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FLOUR. SUGAR. BUTTER. SALT. Like many parts of Southern cooking, these four ingredients are humble on their own, but combined they make magic. A tender, flaky piecrust or fluffy cobbler topping is the kind of thing that brings families together and makes for a perfect ending to a beautiful meal. When you add the season’s ripest fruits, it’s even better.

Whether you’re a pie person or a cobbler connoisseur (I’m firmly on Team Pie but will happily dig into a warm blackberry cobbler), this special issue of *Taste of the South* will be a gold mine for you. Alongside all the tarts, crisps, pies, and cobblers, you’ll also find a wealth of savory options, such as the Sausage and Fennel Cobbler (page 92) and Pimiento Cheese Hand Pies (page 93).

As summer changes into fall, I’ve got my sights set on the Lemon Chess Pie (page 31), Apple Hand Pies (page 77), and the Peach, Plum, and Nectarine Crostata (man, do I love a crostata—this one is on page 35). I’ll probably save the cool Chocolate Peanut Butter Pie (page 17) for one of those last few hot days of the season.

Similar to a lovingly tended pot of collards or a slow-cooked hunk of pork slathered in tangy barbecue sauce, pies and cobblers (and the like) are situations where the whole is greater than the sum of its parts. I hope you find some new favorites to enjoy for years to come.
FOR THE FLAKIEST

Pie Dough

CHILL IT
Keep your ingredients cold and work quickly. If your home or hands are especially warm, chill your bowl, cutter, and flour for 30 minutes prior to making the dough.

FREEZE IT
Placing your pie or crimped crust in the freezer before baking helps the butter set and the crust hold its shape. Not all recipes call for this, but it can generally be applied to any single or double-crust pie recipe.

COOL IT
After baking, let fruit pies cool for at least 1 hour or until the bottom of the pie dish no longer feels warm. This gives the filling time to set, making a cleaner slice and keeping your fruit from spilling out when sliced.
Pie pans and dishes come in a variety of materials: glass, ceramic, metal, and cast iron. While most pans will work across recipes, different pans each have a different set of advantages.

**GLASS** pans conduct heat evenly, and the clear material enables you to take a quick peek at the bottom to see how brown the crust is, indicating doneness and your risk of a soggy bottom. They’re a great choice for beginner pie bakers. We find glass dishes ideal for cobblers, icebox pies, or showing off the golden crust of the Citrus Meringue Pie (page 35).

**METAL** pans brown crust more quickly because they become hotter in the oven, making them ideal for crisp bottoms. It’s our pan of choice for juicy fruit pies or custard-style fillings like the Lemon Chess Pie (page 31). When choosing a metal pan, go with a lighter-colored aluminum or a steel one with a dull finish that is heavier in weight and thickness. Dark or shiny pans absorb more heat and can quickly over-cook your food.

**CERAMIC** pans conduct heat fairly evenly and are usually the most decorative pan option, making them perfect for taking from oven to table. Show off the Classic Peach Pie (page 46) in your favorite pottery pie dish. They also stay warmer for longer once removed from the oven, which can be desirable for cobblers and crisps.

**CAST IRON** pans create a crisp crust while also retaining heat or cold for longer than glass, ceramic, or metal. This means the Triple-Berry Cobbler (page 50) will stay warm for serving, and the Strawberry Lemon Icebox Pie (page 21) will stay cold in transport to your summer potlucks. Keep in mind that most skillets are deeper than classic pie pans, so recipes don’t always translate between the two vessels.
DOUGH RECIPES

Use these master dough recipes throughout the issue or in one of your family’s favorite recipes.

Classic Pie Dough
MAKES 1 (9- OR 10-INCH) CRUST

1½ cups all-purpose flour
1 tablespoon sugar
½ teaspoon kosher salt
½ cup cold unsalted butter, cubed
6 tablespoons ice water
2 teaspoons apple cider vinegar

1. In a large bowl, whisk together flour, sugar, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly.

2. In a small bowl, stir together 6 tablespoons ice water and vinegar. Using a fork, stir in 4 tablespoons vinegar mixture until a shaggy dough forms. Add remaining vinegar mixture, 1 tablespoon at a time, as necessary.

3. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to 3 days.
Slab Pie Dough
MAKES 2 (15X10-INCH) CRUSTS

4 cups all-purpose flour
½ cup sugar
2 teaspoons kosher salt
12 tablespoons cold unsalted butter, cubed
¾ cup cold water

1. In the work bowl of a food processor, place flour, sugar, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly, about 30 seconds. With processor running, add ¾ cup cold water in a slow, steady stream until mixture forms a dough. Divide dough in half, and shape each half into a disk. Wrap tightly in plastic wrap, and refrigerate until chilled, at least 30 minutes or up to 3 days.

Extra-Flaky Pie Dough
MAKES 1 (9- OR 10-INCH) DOUBLE CRUST OR 8 (3½-INCH) HAND PIES

2 cups unsalted butter
2½ cups all-purpose flour
1 tablespoon kosher salt
½ cup ice water, divided

1. Freeze butter for 30 minutes.
2. In a medium bowl, whisk together flour and salt. Using a cheese grater, gradually grate frozen butter into flour mixture, tossing and coating with flour as you go. (If you grate too much butter at once, it will clump up and not mix well.)
3. Drizzle ¼ cup ice water over flour mixture, and toss until fully absorbed. Add remaining ¼ cup ice water, and knead to work it all together. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 30 minutes or up to 3 days.

Chocolate Pie Dough
MAKES 1 (9-INCH) CRUST OR 12 MINI PIES

1 cup all-purpose flour
¼ cup unsweetened cocoa powder
2 tablespoons sugar
½ cup cold unsalted butter, cubed
¼ cup cold water

1. In the work bowl of a food processor, place flour, cocoa, sugar, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, add ¼ cup cold water, 1 tablespoon at a time, until a dough forms. Wrap in plastic wrap, and refrigerate for 1 hour or up to 3 days.

Cornmeal Cobbler Dough
MAKES 1 (13X9-INCH) COBBLER

1½ cups all-purpose flour
½ cup plain yellow cornmeal
¼ cup sugar
1 tablespoon baking powder
½ teaspoon kosher salt
½ teaspoon ground cinnamon
½ cup cold unsalted butter, cubed
¼ cup heavy whipping cream

1. In the work bowl of a food processor, place flour, cornmeal, sugar, baking powder, salt, and cinnamon; pulse until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, add cream, and process until dough pulls away from sides of bowl. Remove dough from processor; bring dough together with hands.
2. For biscuit topping: On a lightly floured surface, pat dough to ½-inch thickness. Using a 2½-inch fluted round cutter, cut desired amount of dough; freeze remaining dough.
3. For lattice topping: On a lightly floured surface, roll dough to ¼-inch thickness. Cut dough to strips of desired width; cut remaining dough.

Cornmeal-Buttermilk Dough
MAKES 1 (9-INCH) CRUST

1 cup plus 2 tablespoons all-purpose flour
2 tablespoons plain yellow cornmeal
1 teaspoon kosher salt
1 teaspoon sugar
½ cup cold unsalted butter, cubed
4 to 5 tablespoons whole buttermilk

1. In a medium bowl, stir together flour, cornmeal, salt, and sugar. Using a pastry blender, cut in cold butter until mixture is crumbly. Add buttermilk, 1 tablespoon at a time, stirring until a dough forms. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes or up to 3 days.

For Spiced Cornmeal-Buttermilk Dough, replace sugar with ¼ teaspoon Creole seasoning, and add ¼ cup shredded extra sharp Cheddar cheese when cutting in cold butter.
CHAPTER 1

ICEBOX & CREAM PIES

Whether swirled with juicy berries or layered with rich chocolate and pillows of whipped cream, these cool and creamy pies are a summertime delight.
CHOCOLATE-MINT PIE

MAKES 1 (9-INC) PIE

Chock-full of cookies, chocolate, and minty flavor, this frozen pie brings a welcome dose of coolness to hot summer days.

2½ cups ground chocolate wafer cookies*
6 tablespoons unsalted butter, melted
½ cup sugar plus 3 tablespoons sugar, divided

1½ (8-ounce) packages cream cheese, softened
1 cup heavy whipping cream
2 tablespoons white crème de menthe

1 (11.75-ounce) jar hot fudge topping*
1 (4.67-ounce) box crème de menthe chocolate*, chopped

1. Spray a 9-inch metal or glass pie pan with cooking spray.

2. In a medium bowl, toss together ground cookies, melted butter, and 3 tablespoons sugar until moistened. Using a measuring cup, press crumb mixture into bottom and up sides of prepared pan. Freeze for 15 minutes.

3. In a large bowl, beat cream cheese and remaining ½ cup sugar with a mixer at medium speed until smooth, stopping to scrape sides of bowl. Add cream and crème de menthe; beat at high speed until thickened. Spread half of cream mixture into prepared crust. Freeze until top of pie begins to feel firm, about 25 minutes. (Refrigerate remaining cream mixture until ready to use.)

4. Reserve 3 tablespoons fudge topping and ½ cup chopped mints. Spoon remaining fudge topping over chilled cream mixture in pan. Sprinkle remaining chopped mints over fudge topping. Freeze until fudge topping begins to feel firm to the touch.

5. Spread remaining cream mixture onto fudge topping layer. Sprinkle reserved ½ cup chopped mints around edges of pie.

6. In a small microwave-safe bowl, heat reserved 3 tablespoons fudge topping on medium just until warm, about 15 seconds. Drizzle over top of pie. Freeze until firm, about 6 hours.

*We used Nabisco Famous Chocolate Wafers, Smucker’s Hot Fudge Topping, and Andes Creme de Menthe Thins.
Salted Watermelon Sherbet Slab Pie
MAKES 1 (13X9-INCH) PIE

A hint of salt brings out the watermelon’s fresh fruity flavor in this icy sherbet pie.

