30 minutes, or until mixture is slightly thickened. Pour gelatin mixture over cream cheese layer. Refrigerate 4 hours or until set, before serving.



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Joe's Key Lime Pie

Joe's Key Lime Pie recipe comes direct from the revered Joe's Stone Crab restaurant, a landmark in Miami's South Beach section. Luscious and creamy, key lime pie is a tart, yet sweet, dessert that satisfies everyone's taste buds.

Serves: 8

Cooking Time: 10 min

What You'll Need:

3/4 cup graham cracker crumbs
5 tablespoons butter, melted
1/3 cup sugar
3 egg yolks
1-1/2 teaspoons grated lime zest
1 (14-ounce) can sweetened condensed milk
2/3 cup Key lime juice (see Tips)



What To Do:

1. Preheat oven to 350 degrees F. Coat bottom of a 9-inch pie plate with cooking spray.
2. In a medium bowl, combine graham cracker crumbs, butter, and sugar; mix well then press mixture over bottom and up sides of prepared pie plate to form a crust; set aside.
3. In a medium bowl with an electric mixer on medium speed, beat egg yolks and lime zest 5 minutes, or until fluffy. Gradually add sweetened condensed milk and continue beating 3 to 4 minutes. Reduce speed to low and gradually beat in lime juice just until combined. Pour filling into pie crust.
4. Bake 10 minutes, or until firm in the center. Remove from oven and let cool on a wire rack, then cover and chill at least 2 hours before serving.



If you can't find fresh Key limes or Key lime juice, it's okay to substitute regular limes, even though it won't be exactly the same.

This is best served very cold, so we recommend placing it in the freezer for 15 to 20 minutes before serving.

Just before serving, top pie with whipped cream or whipped topping and garnish with lime slices, if you'd like.

We just love our citrus-flavored desserts and have a couple to recommend. Try our [Citrus Bars](#) and our [Tropical Fruit Parfaits](#) for some refreshing options!



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Pineapple Pistachio Pie

Serves: 8

Cooking Time: 10 min

What You'll Need:

1 (11.2-ounce) package shortbread cookies
3/4 cup chopped walnuts, divided
1/2 stick butter, melted
1 (8-ounce) package cream cheese, softened
1 (14-ounce) can sweetened condensed milk
1/4 cup lime juice
1 (4-serving size) package instant pistachio pudding and pie filling
1 (8-ounce) can crushed pineapple, undrained
1 cup (1/2 pint) heavy cream



What To Do:

1. Preheat oven to 350 degrees F.
2. In a food processor, combine cookies and 1/4 cup walnuts; process until finely crushed. Stir in butter and press into bottom and up sides of a 9-inch deep-dish pie plate to form a crust.
3. Bake 10 minutes, then remove from oven and allow to cool.
4. Meanwhile, in a large bowl with an electric mixer on medium speed, beat cream cheese about 1 minute, or until fluffy. Add sweetened condensed milk, lime juice, and pudding mix and continue beating 2 to 3 minutes, or until smooth. Stir in remaining walnuts and the pineapple.
5. In a medium bowl with an electric mixer on medium speed, beat heavy cream 5 to 6 minutes, or until stiff peaks form. Fold whipped cream into pudding mixture and pour into pie crust. Cover and chill at least 6 hours, or overnight.



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Upside Down Apple Pie

Our number one requested apple pie recipe, this Upside Down Apple Pie will make you the apple of their eyes, especially when you serve it warm with a scoop of vanilla ice cream!

Serves: 6

Cooking Time: 1 hr 5 min

What You'll Need:

6 tablespoons (3/4 stick) butter, melted, divided
1/2 cup packed light brown sugar
1/2 cup chopped pecans
1 (15-ounce) package refrigerated rolled pie crusts
1 cup granulated sugar
1/3 cup all-purpose flour
3/4 teaspoon ground cinnamon
5 large Granny Smith or other firm apples, peeled, cored, and cut into 1/2-inch wedges



What To Do:

1. Preheat oven to 375 degrees F. Coat a deep-dish pie plate with cooking spray and line it with waxed paper. Coat waxed paper with cooking spray.
2. In a small bowl, combine 4 tablespoons butter, the brown sugar, and pecans; mix well and spread evenly over bottom of pie plate. Unroll 1 pie crust and place it in pie plate, pressing crust firmly against nut mixture and sides of plate; set aside.
3. In a large bowl, combine granulated sugar, flour, cinnamon, and remaining 2 tablespoons butter; mix well. Add apples and toss gently to coat. Spoon into pie crust.
4. Unroll second pie crust and place over apple mixture. Trim and fold edges together to seal. Using a knife, cut four 1-inch slits in top crust.
5. Bake 1 to 1-1/4 hours, or until crust is golden (see Notes).
6. Carefully loosen waxed paper around rim and invert pie onto a serving plate while still hot. Remove waxed paper and allow to cool slightly; slice into wedges and serve warm, or allow to cool completely before serving.



To make sure you don't have to do any oven cleanup, position a cookie sheet on the bottom oven rack to catch any juices that may leak from the pie while it's baking.

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Cherry Berry Pie

Although the legend about George Washington chopping down a cherry tree may be more fiction than fact, historians do confirm that he did like cherries. Our Cherry Berry Pie recipe is a delicious and easy take on a classic cherry pie recipe that honors the father of our country.