13 cups cubed seedless watermelon
1¾ cups sugar, divided
¼ cup fresh lime juice
1½ teaspoons kosher salt, divided
2 cups half-and-half
4 cups waffle cone crumbs (about 24 cones)
6 cups unsalted butter, melted
3 cups heavy whipping cream

1. Line a 13x9-inch freezer-safe baking dish with parchment paper, letting excess extend over sides of pan.
2. Place watermelon in the container of a blender; blend until smooth. Strain through a fine-mesh sieve into a medium bowl, discarding solids. Return watermelon juice (about 4 cups) to blender. Add 1 cup sugar, lime juice, and 1 teaspoon salt; blend until sugar is dissolved, about 1 minute. Transfer watermelon mixture to a large bowl; whisk in half-and-half until combined. Refrigerate until chilled, about 1 hour.
3. In a large bowl, stir together waffle cone crumbs, melted butter, ¼ cup sugar, and remaining ½ teaspoon salt. Using a measuring cup, press mixture into bottom of prepared dish.
4. Freeze watermelon mixture in an ice cream maker according to manufacturer’s instructions. Spoon sherbet over crust, smoothing top with an offset spatula. Wrap pan tightly in plastic wrap. Freeze overnight or for up to 3 weeks.
5. In a large bowl, beat cream and remaining ½ cup sugar with a mixer at high speed until stiff peaks form. Top sherbet with whipped cream. Using excess parchment as handles, remove from pan, and cut into squares.

Coconut Lime Icebox Pie
MAKES 1 (9-INCH) PIE

Coconut cream pie meets Key lime pie in this creamy dessert.

1½ cups graham cracker crumbs
½ cup plus 1½ tablespoons sugar, divided
¼ teaspoon kosher salt, divided
5 to 6 tablespoons unsalted butter, melted
1 cup whole milk
2 egg yolks
¼ cup all-purpose flour
⅓ cup sweetened flaked coconut
¼ teaspoon coconut extract
½ cup heavy whipping cream
1 (10-ounce) jar Key lime curd
1 (8-ounce) container frozen whipped topping, thawed

Garnish: toasted sweetened flaked coconut
1. Preheat oven to 350°. Spray a 9-inch glass or metal pie plate with cooking spray.

2. In a medium bowl, stir together graham cracker crumbs, \( \frac{1}{4} \) cup sugar, and \( \frac{1}{8} \) teaspoon salt. Add melted butter, 1 tablespoon at a time, stirring just until moistened. Press crumb mixture into bottom and up sides of prepared dish.

3. Bake until lightly browned, about 10 minutes. Let cool completely.

4. In a medium saucepan, bring whole milk to a simmer over medium heat.

5. In a large bowl, whisk together egg yolks and \( \frac{1}{4} \) cup sugar. Add coconut milk, flour, and remaining \( \frac{1}{4} \) teaspoon salt, whisking until smooth. Gradually whisk in hot milk. Return mixture to saucepan.

6. Cook over medium heat, whisking constantly, until mixture reaches a pudding-like consistency, 6 to 8 minutes. Cook, whisking constantly, until thickened, 2 to 3 minutes more. Remove from heat; stir in coconut and coconut extract.

7. Transfer coconut filling to a medium bowl, and place in a larger bowl of ice. Let stand, stirring occasionally, until cooled to room temperature, about 30 minutes. Pour into prepared crust.

8. In a large bowl, beat cream and remaining 1 tablespoon sugar with a mixer at high speed until stiff peaks form. Fold in Key lime curd. Layer on top of coconut filling. Freeze for at least 4 hours.

9. Spread whipped topping on top of Key lime filling. Garnish with toasted with coconut.

10. Freeze until set, about 4 hours. Thaw in refrigerator for 10 to 30 minutes before serving, or cover and freeze for up to 1 month.
LEMON BLACKBERRY SWIRLED ICEBOX PIE

MAKES 1 (9-INCH) PIE

Lemon icebox pie gets upgraded with a fresh blackberry swirl.

1½ cups graham cracker crumbs
2¼ cups plus 1 tablespoon sugar, divided
¾ teaspoon kosher salt
5 to 6 tablespoons unsalted butter, melted
1 (14-ounce) can sweetened condensed milk
1 (8-ounce) package cream cheese, softened
1 tablespoon lemon zest
¼ cup fresh lemon juice
½ cup heavy whipping cream
1 cup fresh blackberries
2 tablespoons cornstarch
2 tablespoons water

1. Preheat oven to 350°. Spray a 9-inch glass or metal pie plate with cooking spray.

2. In a medium bowl, combine graham cracker crumbs, ¼ cup sugar, and salt. Add melted butter, 1 tablespoon at a time, stirring just until moistened. Press mixture into bottom and up sides of prepared plate. Bake until lightly browned, about 10 minutes. Let cool completely.

3. In a large bowl, beat condensed milk, cream cheese, and lemon zest and juice with a mixer at medium speed until smooth.

4. In a medium bowl, beat cream and 1 tablespoon sugar with a mixer at high speed until stiff peaks form. Gently fold whipped cream into condensed milk mixture. Spoon into prepared crust.

5. In the container of a blender, pulse blackberries until only small chunks remain, about 3 times.

6. In a small saucepan, bring blackberries and remaining 2 cups sugar to a boil over medium heat.

7. In a small bowl, stir together cornstarch and 2 tablespoons water. Stir cornstarch mixture into blackberry mixture, and boil until thickened, 2 to 3 minutes. Remove from heat, and let cool.

8. Spoon 6 tablespoons blackberry sauce onto lemon filling; reserve remaining sauce for another use. Using a knife, swirl blackberry sauce into lemon filling. Freeze, uncovered, for at least 4 hours. Thaw in refrigerator for 10 to 30 minutes before serving. Cover and freeze for up to 1 month.
Chocolate Peanut Butter Pie
MAKES 1 (10-INCH) PIE

Who doesn’t love peanut butter and chocolate in a crunchy cookie crust?

4 cups finely ground peanut butter sandwich cookies*
(about 36 cookies)
3½ cup plus 2 tablespoons unsalted butter, melted and divided

1½ cups milk chocolate chips
¾ cup plus ½ cup heavy whipping cream
1½ tablespoons light corn syrup
1 (8-ounce) package cream cheese, softened
1½ cups creamy peanut butter
¾ cup confectioners’ sugar
Garnish: chopped roasted salted peanuts

1. Spray a 10-inch cast-iron skillet with baking spray with flour.

2. In a large bowl, toss together cookie crumbs and ⅔ cup melted butter until moistened. Add remaining 2 tablespoons melted butter, if necessary. Using a measuring cup, press crumb mixture into bottom and up sides of prepared skillet. Freeze for at least 15 minutes.

3. In a small microwave-safe bowl, combine chocolate chips, ⅔ cup cream, and corn syrup. Microwave on medium in 30-second intervals, stirring between each, until chocolate is melted and mixture is smooth (about 2 minutes total). Let stand, stirring occasionally, until cool but pourable; reserve ½ cup chocolate filling in a small bowl.

4. In a large bowl, beat cream cheese with a mixer at medium speed until creamy. Add peanut butter, beating until combined. Add confectioners’ sugar and remaining ⅔ cup cream; beat at high speed until thickened and fluffy. (Do not overbeat.)

5. Spread two-thirds of peanut butter mixture into prepared crust. Pour chocolate filling over peanut butter mixture. Freeze until chocolate mixture is firm, about 10 minutes. Spread remaining peanut butter mixture onto chocolate filling. Drizzle reserved ½ cup chocolate filling on top. Swirl top with the tip of a knife. Sprinkle with peanuts, if desired. Loosely cover and freeze until firm, at least 6 hours.

6. To serve, thaw in refrigerator until softened, about 1 hour, or at room temperature for 30 minutes. Cut using a sharp knife dipped in hot water.

*We used Nutter Butter.
Frozen Piña Colada Slab Pie
MAKES 1 (15X10-INCH) PIE

Featuring all the flavors of our favorite frozen beach drink, this simple slab pie is the definition of indulgence.

Crust:
3½ cups graham cracker crumbs
1 cup plus 2 tablespoons unsalted butter, melted
½ cup granulated sugar

Filling:
1 (3.4-ounce) box vanilla instant pudding mix
1¼ cups whole milk
1 (13.6-ounce) can unsweetened coconut milk
1 (8-ounce) container sour cream
1 (20-ounce) can crushed pineapple in syrup, drained

Topping:
3 cups heavy whipping cream
½ cup white rum (optional)
½ cup confectioners’ sugar
2 tablespoons firmly packed light brown sugar
¼ teaspoon coconut extract

Garnish: fresh pineapple wedges, sweetened flaked coconut

1. Spray a 15x10-inch jelly roll pan with cooking spray.
2. For crust: In a large bowl, toss together graham cracker crumbs, melted butter, and granulated sugar until moistened. Press crumb mixture into bottom and up sides of prepared pan. Freeze for 15 minutes.
3. For filling: In a medium bowl, beat pudding mix and milk with a mixer at medium speed until thickened, about 2 minutes. Reserve ½ cup coconut milk for topping. Add remaining coconut milk and sour cream to pudding; beat just until combined. Stir in drained pineapple. Pour filling into prepared crust. Freeze until firm, about 4 hours.
4. For topping: In a large bowl, beat cream, rum (if using), sugars, coconut extract, and reserved ½ cup coconut milk with a mixer at medium-high speed until stiff peaks form. Spread topping onto pie, leaving a 1-inch border. Freeze until firm.
5. To serve, let stand until slightly softened before cutting, about 20 minutes. Garnish with pineapple and coconut, if desired.
COCONUT CREAM PIE

MAKES 1 (9-INCH) PIE

This old-fashioned custard pie is a tried-and-true family favorite.

1. Preheat oven to 350°.

2. On a lightly floured surface, unroll one piecrust. Lightly brush with water, and place second piecrust on top, sealing layers together. Roll dough into a 13-inch circle. Transfer to a 9-inch metal pie pan, pressing into bottom and up sides. Fold edges under, and crimp as desired. Freeze for 10 minutes.

3. Top with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.

4. Bake until edges are set, about 15 minutes. Carefully remove paper and weights. Bake 20 minutes more. Let cool completely.

5. In a large saucepan, bring 2½ cups milk and granulated sugar to a simmer over medium-high heat. In a medium bowl, whisk together eggs, cornstarch, and remaining ½ cup milk. Gradually add half of hot milk mixture to egg mixture, whisking constantly. Add egg mixture to remaining hot milk mixture in pan. Cook over medium heat, stirring constantly, until mixture thickens, 4 to 5 minutes. Remove from heat; stir in butter, vanilla, and salt. Fold in 1½ cups sweetened flaked coconut. Let cool for 5 minutes. Pour into prepared crust. Refrigerate for 3 hours.

Strawberry Lemon Icebox Pie
MAKES 1 (10-INCH) PIE

Crackers create a salty crust for this berry-infused take on lemon icebox pie.

3 cups finely ground buttery round crackers* (about 3 sleeves)
¾ cup plus 2 tablespoons unsalted butter, melted and divided
½ cup sugar
1 teaspoon lemon zest
2 teaspoons strawberry gelatin
2 tablespoons boiling water
1 (8-ounce) package cream cheese, softened
1½ cups fresh lemon juice
2 cups heavy whipping cream
¾ cup confectioners’ sugar
1 cup chopped fresh strawberries

Garnish: quartered fresh strawberries, lemon zest

1. Spray a 10-inch cast-iron skillet with baking spray with flour.
2. In a large bowl, toss together cracker crumbs, ¾ cup melted butter, sugar, and zest until moistened. Add remaining 2 tablespoons melted butter, if necessary. Using a measuring cup, press crumb mixture into bottom and up sides of prepared skillet. Freeze for 15 minutes.
3. In a small bowl, whisk together gelatin and 2 tablespoons boiling water; let stand until cooled to room temperature and still pourable.
4. In a large bowl, beat cream cheese with a mixer at medium speed until creamy. Add lemon juice; beat until combined. Add cream and confectioners’ sugar; beat at high speed until fluffy. (Do not overbeat.) Beat in gelatin mixture. Fold in chopped strawberries. Spread filling into prepared crust. Loosely cover and freeze until firm, at least 6 hours.
5. To serve, thaw in refrigerator until softened, about 1 hour, or at room temperature for 30 minutes. Garnish with strawberries and zest. Cut using a sharp knife dipped in hot water.

*We used Ritz Crackers.

Chocolate Icebox Slab Pie
MAKES ABOUT 12 SERVINGS

This easy make-ahead dessert is perfect for any potluck or family get-together.

2 cups graham cracker crumbs
½ cup sugar
½ cup unsalted butter, melted
2 egg whites
1½ cups semisweet chocolate chunks
2 (8-ounce) packages cream cheese, softened
1½ cups confectioners’ sugar
¼ cup unsweetened cocoa powder
2 (3.4-ounce) boxes vanilla instant pudding mix
2½ cups whole milk
½ teaspoon vanilla extract
1 (16-ounce) container frozen whipped topping, thawed

Garnish: chopped pecans

1. Preheat oven to 350°.
2. In a large bowl, stir together graham cracker crumbs, sugar, and melted butter. Add egg whites, stirring until well combined. Firmly press mixture into bottom of a 13x9-inch metal baking pan.
3. Bake until firm, about 8 minutes. Let cool completely.
4. In a small microwave-safe bowl, heat chocolate on high in 30-second intervals, stirring between each, until chocolate is melted and smooth (about 1½ minutes total).
5. In a large bowl, beat cream cheese with a mixer at medium speed until creamy. Add chocolate mixture; beat until combined. Gradually add confectioners’ sugar and cocoa, beating until smooth (about 1½ minutes total).
6. In a large bowl, beat cream cheese with a mixer at medium speed until smooth. Add melted chocolate, beating until combined. Gradually add confectioners’ sugar and cocoa, beating well. Spread cream cheese mixture onto prepared crust.
KITCHEN TIP
If you don’t have a kitchen torch, bake pie at 450° just until browned in spots, about 4 minutes.
TORSCHING THE MERINGUE GIVES THIS GORGEOUS PIE A DRAMATIC LOOK AND TOASTED MARSHMALLOW FLAVOR.

BANANA CREAM PIE
MAKES 1 (9-INCH) PIE

Classic Pie Dough
(recipe on page 7)

2 large eggs, lightly beaten
2 cups sugar, divided
¼ cup cornstarch
½ teaspoon kosher salt, divided

1. Preheat oven to 375°.

2. Let Classic Pie Dough stand at room temperature until slightly softened, about 10 minutes. On a lightly floured surface, roll dough into a 12-inch circle. Transfer to a 9-inch metal pie plate, pressing into bottom and up sides. Fold edges under, and crimp as desired. Prick dough all over with a fork. Top with a double layer of parchment paper, letting ends extend over edges of plate. Add pie weights.

3. Bake until edges of crust begin to brown, about 15 minutes. Carefully remove paper and weights. Bake until crust is lightly browned, about 15 minutes more. Let cool completely on a wire rack.

4. Place eggs in a medium bowl. In a large saucepan, whisk together 1 cup sugar, cornstarch, and ½ teaspoon salt; whisk in milk and cream. Cook over medium heat, stirring constantly, until mixture begins to simmer. Stir half of hot milk mixture into eggs. Stir egg mixture into remaining hot milk mixture in pan. Cook, stirring constantly, until mixture begins to simmer. Cook until mixture is thickened and bubbly, about 2 minutes more. Remove from heat; add butter and vanilla, stirring until butter is melted. Let cool slightly.

5. Arrange banana slices in prepared crust. Pour filling over bananas. Cover with a piece of plastic wrap, pressing wrap directly onto surface of filling to prevent a skin from forming. Refrigerate until filling is set, 6 to 8 hours.

6. In a large stainless-steel saucepan, stir together ¼ cup water, corn syrup, remaining 1 cup sugar, and remaining ¼ teaspoon salt just until moistened. Cook over medium-high heat, without stirring, until mixture registers 240° on a candy thermometer.

7. Meanwhile, in a large bowl, beat egg whites with a mixer at medium speed until soft peaks form; beat in cream of tartar. With mixer on high speed, add hot sugar syrup to egg whites in a slow, steady stream, beating until mixture is thick and glossy; let cool for 4 to 6 minutes. Spoon onto pie. Using a handheld kitchen torch, carefully brown meringue. Garnish with bananas, if desired. Serve immediately.

Garnish: sliced bananas
Strawberry Shortcake Icebox Pie
MAKES 1 (9-INCH) PIE
Delight your friends with layers of strawberries, shortbread, and cream in this refreshing frozen pie.

2½ cups shortbread cookie crumbs, divided
½ cup plus 3 tablespoons sugar, divided
⅛ teaspoon kosher salt
5 to 6 tablespoons unsalted butter, melted
3 cups diced fresh strawberries
1 cup heavy whipping cream
1 (8-ounce) container frozen whipped topping, thawed
Garnish: fresh strawberries

1. Preheat oven to 350°. Spray a 9-inch glass or metal pie plate with cooking spray.
2. In a medium bowl, stir together 1½ cups cookie crumbs, ¼ cup sugar, and salt. Add melted butter, 1 tablespoon at a time, stirring just until moistened. Press crumb mixture into bottom and up sides of prepared plate.
3. Bake until lightly browned, about 10 minutes. Let cool completely.
4. In a medium bowl, toss together strawberries and ¼ cup sugar.
5. In a large bowl, beat cream and remaining 3 tablespoons sugar with a mixer at high speed until stiff peaks form. Fold in half of whipped topping.
7. Freeze, uncovered, for at least 4 hours. Garnish with strawberries, if desired. Serve immediately, or cover and freeze for up to 1 month.

Peaches and Cream Cheesecake Pie
MAKES 1 (9-INCH) PIE
For a taste of summer in every bite, use fresh peaches. Canned or frozen peaches will work in a pinch.

1½ cups graham cracker crumbs
¼ cup plus 2 tablespoons granulated sugar, divided
⅛ teaspoon kosher salt
5 to 6 tablespoons unsalted butter, melted
1½ (8-ounce) packages cream cheese, softened
1¼ cups confectioners’ sugar
1 teaspoon vanilla extract
½ cup heavy whipping cream
½ cup sour cream
2 fresh peaches, peeled and diced

1. Preheat oven to 350°. Spray a 9-inch glass or metal pie plate with cooking spray.
2. In a medium bowl, stir together graham cracker crumbs, ¼ cup granulated sugar, and salt. Add melted butter, 1 tablespoon at a time, stirring just until moistened. Press mixture into bottom and up sides of prepared plate.
3. Bake until lightly browned, about 10 minutes. Let cool completely.
4. In a medium bowl, beat cream cheese, confectioners’ sugar, and vanilla with a mixer at medium speed until smooth. Add cream and sour cream, and beat until very thick, about 3 minutes.
5. In a small bowl, combine peaches and remaining 2 tablespoons granulated sugar. Let stand for 5 minutes. Stir 1 cup peaches into filling. Spread filling into prepared crust. Top with remaining peaches.
6. Freeze, uncovered, for at least 4 hours. Thaw in refrigerator for 10 to 30 minutes before serving, or cover and freeze for up to 1 month.
CHAPTER 2

FRUIT PIES

Warm summer days beg for fresh fruity flavors, and that’s just what you’ll find in these juicy pies.
STRAWBERRY CUSTARD TART

MAKES 1 (11-INCH) TART

Make this tart the night before, and the next day it’ll be the star of your table. Just add the berry and apricot topping before serving.

2 cups all-purpose flour  6 egg yolks  ¼ teaspoon kosher salt
½ cup confectioners’ sugar  ⅔ cup sugar  4 to 5 cups sliced fresh strawberries
1 cup unsalted butter, softened  ¼ cup cornstarch 2 tablespoons apricot preserves
2 cups whole milk  1 vanilla bean, split lengthwise, seeds scraped and reserved

1. Preheat oven to 350°. Spray an 11-inch round removeable bottom tart pan with baking spray with flour.

2. In the work bowl of a food processor, place flour and confectioners’ sugar; pulse until combined. Add butter, and pulse until mixture is crumbly. Press mixture into bottom and up sides of prepared pan.

3. Bake until lightly browned, 12 to 15 minutes. Let cool completely.

4. In a medium saucepan, whisk together milk, egg yolks, sugar, and cornstarch. Add vanilla bean and reserved seeds, and salt; cook over medium heat, whisking constantly, until custard simmers and thickens, about 10 minutes. Remove from heat; discard vanilla bean. Pour filling into prepared crust. Cover with a piece of plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Refrigerate until chilled, about 4 hours.