Serves: 6

Cooking Time: 35 min

What You'll Need:

- 1 (15-ounce) package rolled refrigerated pie crust (2 crusts)
- 1 (12-ounce) package frozen blueberries, thawed
- 1 (12-ounce) package frozen dark sweet cherries, thawed
- 1/2 cup sugar
- 1/3 cup all-purpose flour
- 3 tablespoons butter, melted
- 1 teaspoon vanilla extract



What To Do:

1. Preheat oven to 375 degrees F. Unfold one pie crust and place in a 9-inch pie plate, pressing crust firmly into plate.
2. In a large bowl, combine remaining ingredients; mix well then spoon mixture into pie crust, reserving 1/4 cup filling for garnish.
3. Place remaining pie crust on countertop and, using a clean plastic cap of a soda bottle, cut about fifteen circles from the center, forming polka dots, leaving a 1-inch border around the edge. Place crust over cherry mixture. Pinch together and trim edges to seal, then flute, if desired.
4. Bake 35 to 40 minutes, or until crust is golden and filling is bubbly. Let cool before serving.



If you'd like, top each slice of pie with whipped cream and fresh berries just before serving.

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Shoofly Pie

Draw your gang to the table with our easy Amish-style Shoofly Pie recipe. This sweet pie, with its melt-in-your-mouth crust and gooey molasses filling, is a classic homestyle Amish dessert that never goes out of style.

Serves: 8

Cooking Time: 35 min

What You'll Need:

1 refrigerated pie crust
1 cup all-purpose flour
2/3 cup packed light brown sugar
1 tablespoon butter
1/4 teaspoon salt
1 egg
1 cup molasses
3/4 cup cold water
1/4 cup hot water
1 teaspoon baking soda



What To Do:

1. Preheat oven to 350 degrees F. Place pie crust in a shallow 9-inch pie plate and flute the edges.
2. In a large bowl, combine flour, brown sugar, butter, and salt; mix well and reserve 1 cup mixture.
3. In a medium bowl, combine egg, molasses, and cold water; mix gently and set aside.
4. In a small bowl, mix hot water and baking soda and stir into molasses mixture. Stir molasses mixture into flour mixture and pour into pie shell. Top with reserved flour mixture.
5. Bake 35 to 40 minutes. Pie will firm up as it cools. Cool completely before cutting.

Notes:



For another tasty Amish dessert option, try our simple version of [Whoopie Pies](#).

If you'd like more information on Pennsylvania Dutch country, [click here](#) or, for a great place to check out more tasty recipes, visit [Kitchen Kettle Village](#).

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Piled-High Apple Pie

There's nothing more all-American than an apple pie baking in the oven. The comforting flavors of this easy, apple pie recipe are guaranteed to tempt your family into begging for another slice of Piled-High Apple Pie!

Serves: 8

Cooking Time: 55 min

What You'll Need:

3/4 cup plus 1 teaspoon sugar, divided
1-1/8 teaspoons ground cinnamon, divided
8 baking apples, peeled, cored and cut into thick slices (see Note)
2 tablespoons all-purpose flour
1 tablespoon plus 2 teaspoons butter, softened
1 teaspoon lemon juice
1 (15-ounce) package refrigerated pie crust



What To Do:

1. Preheat oven to 425 degrees F. In a small bowl, combine 1 teaspoon sugar and 1/8 teaspoon cinnamon; mix well and set aside.
2. In a large bowl, combine apples, flour, 1 tablespoon butter, lemon juice, remaining 3/4 cup sugar, and 1 teaspoon cinnamon; toss to coat apples well.
3. Unfold 1 pie crust and place in a 9-inch pie plate, pressing crust firmly against plate. Pour apple mixture into crust then place remaining pie crust over mixture. Trim and pinch edges together to seal, fluting if desired. Using a sharp knife, cut four 1-inch slits in top.
4. Melt remaining 2 teaspoons butter and brush over top of crust then sprinkle with sugar mixture.
5. Bake on a baking sheet 45 to 50 minutes, or until crust is golden.

Notes:

You can cut the apples thinner or thicker depending on your preference.

Baking the pie on a baking sheet minimizes oven cleanup if the pie should happen to bubble up out of the crust.

If you liked this pie recipe, be sure to check out our [Strawberry Rhubarb Pie!](#)



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Blue Ribbon Blueberry Pie

Earn your own berry-licious blue ribbon when you bake up our Blue Ribbon Blueberry Pie. Tapioca pearls are the secret ingredient that makes this blueberry pie recipe a winning dessert!

Serves: 6

Cooking Time: 50 min

What You'll Need:

4 cups fresh or frozen blueberries (thawed, if frozen)
3 tablespoons instant tapioca
3/4 cup plus 1 tablespoon sugar, divided
1 tablespoon lemon juice
Zest of 1 lemon
1 (15-ounce) box refrigerated pie crusts
1 egg, beaten



What To Do:

1. Preheat oven to 400 degrees F. In a large bowl, combine blueberries, tapioca, 3/4 cup sugar, the lemon juice, and lemon zest; mix well and let stand 15 to 20 minutes.
2. Meanwhile, unroll 1 pie crust and place in a 9-inch pie plate. Pour blueberry mixture into crust. Unroll remaining pie crust and place on top of mixture; seal, and flute edges. Cut several slits in crust, brush with egg, and sprinkle with remaining sugar.
3. Place a pan under pie so it won't drip in the oven. Bake 50 to 55 minutes, or until top is golden.



If you like Blue Ribbon Blueberry Pie, try our [Apple-Blueberry Crunch](#), too!

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Strawberry Rhubarb Pie

Tangy rhubarb and sweet ruby red strawberries make for a tasty marriage of flavors in our old-fashioned Strawberry Rhubarb Pie recipe. Whether you use fresh or frozen rhubarb, this strawberry rhubarb pie recipe is always a year-round favorite. Strawberry pies are fantastic to make when you're expecting company since it uses such a beloved fruit! Bake up a fresh strawberry rhubarb pie and watch the compliments come pouring in.

Serves: 6

Cooking Time: 30 min

What You'll Need:

1 quart strawberries, washed, hulled, and quartered
1 cup sugar
1 (15-ounce) package refrigerated pie crusts, at room temperature
1 cup cubed fresh rhubarb (see Note)
1/3 cup all-purpose flour
1 tablespoon butter, melted



What To Do:

1. Preheat oven to 425 degrees F.
2. In a large bowl, combine strawberries and sugar; mix well until sugar dissolves.
3. Unfold one pie crust and place in a 9-inch deep-dish pie plate, pressing crust firmly into pie plate.
4. Place remaining pie crust on a work surface and using the plastic cap of a soda bottle, cut 8 to 10 circles from the center, forming polka dots, and leaving a 2-inch border around the edges.
5. Add rhubarb, flour, and butter to strawberry mixture; mix well and spoon into pie crust. Place cut-out crust over strawberry mixture. Pinch together and trim edges to seal, then flute, if desired.
6. Bake 30 to 35 minutes, or until crust is golden and filling is bubbly. Allow to cool slightly before serving, or chill until ready to serve.



Note:

If fresh rhubarb is not in season, you can substitute a cup of frozen rhubarb that you've thawed and drained.

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Quakertown Crumb Pie

You're sure to gain lots of friends with this popular Pennsylvania pie. It's old-fashioned goodness from simpler times.

Serves: 6

Cooking Time: 55 min

What You'll Need:

1/4 cup plus 1/3 cup firmly packed brown sugar, divided
1/4 cup molasses
1 egg, lightly beaten
1-1/2 cups water
1 cup plus 2 tablespoons all-purpose flour, divided
1-1/4 teaspoons vanilla extract
1/2 teaspoon baking soda
1/4 cup (1/2 stick) butter, melted
1/8 teaspoon ground cinnamon
1 unbaked 9-inch pie shell



What To Do:

1. Preheat the oven to 375 degrees F.
2. In a small saucepan, combine 1/4 cup brown sugar, the molasses, egg, water, and the 2 tablespoons flour. Cook over medium heat, stirring constantly, until the mixture thickens. Remove from the heat, cool for 5 minutes, then stir in the vanilla; set aside.
3. In a large bowl, combine the remaining 1 cup flour with the baking soda; add the remaining 1/3 cup brown sugar, the melted butter, and cinnamon, stirring with a fork until crumbly.
4. Pour the molasses mixture into the pie shell; top with the crumb mixture, sprinkling evenly.
5. Bake for 40 to 45 minutes, or until light golden. Cool before serving.



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Traditional Boston Cream Pie

Even though this is called a pie, it's really a layered cake with a custard filling. Because this one starts with cake mix, you'll have an extra cake, which you can use for another Boston Cream Pie or freeze for another time.

Serves: 8

Cooking Time: 40 min

What You'll Need:

1 (18.5-ounce) box yellow cake mix
1 (4-serving size) box instant vanilla pudding and pie filling
1 cup cold milk
Chocolate Glaze (see Note)



What To Do:

1. Bake cake according to package directions for two 8-inch layers; let cool. Reserve one layer cake for later use. Slice remaining cake layer in half horizontally and place bottom half of layer cut-side up on a serving plate.
2. In a medium-sized bowl, whisk pudding mix and milk together until pudding is thick and smooth; spread pudding over bottom cake layer. Place other half of cake layer cut-side down over pudding.
3. Refrigerate while preparing Chocolate Glaze. Allow glaze to cool slightly before spreading it over top of cake. Refrigerate glazed cake at least 1 hour or until filling and glaze are set before serving.

Note:

For the perfect chocolate glaze, in a small saucepan, combine 1/4 cup sugar, 2 teaspoons cornstarch, 1/2 cup water, and 1/2 oz. (1/2 square) unsweetened chocolate over low heat. Cook, stirring constantly until the chocolate is melted and the mixture is thickened, bubbly, and smooth. Remove from heat, stir in 1/2 teaspoon vanilla, and use immediately.



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Coconut Cream Pie

A favorite diner dessert is luscious Coconut Cream Pie. Why go out for it when you can make this scrumptious version so easily at home?

Serves: 6

What You'll Need:

1 (9-inch) frozen ready-to-bake pie shell, thawed
2 cups milk
3 eggs
1 cup sweetened flaked coconut
1/2 cup sugar
6 tablespoons all-purpose flour
1 tablespoon butter
1 teaspoon vanilla extract
1/8 teaspoon salt
2 cups frozen whipped topping, thawed



What To Do:

1. Bake pie shell according to package directions; set aside to cool.
2. In a medium saucepan, whisk together all remaining ingredients except whipped topping. Cook over medium heat 5 to 7 minutes, or until thickened.
3. Pour into baked pie shell and chill at least 4 hours, or until set.
4. Spread whipped topping over pie and serve, or cover and keep chilled until ready to serve.



Garnishing Tip:

Sprinkle your pie with 1/4 cup toasted coconut to give it a nice golden-topped finished appearance.

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Amish Bakery Custard Pie

This Amish bakery classic has all the hallmarks of homemade goodness, but our Amish Bakery Custard Pie can be made with a flaky-as-can-be store-bought crust, if we're looking for an easy shortcut.