5. Place a row of strawberry slices down center of tart with tips slightly overlapping. Repeat procedure with next row of strawberry slices facing opposite direction. Repeat rows until entire tart is covered. Gently remove sides from pan.

6. In a small microwave-safe bowl, melt preserves. Brush over strawberry slices. Serve immediately, or chill until ready to serve.
Nectarine Raspberry Pie
MAKES 1 (9-INCH) PIE

Fresh berries lend their rosy color and sweetness to this summer treat.

**Ingredients:**
- 2 recipes Classic Pie Dough (recipe on page 7)
- 6 cups sliced peeled fresh nectarines
- 1 cup fresh raspberries
- 2 ⅔ cup plus 2 teaspoons sugar, divided
- ⅓ cup cornstarch
- ¼ teaspoon kosher salt
- 1 tablespoon cold unsalted butter, cubed

**Instructions:**
1. Preheat oven to 375°. Spray a 9-inch cast-iron skillet or deep-dish metal pie pan with baking spray with flour.
2. On a lightly floured surface, roll one disk Classic Pie Dough into a 12-inch circle. Transfer to prepared skillet, pressing into bottom and up sides. Trim excess dough to ½ inch beyond edge of skillet. Fold edges under, and crimp as desired.
3. In a large bowl, gently stir together nectarines, raspberries, ⅓ cup sugar, cornstarch, and salt. Spoon fruit mixture into prepared crust; dot with butter.
4. Roll remaining Classic Pie Dough into a 9x6-inch rectangle. Cut dough lengthwise into 6 (1-inch-wide) strips. Arrange strips in a lattice design over filling, trimming to fit. Sprinkle with remaining 2 teaspoons sugar. Place on a rimmed baking sheet.
5. Bake until crust is golden brown and filling is bubbly, about 50 minutes, loosely covering with foil during last 10 minutes of baking to prevent excess browning, if necessary. Let cool completely on a wire rack, about 6 hours. Cover and store at room temperature for up to 2 days.

Lemon Chess Pie
MAKES 1 (9-INCH) PIE

Cornmeal and buttermilk combine to create a tender, slightly sweet crust for this classic Southern pie.

**Ingredients:**
- 3 large eggs
- 1 ¼ cups granulated sugar
- ½ cup unsalted butter, softened
- 2 tablespoons all-purpose flour
- 1 tablespoon plain yellow cornmeal
- 1 cup whole buttermilk
- 2 teaspoons lemon zest
- 1 tablespoon fresh lemon juice
- ½ teaspoon vanilla extract
- ¼ teaspoon kosher salt
- 1 tablespoon confectioners’ sugar

**Instructions:**
1. Preheat oven to 375°.
2. Let Cornmeal-Buttermilk Dough stand at room temperature until slightly softened, about 10 minutes. On a lightly floured surface, roll dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Fold edges under, and crimp as desired. Top with a piece of parchment paper, letting ends extend over edges of plate. Add pie weights.
4. In a large bowl, beat eggs, granulated sugar, butter, flour, and cornmeal with a mixer at medium speed until almost smooth. Stir in buttermilk, lemon zest and juice, vanilla, and salt. Pour filling into prepared crust.
5. Bake until set, 40 to 45 minutes, covering with foil during last 10 minutes of baking to prevent excess browning, if necessary. Let cool on a wire rack for 20 minutes. Reduce oven temperature to 350°.
6. In a large bowl, beat eggs, granulated sugar, butter, flour, and cornmeal with a mixer at medium speed until almost smooth. Stir in buttermilk, lemon zest and juice, vanilla, and salt. Pour filling into prepared crust.
7. Bake until set, 40 to 45 minutes, covering with foil during last 10 minutes of baking to prevent excess browning, if necessary. Let cool completely. Refrigerate until chilled. Dust with confectioners’ sugar before serving.
Pie dough keeps well frozen when wrapped tightly in plastic wrap and stored in zip-top freezer bags. Thaw in refrigerator for 24 hours before using.
DEEP-DISH PEACH-BLACKBERRY PIE

MAKES 1 (9-INCH) DEEP-DISH PIE

The Southern belle of fruit pies, this berry-studded classic is the perfect summer dessert.

2 recipes Classic Pie Dough
(recipe on page 7)
4 cups sliced peeled fresh peaches
1 pound fresh blackberries
1 tablespoon fresh lemon juice
1/2 cup plus 1 tablespoon sugar, divided
1/4 cup cornstarch
1/4 teaspoon kosher salt
1/4 teaspoon ground cinnamon
1/6 teaspoon ground nutmeg
2 tablespoons unsalted butter, cubed
1 egg yolk
2 teaspoons water

1. Preheat oven to 375°.
2. On a lightly floured surface, roll one disk Classic Pie Dough into a 12-inch circle. Transfer to a 9-inch deep-dish pie plate, pressing into bottom and up sides, letting excess extend over sides of plate.
3. In a large bowl, combine peaches, blackberries, and lemon juice. In a small bowl, whisk together 1/2 cup sugar, cornstarch, salt, cinnamon, and nutmeg. Sprinkle sugar mixture over fruit; toss gently. Spoon into prepared crust. Dot with butter.
4. On a lightly floured surface, roll remaining Classic Pie Dough into a 12-inch circle. Cut dough into 1/2- to 1-inch-wide strips. Arrange strips in a lattice design over filling, trimming to fit. Fold edges under, and crimp as desired.
5. In a small bowl, whisk together egg yolk and 2 teaspoons water. Brush dough with egg wash, and sprinkle with remaining 1 tablespoon sugar.
6. Bake until golden brown and bubbly, about 55 minutes, loosely covering with foil during last 10 minutes of baking to prevent excess browning, if necessary. Let cool completely on a wire rack, about 6 hours.
Peach, Plum, and Nectarine Crostata
MAKES 1 (10-INCH) PIE

This rustic tart is a juicy taste of summer wrapped in a buttery, flaky crust.

Classic Pie Dough (recipe on page 7)
2 cups sliced peeled fresh peaches
2 cups sliced fresh nectarines
2 cups sliced fresh plums
1/2 cup plus 1 tablespoon sugar, divided
1/4 cup cornstarch
1/4 teaspoon kosher salt
1/8 teaspoon ground cinnamon

1. Preheat oven to 375°. Lightly spray a 10-inch cast-iron skillet with baking spray with flour.

2. On a lightly floured surface, roll dough into a 12-inch circle. Transfer to prepared skillet, pressing into bottom and up sides, letting excess extend over sides of skillet.

3. In a large bowl, stir together peaches, nectarines, plums, 1/2 cup sugar, cornstarch, salt, and cinnamon. Spoon fruit mixture into prepared crust. Fold edges of dough over filling. (Dough will not completely cover filling.) Sprinkle dough with remaining 1 tablespoon sugar.

4. Bake until crust is golden brown and filling is bubbly, 50 to 55 minutes, loosely covering with foil during last 10 minutes of baking to prevent excess browning, if necessary. Let cool completely on a wire rack. Run a knife around edges of skillet before cutting. Store in an airtight container for up to 2 days.

Citrus Meringue Pie
MAKES 1 (9-INCH) PIE

Meringue-topped pies were created in the Victorian Era to use up extra egg whites. We used three types of citrus for an extra-refreshing slice.

Classic Pie Dough (recipe on page 7)
2 cups sugar, divided
1/4 cup cornstarch
1/4 teaspoon plus 1/8 teaspoon kosher salt, divided
2 cups whole milk
4 egg yolks
1 teaspoon orange zest
1/4 cup fresh orange juice
1 teaspoon lemon zest
2 tablespoons fresh lemon juice
1 teaspoon lime zest
2 tablespoons fresh lime juice
1 tablespoon unsalted butter
1/4 cup water
2 tablespoons light corn syrup
3 egg whites, room temperature
1/8 teaspoon cream of tartar

Garnish: citrus slices
1. Preheat oven to 375°.
2. On a lightly floured surface, roll Classic Pie Dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Fold edges under, and crimp as desired. Prick dough all over with a fork. Top with a piece of parchment paper, letting ends extend over edges of plate. Add pie weights.
3. Bake for 15 minutes. Carefully remove paper and weights. Bake until lightly browned, about 15 minutes more. Let cool completely on a wire rack.
4. In a large saucepan, combine 1 cup sugar, cornstarch, and ¼ teaspoon salt; whisk in milk. Bring to a boil over medium heat, stirring constantly. Cook for 1 minute, stirring constantly. Remove from heat.
5. Place egg yolks in a medium bowl. Gradually whisk half of hot milk mixture into egg yolks. Whisk egg yolk mixture into remaining hot milk mixture in pan. Cook, whisking, until thickened and bubbly, about 3 minutes.
6. Remove from heat; add orange zest and juice, lemon zest and juice, lime zest and juice, and butter, stirring until butter is melted. Transfer to a medium bowl. Place bowl in a large bowl of ice. Let stand, stirring occasionally, until cooled, about 20 minutes.
7. Spoon filling into prepared crust, spreading to edges. Cover with a piece of plastic wrap, pressing wrap directly onto surface of filling, slightly pulling up one side of wrap to vent. Refrigerate until chilled and set, about 6 hours.
8. In a large heavy-bottomed stainless-steel saucepan, stir together ¼ cup water, corn syrup, remaining 1 cup sugar, and remaining ⅛ teaspoon salt just until moistened. Cook over medium-high heat, without stirring, until mixture registers 240° on a candy thermometer.
9. Meanwhile, in a large bowl, beat egg whites with a mixer at medium speed until soft peaks form; beat in cream of tartar. Add hot sugar syrup to egg whites in a slow, steady stream. Beat at high speed until mixture is thick, glossy, and cool, 4 to 6 minutes.
STRAWBERRY BUTTERMILK PIE

MAKES 1 (9-INCH) PIE

Buttermilk was commonly used in Texas to make sweet pies when berries were out of season. Luckily, we can enjoy both in this custard pie.

Classic Pie Dough (recipe on page 7)

1 cup sugar
3 tablespoons all-purpose flour
¼ teaspoon kosher salt
3 large eggs

1 egg yolk
½ cup unsalted butter, melted
½ cup whole buttermilk
½ teaspoon vanilla extract

1 pound fresh strawberries, halved
2 tablespoons strawberry preserves, melted
Whipped cream, to serve

1. Preheat oven to 375°.

2. On a lightly floured surface, roll Classic Pie Dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Fold edges under, and crimp as desired. Top with a piece of parchment paper, letting ends extend over edges of plate. Add pie weights. Place on a baking sheet.


4. In a large bowl, whisk together sugar, flour, and salt. Add eggs, egg yolk, melted butter, buttermilk, and vanilla, whisking until smooth. Arrange strawberries in bottom of prepared crust. Pour egg mixture over strawberries.

5. Bake until set, about 45 minutes, loosely covering with foil during last 10 minutes of baking to prevent excess browning, if necessary. Let cool completely on a wire rack. Brush top of pie filling with melted preserves. Serve with whipped cream.
Mixed Berry Tart
MAKES 1 (11-INCH) TART

We topped this tart with a trio of juicy berries for the ultimate treat.

1 (17.5-ounce) package sugar cookie mix
2 teaspoons lemon zest
4 cups sweetened whipped cream
3 cups sliced or quartered fresh strawberries
1 cup fresh blueberries
1 cup fresh raspberries
⅓ cup strawberry syrup

1. Preheat oven to 375°. Lightly spray an 11-inch removable-bottom tart pan with baking spray with flour.
2. Prepare cookie mix according to package directions, stirring in zest. Using floured hands, press dough into bottom and up sides of prepared pan.
3. Bake until golden brown, about 13 minutes. Let cool completely on a wire rack.

Blueberry-Plum Slab Pie
MAKES 1 (15X10-INCH) PIE

This simple slab pie is packed with fresh fruit flavor.

Slab Pie Dough (recipe on page 8)
5 cups fresh blueberries
5 cups sliced pitted fresh plums
¼ cup granulated sugar
⅛ cup tapioca flour
½ teaspoon orange zest
½ teaspoon kosher salt
1 large egg, lightly beaten
1 tablespoon turbinado sugar

1. Preheat oven to 400°. Line a 15x10-inch rimmed baking sheet with parchment paper.
2. On a lightly floured surface, roll one disk Slab Pie Dough into an 18x13-inch rectangle. Transfer to prepared pan, pressing into corners and letting dough extend over sides. Freeze for 10 minutes.
3. In a large bowl, combine blueberries, plums, granulated sugar, tapioca flour, zest, and salt. Spread fruit mixture into prepared crust.
4. On a lightly floured surface, roll remaining Slab Pie Dough into a 16x11-inch rectangle. Place over filling. Fold edges under, and crimp as desired. Cut diagonal vents in top of pie. Brush dough with egg wash, and sprinkle with turbinado sugar.
5. Bake for 15 minutes. Reduce oven temperature to 350°, and bake until golden brown and filling is bubbly, about 45 minutes more, loosely covering with foil to prevent excess browning, if necessary. Let cool completely on a wire rack.
KEY LIME SLAB PIE

MAKES 1 (15X10-INCH) PIE

Easy to transport and serve, this take on our favorite tangy pie is potluck perfection.

CRUST
3½ cups graham cracker crumbs
¾ cup plus 2 tablespoons unsalted butter, melted and divided
½ cup sugar
1 tablespoon ground ginger
½ teaspoon kosher salt

1. Preheat oven to 350°. Spray a 15x10-inch jelly roll pan with cooking spray.

2. For crust: In a large bowl, stir together graham cracker crumbs, ¾ cup melted butter, sugar, ginger, and salt until combined. Add remaining 2 tablespoons melted butter, if needed. Using a measuring cup, press crumb mixture into bottom and up sides of prepared pan.

3. Bake until lightly browned, about 10 minutes. Let cool completely on a wire rack.

4. For filling: In a large saucepan, combine sugar, cornstarch, and salt; whisk in milk. Bring to a boil over medium heat, stirring constantly. Cook for 1 minute, stirring constantly. Remove from heat.

FILLING
1 cup sugar
6 tablespoons cornstarch
¼ teaspoon kosher salt
2 cups whole milk
4 egg yolks
1 tablespoon lime zest
½ cup bottled Key lime juice

5. In a medium bowl, place egg yolks. Gradually whisk half of hot milk mixture into egg yolks. Whisk egg yolk mixture into remaining hot milk mixture in pan. Cook, whisking constantly, until thickened and bubbly, about 3 minutes.

6. Remove from heat; add lime zest and juice, and butter, stirring until butter is melted. Transfer to a medium bowl. Place bowl in a larger bowl of ice. Let stand, stirring occasionally, until cooled and thickened. Spoon filling into prepared crust, spreading evenly.

7. For topping: In a large bowl, beat cream, confectioners’ sugar, and lime juice with a mixer at high speed until stiff peaks form. Spread topping onto filling. Refrigerate for at least 4 hours or overnight. Garnish with limes, if desired.

TOPPING
1 tablespoon unsalted butter

Garnish: lime wedges
Strawberry Lattice Pie
MAKES 1 (9-INCH) PIE

We sprinkled this mouthwatering fruit pie with coarse sugar for a hint of sweetness and crunch.

2 recipes Classic Pie Dough (recipe on page 7)
6 cups fresh strawberries, halved or quartered
½ cup granulated sugar
½ cup tapioca flour
2 tablespoons lemon zest
2 tablespoons fresh lemon juice
¼ teaspoon almond extract
1 large egg
2 tablespoons water
Coarse sugar, for sprinkling
Vanilla ice cream, to serve

1. Preheat oven to 425°. Spray a 9-inch pie pan with baking spray with flour.
2. On a lightly floured surface, roll one disk Classic Pie Dough into a 12-inch circle. Transfer to prepared pan pressing into bottom and up sides.
3. In a large bowl, toss together strawberries, granulated sugar, flour, lemon zest and juice, and almond extract. Spoon filling into prepared crust.
4. On a lightly floured surface, roll remaining Classic Pie Dough into a 12-inch circle. Cut into 8 (1¾-inch-wide) strips. Place dough strips over filling in a lattice design. Trim dough to extend 1 inch beyond edge of pan; fold edges over and crimp as desired. Freeze for 10 minutes.
5. In a small bowl, whisk together egg and 2 tablespoons water. Brush egg wash onto dough, and sprinkle with coarse sugar. Place pie on a parchment paper-lined rimmed baking sheet.
6. Bake for 15 minutes. Reduce oven temperature to 350°, and bake 1 hour and 30 minutes more, covering with foil after 30 minutes of baking to prevent excess browning. Let cool completely before slicing. Serve with ice cream, if desired.

Old-Fashioned Blueberry Pie
MAKES 1 (9-INCH) PIE

This blueberry pie tastes just like the one your grandmother made growing up.

6 cups fresh blueberries
1 cup plus 1 teaspoon sugar, divided
¼ cup tapioca flour
2 tablespoons fresh lemon juice
1 teaspoon vanilla extract
2 recipes Classic Pie Dough (recipe on page 7)
2 tablespoons unsalted butter, cubed
1 tablespoon heavy whipping cream

1. Preheat oven to 400°.
2. In a large bowl, combine blueberries, 1 cup sugar, tapioca flour, lemon juice, and vanilla. Using a potato masher, lightly crush blueberry mixture, leaving about half of berries whole. Set aside.
3. On a lightly floured surface, roll one disk Classic Pie Dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Spoon blueberry mixture into prepared crust. Dot with butter.
4. Roll remaining Classic Pie Dough to ¼-inch thickness. Using a knife or a pastry wheel, cut dough into ½-inch-wide strips. Arrange strips in a lattice design over filling, trimming to fit. Press edges of crust together. Fold edges over, and crimp as desired. Brush dough with cream, and sprinkle with remaining 1 teaspoon sugar.
5. Bake for 15 minutes. Reduce oven temperature to 350°, and bake until crust is golden and filling is bubbly, about 40 minutes more, loosely covering with foil to prevent excess browning, if necessary. Let cool completely on a wire rack.
CLASSIC PEACH PIE

MAKES 1 (9-INCH) PIE

No need for frills with flavorful in-season peaches. Just make sure you save a slice for the milkshake recipe below.

8 cups sliced peeled fresh peaches
1 cup sugar
¼ cup cornstarch

2 tablespoons fresh lemon juice
1 teaspoon kosher salt
1 teaspoon almond extract
½ teaspoon ground cinnamon
½ teaspoon ground cardamom

2 recipes Classic Pie Dough (recipe on page 7)
1 large egg, lightly beaten

1. Preheat oven to 375°.

2. In a large saucepan, combine peaches and sugar. Cook over medium-high heat, stirring occasionally, until sugar is dissolved. Add cornstarch, lemon juice, salt, almond extract, cinnamon, and cardamom, stirring to combine. Cook, stirring occasionally, until thickened, about 10 minutes. Remove from heat.

3. On a lightly floured surface, roll one disk Classic Pie Dough into a 12-inch circle, about ¼ inch thick. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Trim excess dough. Spoon filling into prepared crust.

4. On a lightly floured surface, roll remaining Classic Pie Dough to ¼-inch thickness. Using a sharp knife or a pizza wheel, cut 3 (1-inch-wide) strips and 9 (¼-inch-wide) strips. Arrange strips in a lattice design over filling. Trim excess dough, and tuck edges under. Lightly brush dough with egg wash.

5. Bake on bottom rack of oven until filling is bubbly, 40 to 45 minutes, covering with foil halfway through baking to prevent excess browning. Let cool slightly before serving.

PEACH PIE MILKSHAKES

In the container of a blender, place 1 quart vanilla ice cream, ½ cup milk, 1 slice Classic Peach Pie, and ¼ teaspoon cinnamon; blend until smooth. Pour into 2 serving glasses. Garnish with whipped cream, cinnamon, and peaches, if desired. Serve immediately.
These bubbly baked fruit cobblers and crisps are quintessential summer desserts—just don’t forget the ice cream.
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TRIPLE-BERRY COBBLER

MAKES 8 SERVINGS

Using a vanilla bean in this humble treat adds a rich, sweet flavor, but you can substitute a teaspoon of vanilla extract.