Serves: 8

Cooking Time: 45 min

What You'll Need:

1 (9-inch) baked pie crust*
3/4 cup granulated sugar
1/4 cup cornstarch
1/4 teaspoon salt
2-1/2 cups half-and-half
1/2 cup (1 stick) butter
1/4 cup packed light brown sugar
1 teaspoon vanilla extract
Ground cinnamon for sprinkling



What To Do:

1. Preheat oven to 325 degrees F.
2. In a medium saucepan, combine sugar, cornstarch, and salt. Whisk in the half-and-half and cook over medium heat until mixture is thickened and bubbly, stirring occasionally.
3. Remove from heat, add butter, brown sugar, and vanilla and stir until butter is melted. Pour into baked pie shell and sprinkle lightly with cinnamon.
4. Bake 35 minutes; center of pie will not be set. Cool pie 1 hour, then refrigerate 6 to 8 hours, or until ready to serve. Pie will set upon chilling. Cover for longer storage.



Note:

*Use frozen, refrigerated, or your own homemade pie crust.

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Black & White Cream Pie

All right, we admit it! We have a weakness for anything chocolate. This pie's double-trouble, with its creamy white and dark chocolate layers. You'll love this combination!

Serves: 8

Cooking Time: 35 min

What You'll Need:

- 1 nine-inch frozen ready-to-bake pie shell, thawed
- 1 (4-serving size) package cook-and-serve vanilla pudding and pie filling
- 2 cups milk
- 1/2 cup (3 ounces) semisweet chocolate chips
- 1/2 cup (3 ounces) white chocolate chips



What To Do:

1. Bake pie shell according to package directions; let cool.
2. In a medium-sized saucepan, combine pudding mix and milk over medium heat. Stir constantly until boiling, then remove from heat.
3. Pour half of pudding into small bowl. Add semisweet chocolate chips to bowl and stir until chips are completely melted. Pour into pie crust.
4. Add white chocolate chips to remaining pudding and stir until chips are completely melted. Carefully pour white chocolate mixture over dark chocolate mixture in pie shell. Cover and chill at least 4 hours, or until thoroughly chilled and set.



Note:

Dress it up by spreading or dolloping the top of the pie with some whipped topping, then garnishing with white and dark chocolate shavings.

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Black Forest Pie

We bet you'll want to hide out in the forest when you're eating this pie. Why? Because you probably won't want to share it with anyone, especially not the big bad wolf!

Serves: 8

Cooking Time: 5 min

What You'll Need:

- 1 (8 ounce) package cream cheese, softened
- 1/2 cup unsweetened cocoa
- 1 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 1 (8-ounce) container frozen whipped topping, thawed
- 2 (9-inch) prepared chocolate graham cracker crusts
- 1 (21-ounce) can cherry pie filling



What To Do:

1. In a large bowl, with an electric beater on medium speed, beat cream cheese and cocoa together until creamy. Slowly add confectioners' sugar and continue beating until well blended. With a spoon, stir in vanilla and fold in whipped topping.
2. Pour mixture into pie crust(s) and chill about 2 hours, or until firm. Top with cherry pie filling and serve immediately or cover and chill until ready to use.



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Candy Bar Pie

Our Candy Bar Pie is luscious tasting and easy as can be to prepare. If you want to show off your baking skills without a lot of fuss, this one will please a crowd of any age.

Serves: 8

Cooking Time: 30 min

What You'll Need:

1 unbaked 9-inch pie crust
5 (2.07 ounces each) candy bars, such as Snickers
1/2 cup sugar
4 (3-ounce) packages cream cheese, softened
2 eggs
1/3 cup sour cream
1/3 cup creamy peanut butter
3 tablespoons heavy cream
2/3 cup semisweet chocolate chips



What To Do:

1. Preheat oven to 450 degrees F. Place pie crust in a 9-inch pie pan and bake 5 to 7 minutes or until very light golden. Remove from oven and let cool. Reduce oven temperature to 325 degrees F.
2. Meanwhile, cut candy bars in half lengthwise, then into 1/4-inch pieces. Place candy bar pieces over the bottom of partially baked crust.
3. In a small bowl, combine sugar and cream cheese; beat until smooth. Add eggs, one at a time, beating well after each addition. Add sour cream and peanut butter, beating until mixture is smooth. Pour over candy bar pieces.
4. Bake 30 to 40 minutes or until center of pie is set. When pie is completely cooled, heat heavy cream in a small saucepan until very warm. Remove from heat and stir in chocolate chips until melted and mixture is smooth. Spread over top of the cooled pie.
5. Chill 2 to 3 hours before serving.



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Chocolate Garden Pie

Our Chocolate Garden Pie is a chocolate pie recipe that was created as a salute to Earth Day. But we all know that a chocolate mousse pie that looks and tastes as good as this one does is perfectly good all year-round!

Serves: 6

What You'll Need:

- 1 (12-ounce) package semisweet chocolate chips, melted and cooled slightly
- 1 (12-ounce) container frozen whipped topping, thawed
- 1-1/2 cups coarsely crushed chocolate sandwich cookies, divided
- 1 (9-inch) chocolate graham cracker pie crust



What To Do:

1. In a large bowl, combine melted chocolate and whipped topping; mix well.
2. Reserve 1/4 cup crushed cookies. Stir remaining 1-1/4 cups crushed cookies into chocolate mixture. Spoon into pie crust and sprinkle reserved cookie crumbs evenly over top.
3. Cover loosely and chill at least 2 hours before serving.