1 cup plus 1 tablespoon water, divided
1 (6-inch) vanilla bean, split lengthwise, seeds scraped and reserved
1/2 cup granulated sugar
3 tablespoons cornstarch
1/4 teaspoon ground cinnamon
3 cups fresh blueberries
3 cups fresh raspberries
2 cups quartered fresh strawberries
Cornmeal Cobbler Dough (recipe on page 8)
1 large egg yolk
1 tablespoon coarse sugar

1. Preheat oven to 375°.

2. In a large saucepan, bring 1 cup water, vanilla bean seeds, granulated sugar, cornstarch, and cinnamon to a boil over medium-high heat. Cook, stirring constantly, until thickened, about 1 minute.

3. Remove from heat; gently stir in blueberries, raspberries, and strawberries until coated. Spoon mixture into a 13x9-inch baking dish, a 10-inch cast-iron skillet, or 8 (1-cup) ovenproof ramekins. Top with Cornmeal Cobbler Dough biscuits or arrange Cornmeal Cobbler Dough strips in a lattice design.

4. In a small bowl, whisk together egg yolk and remaining 1 tablespoon water. Brush egg wash onto dough, and sprinkle with coarse sugar.

5. Bake biscuit-topped cobbler until golden brown, 35 to 40 minutes. Bake lattice-topped cobbler until golden brown, about 25 minutes.
Summer Fruit Crisps

**MAKES 8**

Serve these crisps at your next dinner party for a crowd-pleasing dessert.

- ½ cup old-fashioned oats
- ½ cup graham cracker crumbs
- ½ cup plus 2 tablespoons all-purpose flour, divided
- 6 tablespoons unsalted butter, melted
- ½ cup firmly packed light brown sugar
- ¼ teaspoon kosher salt
- 4 cups sliced fresh nectarines (about 1½ pounds)
- 2 pints fresh raspberries
- 1 teaspoon vanilla extract
- ½ cup granulated sugar

**Vanilla ice cream, to serve**

1. Preheat oven to 350°. Spray 8 (8-ounce) shallow baking dishes with cooking spray.
2. In a medium bowl, stir together oats, graham cracker crumbs, ½ cup flour, melted butter, brown sugar, and salt until crumbly. Set aside.
3. In a large bowl, combine nectarines, raspberries, and vanilla. Add granulated sugar and remaining 2 tablespoons flour, stirring to combine. Divide fruit mixture among prepared dishes. Sprinkle with oats mixture. Place dishes on a large rimmed baking sheet.
4. Bake until bubbly and lightly browned, about 25 minutes. Serve with ice cream.

**Fresh Cherry-Almond Cobbler**

**MAKES ABOUT 6 SERVINGS**

Topped with sweet biscuit-like dumplings, this cobbler is a delicious combination of tart and sweet.

- 2½ pounds pitted fresh cherries (about 5 cups)
- 1 cup granulated sugar, divided
- 1 cup all-purpose flour, divided
- 2 tablespoons fresh lemon juice
- ¼ teaspoon almond extract
- ½ cup almond flour
- 1 teaspoon kosher salt
- ¾ teaspoon baking powder
- 6 tablespoons cold unsalted butter, cubed
- ½ cup whole buttermilk

**Garnish: sliced almonds, confectioners’ sugar**

1. Preheat oven to 350°.
2. In a large bowl, stir together cherries, ¾ cup granulated sugar, ¼ cup all-purpose flour, lemon juice, and almond extract. Spoon mixture into a 2-quart baking dish.
3. In a medium bowl, stir together almond flour, salt, baking powder, remaining ¾ cup all-purpose flour, and remaining ¼ cup granulated sugar. Using a pastry blender, cut in cold butter until mixture is crumbly. Add buttermilk, stirring until combined. (Dough will be wet.) Drop dough over cherry mixture.
4. Bake until topping is golden brown and filling is bubbly, 40 to 50 minutes. Let cool for 10 minutes. Garnish with almonds and confectioners’ sugar, if desired.

**KITCHEN TIP**

If fresh cherries aren’t available, substitute 5 cups frozen cherries, thawed and drained.
STRAWBERRY SHORTCAKE COBBLER

MAKES ABOUT 8 SERVINGS

Crumbly and buttery, this scone-like topping is a tasty upgrade to this classic dessert.

6 cups sliced fresh strawberries
½ cup plus ¼ cup granulated sugar, divided
2 tablespoons fresh lemon juice
1 tablespoon cornstarch
2 cups cake flour
2½ teaspoons baking powder
½ teaspoon kosher salt
6 tablespoons cold unsalted butter, cubed
¾ cup plus 2 tablespoons heavy whipping cream, divided
2 tablespoons coarse sugar

1. Preheat oven to 375°.

2. In a large bowl, combine strawberries, ¼ cup granulated sugar, lemon juice, and cornstarch. Spoon mixture into a 9-inch enamel-coated cast-iron skillet.

3. In a medium bowl, sift together flour, baking powder, salt, and remaining ½ cup granulated sugar. Using a pastry blender, cut in cold butter until mixture is crumbly. Add ¾ cup cream, stirring until dough comes together.

4. Turn out dough onto a lightly floured surface. Roll dough to ½-inch thickness, and cut into 7 wedges. Arrange wedges over strawberry mixture. Brush dough with remaining 2 tablespoons cream, and sprinkle with coarse sugar.

5. Bake until topping is lightly golden and filling is bubbly, 40 to 45 minutes.
Strawberry-Maple Crisps
MAKES 4

With juicy strawberries and a crunchy oatmeal topping, we’d argue that this crisp doubles as breakfast.

4 teaspoons unsalted butter
6 cups halved fresh strawberries
1 cup firmly packed light brown sugar
¼ cup tapioca flour, sifted
2 tablespoons maple syrup
2 teaspoons vanilla extract
1 teaspoon cornstarch
Oatmeal Crumble (recipe follows)
Garnish: sliced almonds

1. Preheat oven to 350°. Divide butter among 4 cast-iron oval mini servers, and place servers in oven until butter is melted.
2. In a large bowl, combine strawberries, brown sugar, tapioca flour, maple syrup, vanilla, and cornstarch. Divide mixture among prepared servers. Sprinkle with Oatmeal Crumble.
3. Bake until browned and bubbly, 25 to 30 minutes. Let cool for 5 minutes. Garnish with almonds, if desired.

Oatmeal Crumble
MAKES ABOUT 2 CUPS

2 cups quick-cooking oats (not instant)
¼ cup firmly packed light brown sugar
½ cup all-purpose flour
½ teaspoon ground cinnamon

1. In a medium bowl, combine oats, brown sugar, flour, cinnamon, and salt. Add melted butter, stirring until moistened. Refrigerate in an airtight container for up to 1 week.

Peach-Blackberry Cobbler
MAKES 8 SERVINGS

Ginger adds a hint of spice to this scrumptious summer dessert.

5 cups sliced peeled fresh peaches (about 5 peaches)
⅔ cup firmly packed light brown sugar
3 tablespoons cornstarch
1 teaspoon fresh lemon juice
¼ teaspoon plus ⅛ teaspoon ground ginger
¼ teaspoon kosher salt
3 cups fresh blackberries
Cornmeal Cobbler Dough (recipe on page 8)
1 large egg yolk
1 tablespoon water
1 tablespoon coarse sugar

1. Preheat oven to 375°.
2. In a large bowl, toss together peaches, brown sugar, cornstarch, lemon juice, ginger, and salt; gently fold in blackberries. Spoon mixture into a 13x9-inch baking dish, a 10-inch cast-iron skillet, or 8 (1-cup) ovenproof ramekins. Top with Cornmeal Cobbler Dough biscuits or arrange Cornmeal Cobbler Dough strips in a lattice design.
3. In a small bowl, whisk together egg yolk and 1 tablespoon water. Brush egg wash onto dough, and sprinkle with coarse sugar.
4. Bake biscuit-topped cobbler until golden brown, 35 to 40 minutes. Bake lattice-topped cobbler until golden brown, about 25 minutes.
RASPBERRY-BLACKBERRY SOUR CREAM COBBLER

MAKES ABOUT 8 SERVINGS

The lattice top adds a gorgeous pie look to this easy fruit cobbler.

2 cups all-purpose flour
½ cup plus 1 tablespoon granulated sugar, divided
½ teaspoon kosher salt
1 cup cold unsalted butter, cubed

¾ cup sour cream
2 to 4 tablespoons cold water
4½ cups fresh raspberries
4 cups fresh blackberries
4 tablespoons cornstarch
2 tablespoons fresh lemon juice
1 large egg, lightly beaten
1 tablespoon coarse sugar

1. In a large bowl, whisk together flour, 1 tablespoon granulated sugar, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. Stir in sour cream. Add 2 to 4 tablespoons water, 1 tablespoon at a time, until a dough forms. (Do not overmix.)

2. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 30 minutes.

3. Preheat oven to 350°.

4. In a large bowl, stir together raspberries, blackberries, cornstarch, lemon juice, and remaining ½ cup granulated sugar. Spoon berry mixture into a 10-inch enamel-coated cast-iron skillet.

5. On a lightly floured surface, roll dough to ¼-inch thickness. Using a knife or pastry wheel, cut dough into 1¼-inch-wide strips. Arrange strips in a lattice design on top of filling. Trim excess dough. Brush dough with egg, and sprinkle with coarse sugar.

6. Bake until crust is golden and filling is bubbly, about 50 minutes. Let cool for 15 minutes.
Apricot-Almond Cobbler
MAKES 6 TO 8 SERVINGS

Deliciously dense, this cake-like batter rises to enfold the tender apricots.

6 tablespoons unsalted butter  
¾ cup all-purpose flour  
½ cup plus ¼ cup sugar, divided  
¼ cup almond flour  
1 teaspoon baking powder  
¼ teaspoon kosher salt  
¼ cup whole milk  
½ teaspoon almond extract  
8 fresh apricots, pitted and halved

¼ teaspoon ground cardamom  
Garnish: toasted sliced almonds

1. Preheat oven to 375°. Place butter in a 10-inch cast-iron skillet, and place skillet in oven until butter is melted.
2. In a medium bowl, whisk together flour, ½ cup sugar, almond flour, baking powder, and salt. Stir in milk and almond extract. Pour batter over melted butter in skillet. (Do not stir.)
3. In another medium bowl, combine apricots, cardamom, and remaining ¼ cup sugar. Arrange apricots, cut side up, on top of batter.
4. Bake until golden brown and a wooden pick inserted in center comes out clean, 40 to 45 minutes. Garnish with almonds, if desired.

Strawberry Crumble
MAKES ABOUT 8 SERVINGS

The sweet streusel topping pairs perfectly with the tart, fruity strawberry filling.

Crumble:
1 cup old-fashioned oats  
½ cup firmly packed light brown sugar  
½ cup all-purpose flour  
¼ teaspoon kosher salt  
6 tablespoons unsalted butter, melted

Filling:
2 pounds fresh strawberries, sliced  
½ cup sugar  
2 tablespoons cornstarch  
1 tablespoon fresh lemon juice  
½ teaspoon kosher salt  
1 tablespoon unsalted butter, cubed

Vanilla ice cream, to serve

1. Preheat oven to 375°.
2. For crumble: In a medium bowl, combine oats, brown sugar, flour, and salt. Drizzle with melted butter, and toss until combined.
3. For filling: In a large bowl, gently stir together strawberries, sugar, cornstarch, lemon juice, and salt. Spoon mixture into a 10-inch enamel-coated cast-iron skillet. Dot with butter and sprinkle with crumble mixture.
4. Bake until crumble is golden brown and filling is bubbly, about 30 minutes, loosely covering with foil during last 5 minutes of baking to prevent excess browning, if necessary. Let cool for 20 minutes. Serve with ice cream.
PEACH-GINGER COBBLERS
MAKES 6

Ginger adds a hint of warm spice to these sweet peach cobblers.

½ cup unsalted butter, softened ¼ teaspoon kosher salt
⅔ cup firmly packed light ¼ teaspoon ground ginger
brown sugar, divided 1 tablespoon fresh lemon juice
¼ cup granulated sugar ½ teaspoon ground cinnamon
1 cup plus 3 tablespoons ½ teaspoon vanilla extract
all-purpose flour, divided 1 large egg, lightly beaten
⅓ teaspoon ground nutmeg 3 tablespoons turbinado sugar

1. Preheat oven to 375°. Spray 6 (4½-inch) cast-iron skillets with cooking spray. Place skillets on a rimmed baking sheet.

2. In a large bowl, beat butter, ¼ cup brown sugar, and granulated sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl.

3. In a medium bowl, stir together 1 cup flour, nutmeg, salt, and ground ginger. Add flour mixture to butter mixture in 2 batches, stirring to combine. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for at least 30 minutes.

4. In a large bowl, stir together peaches, grated ginger, lemon juice, cinnamon, vanilla, remaining ⅛ cup brown sugar, and remaining 3 tablespoons flour. Spoon peach mixture into prepared skillets. Bake for 15 minutes.

5. On a lightly floured surface, roll dough to ⅛-inch thickness. Using a 3-inch round cutter dipped in flour, cut 6 rounds from dough. Top each skillet with a round. Brush dough with egg wash, and sprinkle with turbinado sugar.

6. Bake until crust is golden brown and filling is bubbly, about 30 minutes more.

KITCHEN TIP
Don't have small skillets? You can make this in a 10-inch cast-iron skillet.
PB&J Cobbler
MAKES ABOUT 8 SERVINGS

Who says peanut butter and jelly is just for sandwiches? This cobbler is the dessert of our childhood dreams.

6 cups halved seedless black grapes
1/2 cup plus 1 teaspoon sugar, divided
1/4 cup all-purpose flour
1 tablespoon fresh lemon juice
1 (14-ounce) package refrigerated pre-portioned peanut butter cookie dough

1. Preheat oven to 350°.
2. In a large bowl, stir together grapes, 1/2 cup sugar, flour, and lemon juice. Spoon grape mixture into a 2-quart baking dish.
3. Bake for 20 minutes.
4. Separate cookie dough according to package directions; press cookies with a fork to form a crosshatch design. Top cobbler with cookies; sprinkle with remaining 1 teaspoon sugar.
5. Bake until cookies are set and filling is bubbly, about 30 minutes more, loosely covering with foil halfway through baking to prevent excess browning. Let cool for 15 minutes before serving.

Chocolate Cobbler
MAKES ABOUT 8 SERVINGS

Sprinkled with buttery toffee, this gooey chocolate cobbler is pure decadence.

1 1/4 cups sugar, divided
1 cup all-purpose flour
1/4 cup toffee bits
6 tablespoons unsweetened cocoa powder, divided
2 teaspoons baking powder
1/2 teaspoon kosher salt
1/2 cup whole milk
2 teaspoons vanilla extract
1 1/2 cups unsalted butter, melted
1 1/2 cups hot water
Vanilla ice cream, to serve
Garnish: toffee bits

1. Preheat oven to 350°.
2. In a medium bowl, stir together 3/4 cup sugar, flour, toffee bits, 2 tablespoons cocoa, baking powder, and salt. Stir in milk and vanilla until smooth. Pour melted butter into a 2-quart baking dish. Pour batter over melted butter. (Do not stir.)
3. In a small bowl, stir together remaining 1/2 cup sugar and remaining 4 tablespoons cocoa. Sprinkle cocoa mixture over batter. Pour 1 1/2 cups hot water over top. (Do not stir.)
4. Bake until center is almost set, 35 to 40 minutes. Let cool for 10 minutes. Serve with ice cream. Garnish with toffee bits, if desired.
Your favorite classic pies get a miniature makeover in these potluck-perfect desserts.
MINI STRAWBERRY PIES

MAKES 12

The secret ingredient that gives these mini pies extra zip? Ground ginger.

CRUST
4½ cups all-purpose flour
¼ cup sugar
1 teaspoon kosher salt
1 ½ cups cold unsalted butter, cubed
7 tablespoons water

FILLING
3 cups diced fresh strawberries
¼ cup granulated sugar
3 tablespoons firmly packed light brown sugar
2 tablespoons cornstarch
1 tablespoon honey
1 tablespoon fresh lemon juice
½ teaspoon ground ginger
½ teaspoon vanilla extract
¼ teaspoon kosher salt
¼ teaspoon ground black pepper

EGG WASH
1 large egg
2 teaspoons water

1. For crust: In a large bowl, whisk together flour, sugar, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. Gradually add 7 tablespoons water, stirring with a fork just until dry ingredients are moistened. Turn out dough onto a lightly floured surface. Divide dough into halves, and shape into 2 disks. Wrap in plastic wrap, and refrigerate for at least 1 hour.

2. Preheat oven to 350°. Lightly spray 12 muffin cups with baking spray with flour.

3. On a lightly floured surface, roll half of dough to ¼-inch thickness. Using a 4½-inch round cutter, cut 12 rounds from dough, rerolling scraps once. Transfer dough to prepared muffin cups, pressing into bottom and up sides.

4. For filling: In a large bowl, combine strawberries, sugars, cornstarch, honey, lemon juice, ginger, vanilla, salt, and pepper. Using a ¼-cup ice cream scoop, fill muffin cups with strawberry mixture.

5. Roll remaining dough to ¼-inch thickness, and cut dough into desired patterns for top crusts. Place dough over strawberry mixture, and crimp edges as desired.

6. For egg wash: In a small bowl, whisk together egg and 2 teaspoons water. Brush egg wash onto dough.

7. Bake until pastry is golden and filling is bubbly, 30 to 35 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on wire racks.
Apple-Cheddar Pie Wedges
MAKES 8

Apples and Cheddar cheese may sound like an unlikely duo, but these pie wedges prove otherwise.

1 (14.1-ounce) package refrigerated piecrusts
2 cups thinly sliced peeled Pink Lady apple (about 1½ apples)
¾ cup shredded sharp Cheddar cheese, divided
2 tablespoons firmly packed light brown sugar
1 tablespoon all-purpose flour
1½ teaspoons fresh lemon juice
¼ teaspoon ground nutmeg
Pinch kosher salt
1 tablespoon cold unsalted butter, cut into 8 pieces

1. Preheat oven to 350°. Spray an 8-well cast-iron wedge pan with cooking spray.
2. On a lightly floured surface, roll half of dough into a 12-inch circle. Cut into 8 wedges. Transfer to prepared wells, pressing in bottom and up sides.
3. In a medium bowl, stir together apple, ½ cup cheese, brown sugar, flour, lemon juice, nutmeg, ginger, and salt. Divide apple mixture among prepared crusts. Top each wedge with 1 cube butter.
4. On a lightly floured surface, roll remaining dough into a 12-inch circle. Cut into 8 wedges. Top wells with dough, pressing edges to seal. Crimp as desired. Using a sharp knife, pierce top of each wedge 3 times. Sprinkle with remaining ¼ cup cheese.
5. Bake until crust is golden brown, about 30 minutes. Let cool slightly in pan. Serve warm or at room temperature.

Triple-Berry Hand Pies
MAKES ABOUT 12

Historically made for pack-and-go meals, these flaky pockets are bursting with sweet-tart berry flavor.

2 recipes Classic Pie Dough (recipe on page 7)
½ cup fresh blueberries
½ cup coarsely chopped fresh blackberries
½ cup coarsely chopped fresh strawberries
3 tablespoons sugar, divided
1 tablespoon all-purpose flour
½ teaspoon lemon zest
1 tablespoon fresh lemon juice
¼ teaspoon kosher salt
¼ teaspoon ground cinnamon
1 large egg yolk
2 teaspoons water

1. Preheat oven to 425°. Line a large baking sheet with parchment paper.
2. On a lightly floured surface, roll Classic Pie Dough pieces into a 12-inch circle. Using a 4½-inch round cutter, cut 12 rounds, rerolling scraps as necessary.
3. In a medium bowl, gently toss together blueberries, blackberries, strawberries, 2 tablespoons sugar, flour, lemon zest and juice, salt, and cinnamon. Spoon about 1 tablespoon berry mixture into center of each dough round. Moisten edges of dough with water. Fold dough over filling, and crimp with a fork dipped in flour to seal. Place on prepared pan. Prick top of each pie once with a fork.
4. In a small bowl, whisk together egg yolk and 2 teaspoons water. Brush top of pies with egg wash, and sprinkle with remaining 1 tablespoon sugar.
5. Bake until golden brown and bubbly, 12 to 15 minutes. Let cool completely on a wire rack.
PEACH AND CANDIED GINGER HAND PIES

MAKES 8

These flaky pastries filled with stewed peaches and a touch of spicy ginger are perfect with a morning cup of coffee on the front porch.