Garnishing Tip:

Why not have fun with this and garnish it with mini mint sprigs, placed in rows to represent the beginnings of a garden, and a few gummy worms for color?

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Chocolate Milkshake Pie

No straw needed for this milkshake. Get ready for that classic taste you love because our Chocolate Milkshake Pie is not only heavenly, but it doesn't require any baking!

Serves: 8

What You'll Need:

1 pint vanilla ice cream, slightly softened
3/4 cup milk
1/4 cup chocolate syrup
1 (3.9-ounce) package instant chocolate pudding mix
1 (9-inch) graham cracker pie crust
Whipped cream for garnish
8 maraschino cherries, patted dry



What To Do:

1. In a large bowl, stir the ice cream, milk, and chocolate syrup until smooth. Add pudding mix and stir until thoroughly combined. Pour into pie crust.
2. Freeze 6 hours, or until firm. Garnish with whipped cream and cherries and serve immediately.



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Chocolate Peanut Butter Pie

The classic combo of chocolate and peanut butter makes for the perfect marriage in our Chocolate Peanut Butter Pie. It's easy-as-pie to whip up, and better than anything you can buy at the store!

Serves: 8

What You'll Need:

1 (9-inch) frozen ready-to-bake pie shell, thawed (see Note)

1 (4-serving) package cook-and-serve vanilla pudding and pie filling

2 cups milk

1/2 cup (3 ounces) semisweet chocolate chips

1/2 cup (3 ounces) peanut butter chips



What To Do:

1. Bake pie shell according to package directions; let cool.
2. In a medium saucepan, combine pudding mix and milk over medium heat. Stir constantly until boiling then remove from heat.
3. Pour half the pudding into a small bowl. Add chocolate chips to bowl and stir until chips are completely melted. Pour into pie crust.
4. Add peanut butter chips to remaining pudding and stir until chips are completely melted. Carefully pour peanut butter mixture over chocolate mixture in pie shell. Cover and chill at least 4 hours, or until thoroughly chilled and set.



Notes:

A rolled refrigerated pie crust can be used instead of a frozen pie shell.

Dress this up by spreading or dolloping top of pie with whipped topping then garnishing with miniature peanut butter cups.

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Homemade Chocolate Cream Pie

This diner-worthy recipe for Homemade Chocolate Cream Pie is so easy you won't believe it. Who wouldn't want to take the credit for making a sinfully rich chocolate cream pie so get going and try it.

Serves: 8

Cooking Time: 15 min

What You'll Need:

1 rolled refrigerated pie crust (from a 15-ounce package)
2/3 cup granulated sugar
1/4 cup unsweetened cocoa
3 tablespoons cornstarch
1/4 teaspoon salt
2 1/4 cups cold milk
1 teaspoon vanilla extract
1/2 pint (1 cup) heavy whipping cream
2 tablespoons confectioners' sugar



What To Do:

1. Bake the pie shell according to package directions in a 9-inch deep dish pie plate; let cool.
2. Meanwhile, in a medium saucepan, combine the granulated sugar, cocoa, cornstarch, and salt. Gradually stir in milk. Bring to a boil over medium heat, stirring constantly. Remove from heat and stir in vanilla. Pour into pie crust and chill 1 hour.
3. In a medium bowl, with an electric mixer, combine heavy cream and confectioners' sugar and beat until stiff peaks form. Spread evenly over pie, cover loosely, and chill 8 hours or overnight before serving.

Notes:

You can substitute 2 cups whipped topping for the homemade whipped cream.

To make this look extra special, just before serving, top with shaved chocolate or sprinkles.

You can really look like a baking whiz by baking your own easy-as-pie [No Roll Pie Crust](#).



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Triple Chocolate Cream Pie

This Triple Chocolate Cream Pie is the ultimate chocolate pie recipe. It's got chocolate in the crust, chocolate in the filling, and chocolate on top! Watch out chocolate lovers, this could be addictive!

Serves: 10

What You'll Need:

- 1 (12-ounce) package semisweet chocolate chips
- 1 (12-ounce) container frozen whipped topping, thawed
- 1/3 cup milk
- 1 (9-inch) chocolate graham cracker pie crust
- 3 chocolate sandwich cookies, finely crushed



What To Do:

1. In a medium-sized saucepan, melt chocolate chips over low heat, stirring constantly. Remove from heat and cool 10 minutes.
2. Place whipped topping in a large bowl and, with an electric mixer, whip melted chocolate into topping until completely blended. Add milk and continue to blend until thoroughly mixed.
3. Spoon into crust and sprinkle crushed cookie crumbs over the top.
4. Chill 2 to 3 hours, until set.



Note:

You can crush the sandwich cookies in a food processor or by placing them in a resealable plastic bag and rolling a rolling pin over them.

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Berry Lemon Pie

No-bake pies allow us the sheer joy of enjoying homemade pies even when we want to keep the kitchen cool. Our doubly flavorful Berry Lemon Pie is rich and creamy, and perfect for a lazy summer day.

Serves: 6

What You'll Need:

- 1 cup heavy cream
- 1 (14-ounce) can sweetened condensed milk
- 2 tablespoons seedless raspberry jam
- 1/4 cup fresh lemon juice (about 2 lemons)
- 1 tablespoon lemon zest, plus extra for garnish
- 3/4 cup fresh raspberries, plus extra for garnish
- 1 (6-ounce) graham cracker pie crust



What To Do:

1. In a large bowl, beat cream until stiff peaks form. Fold in sweetened condensed milk, jam, lemon juice and zest until combined. Fold in raspberries then pour mixture into crust.
2. Cover and chill 8 hours, or overnight until firm. Garnish with extra raspberries and lemon zest.



Note:

This pie with a nice, cool drink? Mmm mmm! How about adding a glass of [lemonade](#) for the ultimate cooling experience?

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Best Ambrosia Pie

This no-bake summertime pie is super easy to make and oh-so-refreshing, it's no wonder why it's named after the food of the gods! Our Best Ambrosia Pie has a coconutty crust and a sweet fruity filling that'll have you coming back for just one. more. slice.

Serves: 8

What You'll Need:

- 1 (7-ounce) package flaked coconut, toasted, with 2 tablespoons reserved for garnish
- 1/3 cup butter, melted
- 1 (14-ounce) can sweetened condensed milk
- 1/3 cup lemon juice
- 1 (16-ounce) can fruit cocktail, well drained
- 1 cup miniature marshmallows
- 2 cups frozen whipped topping, thawed



What To Do:

1. Coat a 9-inch deep-dish pie plate with cooking spray.
2. In small bowl, combine coconut (except coconut reserved for garnish) and butter; mix well. Spread into prepared pie plate to form a crust, pressing firmly into bottom and up sides of pie plate. Place in refrigerator to chill.
3. Meanwhile, in large bowl, combine sweetened condensed milk, lemon juice, fruit cocktail, and marshmallows. Stir gently until well mixed. Fold in whipped topping, then spoon into prepared crust. Garnish with reserved coconut, then cover and chill at least 8 hours, or until set.



Top with maraschino cherries or mandarin orange segments for an extra burst of color.

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Decadent Mud Pie

DMP - Decadent Mud Pie or Delicious Miracle Pie? Take your pick, we think this is pretty amazing.

Serves: 8

Cooking Time: 10 min

What You'll Need:

1 (11-3/4-ounce) jar hot fudge sauce, heated and divided

1 (9-ounce) ready-made graham cracker crust

½-gallon coffee ice cream, softened (see Note)

Frozen whipped topping, thawed

Chocolate covered coffee beans, whole and chopped



What To Do:

1. Spread 1/3 cup fudge sauce evenly over bottom of crust. Spread ice cream over fudge sauce; cover and freeze about 2 hours or until firm.
2. Cut pie into wedges. Top each serving with some of the remaining fudge sauce, whipped topping, and chocolate covered coffee beans. Serve immediately.



Soften ice cream on the counter for 5 minutes, and then stir to smooth it out before putting in pan. This gives the ice cream a creamy consistency to spread over the fudge layer of the pie.

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Frozen Turtle Pie

There's no reason we can't have a little fun with our food now and then. Cute little "creatures" are peeking out from all over this delightful Frozen Turtle Pie.

Serves: 12

What You'll Need:

1 (12.8-ounce) package pecan shortbread cookies, coarsely crushed

1 (12.25-ounce) jar caramel sauce

½-gallon chocolate ice cream

1-1/2 cups pecan halves, toasted



What To Do:

1. In a large bowl, combine the crushed cookies and caramel sauce; mix well. Place half the mixture into the bottom of a 9-inch deep-dish pie plate. Use half the ice cream and place individual scoops over cookie mixture.
2. Into each scoop of ice cream, place 2 pecan halves in the front and 2 pecan halves in back, making "legs," and 1 pecan half on top, making the "head" of a turtle. Sprinkle with one-fourth of the cookie mixture then top with additional scoops of ice cream and pecans, continuing in a pyramid shape until all ingredients are used.
3. Cover and freeze for at least 3 hours before serving.



Note:

We like the flavor of chocolate ice cream in this pie but any flavor will do.

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Peanut Butter and Jelly Pie

Peanut butter and jelly is everybody's favorite. Well, this is a great novel way to serve it to the gang. And you can use any flavor preserves - whatever tickles your fancy! But whichever flavor you use, they'll say, "Pie? Peanut Butter and Jelly Pie? Wow! More! More!"

Serves: 6

Preparation Time: 5 min

What You'll Need:

1 (8-ounce) package cream cheese, softened
1/3 cup peanut butter
1/2 cup confectioners' sugar
1 tablespoon milk
1 prepared 9-inch chocolate-flavored pie crust
1/2 cup strawberry preserves
2 cups frozen whipped topping, thawed (an 8-ounce container is 3-1/2 cups)



What To Do:

1. In a large bowl, combine cream cheese and peanut butter, mixing until well blended. Add sugar and milk; mix well.
2. Spoon cream cheese mixture into pie crust; chill.
3. Spread with preserves; top with whipped topping.



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Lemon Pie? Oh My!

Want to know what's so great about our Lemon Pie? Oh My! recipe? It's a quick and creamy lemon pie recipe that's bursting with lemony flavor!

Serves: 6

What You'll Need:

- 1 (14-ounce) can sweetened condensed milk
- 1/4 cup fresh lemon juice (about 2 lemons)
- 1 cup whipping cream, whipped
- 1 (6-ounce) graham cracker pie crust



What To Do:

1. Fold condensed milk and lemon juice into whipped cream; pour into crust.
2. Cover and chill 4 hours or until firm.



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Millionaire's Pie

Here's another no-bake pie. You may even feel like a millionaire on a tropical vacation in paradise. If you do... call us. We'll be right over!

Serves: 6

What You'll Need:

- 1 (20-ounce) can pineapple chunks, drained and blotted dry on paper towels
- 1 cup chopped pecans
- 1 (14-ounce) can sweetened condensed milk
- 2 tablespoons fresh lemon juice
- 2 cups frozen whipped topping, thawed
- 1 (9-inch) prepared graham cracker pie crust



What To Do:

1. In a large bowl, combine pineapple, pecans, sweetened condensed milk, and lemon juice; mix well. Gently fold in whipped topping.
2. Pour mixture into graham cracker crust. Freeze at least 6 hours or overnight.

Notes:

Top with extra pecans and a drizzle of caramel sauce for a true "millionaire" presentation.

If you liked this recipe, be sure to check out our [Millionaire's Cake](#).



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Two-Minute Hawaiian Pie

No-bake Two-Minute Hawaiian Pie is a tropical fruit pie that really does take just 2 minutes to put together. Boy, is it ever delicious!

Serves: 6

What You'll Need:

- 1 (20-ounce) can crushed pineapple in syrup, undrained
- 1 (6-serving-size) package instant vanilla pudding and pie filling
- 1 (8-ounce) container sour cream
- 1 (9-inch) prepared shortbread pie crust
- 1 (8-ounce) can sliced pineapple, drained and halved
- 8 maraschino cherries, drained
- 2 tablespoons sweetened flaked coconut



What To Do:

1. In a large bowl, combine crushed pineapple with its syrup, dry pudding mix, and sour cream; mix until well combined. Spoon into pie crust and decorate top with pineapple slices and cherries; sprinkle with coconut.
2. Cover and chill at least 2 hours before serving.



As strange as it may seem to you, do not make the vanilla pudding according to package directions. Just add the dry pudding mix right in with the other ingredients.

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Two-Tone Cheese Pie

Want to "fire up" your company without heating up your kitchen? Then you'll love this special recipe, and so will your guests.

Serves: 5

Preparation Time: 5 min

What You'll Need:

2 (8-ounce each) packages cream cheese, softened
1/4 cup honey
1/4 cup sugar
1/2 cup heavy cream
2 tablespoons vanilla extract
3 tablespoons cocoa
1/2 cup coarsely chopped almonds
1 baked 9-inch pie shell or prepared 9-inch graham cracker pie crust



What To Do:

1. In a medium-sized bowl, combine cream cheese, honey, sugar, cream, and vanilla; beat until smooth.
2. Pour mixture into 2 smaller bowls. Stir cocoa into one half of filling; stir almonds into other half.
3. Spread cocoa mixture over bottom of pie shell. Pour nut mixture over, spreading evenly. Refrigerate for several hours or overnight.



Be sure to use regular cream cheese, not the soft spread or the whipped kind.

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New Sweet Potato Pie

As far as sweet potato pie recipes go, our New Sweet Potato Pie is doubly good. That's 'cause we wind up with two deliciously creamy sweet potato pies, which is perfect for entertaining a crowd!

Serves: 16

Cooking Time: 20 min

What You'll Need:

- 1 (8-ounce) package cream cheese, softened
- 2 eggs, beaten
- 3/4 cup sugar
- 2 prepared 9-inch graham cracker pie crusts
- 2 (3-1/2-ounce) packages instant vanilla pudding and pie filling
- 3/4 cup milk
- 2 cups peeled, cooked, and mashed sweet potatoes (2 to 3 large or one 17-ounce can)
- Dash of ground cinnamon
- 1-1/2 cups frozen whipped topping, thawed, divided (an 8-ounce container is 3-1/2 cups)
- 1/2 cup chopped nuts (optional)



What To Do:

1. Preheat oven to 350 degrees F.
2. In a medium bowl, mix together cream cheese and eggs until well blended. Add sugar and beat until fluffy.
3. Spread mixture into pie crusts and bake 20 minutes; let cool.
4. Meanwhile, in a large bowl, stir together pudding mix and milk until smooth and thick. Add sweet potatoes and cinnamon and mix well; fold in 1 cup whipped topping.
5. Spread sweet potato mixture onto cooled pies. Garnish with remaining 1/2 cup whipping topping and sprinkle with chopped nuts. Store in refrigerator until ready to serve.



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Creamy Pumpkin Pie

Think we couldn't get any better than all-American pumpkin pie? Well, our Test Kitchen took the challenge and came up with this creamy, scrumptious result!

Serves: 8

Cooking Time: 1 hr

What You'll Need:

2 eggs, slightly beaten
1 (15-ounce) can 100% pure pumpkin (not pie filling)
3/4 cup sugar
1/2 teaspoon salt
1/2 teaspoon ground ginger
1-1/2 teaspoons all-purpose flour
1-1/4 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 (12-ounce) can evaporated milk
1 unbaked 9-inch deep-dish pie shell



What To Do:

1. Preheat oven to 425 degrees F.
2. In a large bowl, mix together all ingredients except pie shell; pour mixture into pie shell.
3. Bake 20 minutes, then reduce heat to 350 degrees F and bake an additional 40 minutes, or until a knife inserted in center comes out clean.



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No-Bake Cranberry Pie

This tart and creamy no-bake cranberry pie looks as holiday-festive as it tastes. Maybe make two, one for your feast and bring another to a friend to extend the holiday cheer.

Serves: 8

Preparation Time: 10 min

What You'll Need:

1-1/2 cups graham cracker crumbs
3 tablespoons granulated sugar
1/2 cup (1 stick) butter, melted
1 (8-ounce) package cream cheese, softened
1 (16-ounce) can whole berry cranberry sauce (see Note)
1 (8-ounce) can crushed pineapple, drained and squeezed dry
1/2 cup chopped walnuts
1 cup sour cream
2 tablespoons light brown sugar



What To Do:

1. In a medium-sized bowl, combine graham cracker crumbs, granulated sugar, and butter. Press into bottom and up sides of a 9-inch deep-dish pie plate, forming a crust.
2. In a medium-sized bowl, with an electric beater on low speed, beat cream cheese, cranberry sauce, pineapple, and walnuts until well combined; spoon into pie crust.
3. In a small bowl, combine sour cream and brown sugar. Spoon over cranberry mixture, cover, and freeze at least 4 hours, or overnight. Thaw 5 minutes before slicing and serving.



Note:

Whole berry cranberry sauce adds nice chunks of cranberries, but traditional cranberry sauce can also be used.

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Four-Layer Pecan Pie

Our Four-Layer Pecan Pie recipe is layered with creamy filling, crunchy pecans, and a flaky refrigerated pie crust that truly make this a delectable dessert. Top it with a scoop of your favorite ice cream and a drizzle of maple syrup for a dessert you'll want to eat over and over again.

Serves: 8

Cooking Time: 40 min

What You'll Need:

1 refrigerated rolled pie crust (from a 15-ounce package)
1 (8-ounce) package cream cheese, softened
1/2 cup sugar, divided
2 teaspoons vanilla extract, divided
4 eggs, divided
1 cup corn syrup
1-1/4 cups chopped pecans



What To Do:

1. Preheat oven to 375 degrees F. Unroll pie crust and place in a 9-inch deep dish pie plate, pressing crust firmly into plate.
2. In a medium bowl, combine cream cheese, 1/4 cup sugar, 1 teaspoon vanilla extract, and 1 egg. Beat at low speed until smooth; set aside.
3. In another medium bowl, beat 3 eggs. Add remaining sugar, the corn syrup, and remaining vanilla; mix well.
4. Spread cream cheese mixture in pie crust. Sprinkle with pecans and slowly pour corn syrup mixture over pecans.
5. Bake 40 to 45 minutes, or until center is set. Let cool, then refrigerate 4 hours or until ready to serve.



If necessary, cover edge of pie crust with foil to prevent excessive browning after 25 minutes.

If you like, you can top each slice with a scoop of vanilla ice cream and a drizzle of maple syrup.

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Dressed-Up Holiday Pie

We love pulling out all the stops when it comes to impressing company, and nothing could be easier than this Dressed-Up Holiday Pie! N.Y. Times best-selling cookbook authors Karen Tack & Alan Richardson of the "Hello, Cupcake!" series share some easy garnishing tips to make us holiday heroes.

Serves: 8

Cooking Time: 55 min

What You'll Need:

1 rolled refrigerated pie crust (from a 14.1-ounce package)
1 (15-ounce) can 100% pure pumpkin
1/2 cup granulated sugar
1/2 cup light brown sugar
2 teaspoons pumpkin pie spice
1/4 teaspoon salt
1 (12-ounce) can evaporated milk
2 eggs



What To Do:

1. Preheat oven to 425 degrees F. Unroll pie crust and place in a 9-inch deep dish pie plate, pressing crust firmly into pie plate and crimping edges.
2. In a large bowl, combine remaining ingredients and beat with a whisk until well combined and smooth. Pour mixture into pie crust.
3. Bake 15 minutes. Reduce oven temperature to 350 degrees and continue baking 40 to 50 additional minutes, on until center is set. Let cool. Refrigerate until ready to serve.

Note:

To really fancy up this pie, decorate it with Homemade Autumn Leaves!

- Just divide beaten egg whites among 4 small bowls. Tint each bowl a different bright color – red, green, yellow, and orange (a mixture of red and yellow) – with food coloring.
- Roll out 1 roll of dough on a lightly floured surface to 1/4-inch thickness. Using a variety of 2- to 3-inch leaf-shaped cookie cutters, cut out shapes, cutting as closely as possible. Transfer the shapes to baking sheets about 1 inch apart.
- With a pastry brush, brush a quarter of the dough leaves with one of the tinted egg washes, then use a toothpick to lightly score veins in the leaves. Repeat with remaining egg washes, using a clean pastry brush for each color.
- Bake the dough leaves until just golden, 8 to 10 minutes. Transfer to wire racks to cool completely.



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Holiday Eggnog Pie

Here's something different! Sure, we're all used to having eggnog at holiday time, but we can enjoy this delicious holiday flavor in pie form, too!

Serves: 6

What You'll Need:

- 1 (4-serving size) box instant white chocolate pudding and pie filling
- 1-1/3 cups prepared eggnog
- 1 (12-ounce) container frozen whipped topping, thawed
- 1 cup (6 ounces) white chocolate chips, chopped, divided
- 1 (9-inch) chocolate graham cracker pie crust
- Cinnamon for sprinkling



What To Do:

1. In a medium bowl, whisk together pudding mix and eggnog 1 to 2 minutes, or until mixture is well blended. Fold in 2 cups whipped topping. Add 3/4 cup of white chocolate chips, stirring until well blended.
2. Spoon filling into pie crust and top with remaining white chocolate chips. Cover and chill 2 hours, or until filling is firm. When ready to serve, dollop with remaining whipped topping and sprinkle with cinnamon.



Don't worry about having to chop the chips. Sure, you can do it by hand, but it's a lot easier if you give them a whirl in a food processor that has been fitted with a steel cutting blade. And here's a tip: The colder the chips, the easier they are to chop.

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