3 cups sliced peeled fresh peaches
½ cup granulated sugar
¼ cup finely diced candied ginger

Extra-Flaky Pie Dough (recipe on page 8)

1 cup confectioners’ sugar
¼ cup heavy whipping cream

Garnish: sliced candied ginger

1. In a medium saucepan, combine peaches, granulated sugar, and ginger. Cook over medium heat for 20 minutes. Using a potato masher, mash peaches; cook 20 minutes more. Let cool before using.

2. Preheat oven to 450°. Line a baking sheet with parchment paper.

3. On a lightly floured surface, roll Extra-Flaky Pie Dough to ¼-inch thickness. Using a sharp knife, cut 16 (3½-inch) squares. Place 2 tablespoons filling in center of 8 squares. Brush outside edges with egg wash. Place remaining squares over filling, and crimp with a fork to seal. Brush tops with egg. Place on prepared pan.

4. Bake until golden brown, about 15 minutes. Let cool completely.

5. In a small bowl, whisk together confectioners’ sugar and cream. Drizzle or spoon glaze over cooled pastries. Garnish with sliced ginger, if desired.
Mini S’Mores Pies
MAKES 6

These super simple s’mores pies bring the campfire fun inside.

6 miniature graham cracker crusts
¾ cup semisweet chocolate chips
1½ cups miniature marshmallows

1. Preheat oven to 450°.
3. Bake until golden brown and chocolate is melted, about 5 minutes. Serve immediately.

Mini Chocolate-Pecan Pies
MAKES 12

Chocolate makes everything better—including these miniature pecan pies.

Chocolate Pie Dough
(recipe on page 8)
2 large eggs
⅜ cup sugar
⅜ cup dark corn syrup
2 tablespoons unsalted butter, melted
⅛ teaspoon vanilla extract
⅛ teaspoon kosher salt
1½ cups roughly chopped pecans
½ cup chopped bittersweet chocolate

1. Preheat oven to 350°.
2. On a lightly floured surface, roll Chocolate Pie Dough to ¼-inch thickness. Using a 3½-inch round cutter, cut 12 rounds from dough, rerolling scraps as necessary. Gently press rounds into bottom and up sides of a 12-cup muffin pan. Refrigerate while preparing filling.
3. In a medium bowl, whisk together eggs, sugar, corn syrup, melted butter, vanilla, and salt until smooth. Stir in pecans and chocolate. Spoon about 2 tablespoons filling into each prepared cup.
4. Bake until centers are set, about 30 minutes. Let cool completely in pan.
CARAMELIZED BUTTERMILK PEACH TARTS

MAKES 8

A cross between chess pie and crème brûlée, this delicious hybrid is filled with juicy fruit and set over addictively crisp sugar crust.

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2 (14.1-ounce) packages refrigerated piecrusts
4 large eggs
¾ cup plus 8 teaspoons sugar, divided

½ cup honey
½ cup whole buttermilk
¼ cup unsalted butter, melted
½ teaspoon vanilla extract
⅛ teaspoon kosher salt
1 cup diced fresh peaches
Garnish: sliced fresh peaches
```

1. Preheat oven to 400°.

2. Unroll one piecrust, and lightly brush with water. Top with a second crust, pressing lightly to seal. Repeat with remaining dough. Cut 8 (6-inch) rounds from crusts, rerolling scraps as necessary. Transfer rounds to 8 (3½-inch) mini tart pans, pressing into bottom and up sides. Trim excess dough. Top each with a piece of parchment paper, letting ends extend over edges of pans. Add pie weights.


4. In a medium bowl, whisk together eggs, ¾ cup sugar, honey, buttermilk, melted butter, vanilla, and salt. Fold in diced peaches. Pour filling into prepared crusts. Cover edges with foil.

5. Bake until filling is set, about 30 minutes. Let cool for 10 minutes. Sprinkle each tart with 1 teaspoon sugar. Using a kitchen torch, brûlée top of each tart. Let cool to room temperature before serving. Garnish with sliced peaches, if desired.

**Kitchen Tip**

Refrigerate leftover tarts, and refresh topping by blotting any excess moisture and sprinkling the top with an additional ½ teaspoon sugar to brûlée before serving.
Blackberry Tarts

MAKES 8

These creamy tarts get a boost of sweet flavor from orange-glazed blackberries.

Crust:
- 2 cups graham cracker crumbs
- ¼ cup plus 2 tablespoons sugar
- 6 tablespoons unsalted butter, melted
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cinnamon

Filling:
- 1 (8-ounce) package cream cheese, softened
- ¼ cup honey
- 1 tablespoon fresh orange juice
- 1 large egg
- 2½ to 3 cups fresh blackberries
- ½ cup orange marmalade

1. Preheat oven to 350°.
2. For crust: In a large bowl, stir together graham cracker crumbs, sugar, melted butter, ginger, and cinnamon. Using the bottom of a measuring cup, press crumb mixture into bottom and up sides of 8 (3½-inch) removable-bottom tart pans. Place tart pans on a rimmed baking sheet.
3. Bake until lightly browned, about 12 minutes. Let cool completely on a wire rack.
4. For filling: In a large bowl, beat cream cheese with a mixer at medium speed until creamy. Add honey and orange juice, beating well. Add egg, beating until combined. Divide mixture among prepared crusts.
5. Bake until puffed and edges of filling are set, about 17 minutes. Let cool completely on a wire rack. Refrigerate until chilled, about 2 hours. Divide blackberries among tarts.
6. In a small microwave-safe bowl, place marmalade. Microwave on medium until melted, about 25 seconds, stirring once. Brush over blackberries before serving.

Apple Hand Pies

MAKES 12

These grab-and-go desserts let you savor your pie wherever you go.

2 recipes Classic Pie Dough (recipe on page 7), subbing buttermilk for water
3 cups diced peeled Granny Smith apple (about 2 large apples)
1 cup firmly packed light brown sugar
2 teaspoons all-purpose flour
1 tablespoon unsalted butter, melted
¼ teaspoon lemon zest
1 tablespoon fresh lemon juice
1 teaspoon vanilla extract
½ teaspoon ground cinnamon
¼ teaspoon kosher salt
1 large egg, lightly beaten
1 tablespoon coarse sugar

1. Preheat oven to 425°. Line 2 rimmed baking sheets with parchment paper.
2. On a lightly floured surface, divide each disk Classic Pie Dough into 6 equal portions. Roll each portion into a 6-inch round. Divide among prepared pans.
3. In a medium bowl, combine apple, brown sugar, flour, melted butter, lemon zest and juice, vanilla, cinnamon, and salt. Place ¼ cup apple mixture in center of each round. Brush edges of rounds with egg. Fold dough over filling. Cut 3 small vents in top of dough to release steam.
4. Bake until golden brown, 15 to 18 minutes. Let cool slightly on a wire rack before serving.
# BLACKBERRY HAND PIES

**MAKES 8**

*These petite pies are easy to make and filled with sweet blackberry flavor.*

| 1 (14.1-ounce) package refrigerated piecrusts | 2 tablespoons heavy whipping cream |
| 1 cup blackberry jam | 2 tablespoons turbinado sugar |

**1.** Preheat oven to 375°. Line a large baking sheet with parchment paper.

**2.** On a lightly floured surface, unroll each piecrust. Using a 5-inch round cutter, cut 8 rounds from piecrusts, rerolling scraps once.

**3.** Dollop 2 tablespoons blackberry jam in center of each round. Brush cream around edge of rounds. Fold dough over filling, crimping edges with a fork to seal. Place pies on prepared pan. Cut 3 small vents in top of each pie to release steam. Brush dough with remaining cream, and sprinkle with turbinado sugar.

**4.** Bake until golden brown, 20 to 25 minutes. Let cool on pan.
Pie isn’t just for dessert, and these savory Southern treats are the best way to indulge in comfort food year-round.
SPICY SHRIMP POT PIES

MAKES 4

We added Creole seasoning not only to the creamy filling but also to the homemade crust for added spice.

2 recipes Spiced Cornmeal-Buttermilk Dough, divided into 4 disks (recipe on page 8)
1 tablespoon vegetable oil
1 cup coarsely chopped smoked sausage
2 cups cubed peeled baking potatoes
1 cup chopped yellow onion
½ cup coarsely chopped celery
½ cup coarsely chopped red bell pepper
½ cup coarsely chopped green bell pepper
½ cup all-purpose flour
1 tablespoon chopped fresh thyme
1½ teaspoons Creole seasoning, divided
1 teaspoon kosher salt
1 cup chicken or seafood broth
1 cup half-and-half
1½ pounds large fresh shrimp, peeled, deveined, and cooked
1 large egg
1 teaspoon water

1. Preheat oven to 375°. Place 4 (6-inch) cast-iron skillets on a large rimmed baking sheet.

2. On a lightly floured surface, roll each disk of Spiced Cornmeal-Buttermilk Dough into an 8-inch circle. Stack dough circles one on top of the other with a layer of parchment paper or plastic wrap between each one. Wrap in plastic wrap, and refrigerate while preparing filling.

3. In a large saucepan, heat oil over medium-high heat. Add sausage; cook until lightly browned, about 4 minutes. Remove sausage using a slotted spoon, and let drain on paper towels, reserving drippings in pan.

4. Add potatoes, onion, celery, and bell peppers to pan; cook until softened, about 4 minutes.

5. In a medium bowl, place flour, thyme, 1 teaspoon Creole seasoning, and salt; whisk in broth and half-and-half. Whisk flour mixture into potato mixture. Cook over medium heat until mixture begins to thicken, about 2 minutes; stir in sausage and cooked shrimp. Divide mixture among prepared skillets.

6. Working with one crust at a time, cut 4 (1-inch-long) vents in center of each crust. Place crust on top of hot filling; fold edges under, and crimp as desired.

7. In a small bowl, whisk together egg and 1 teaspoon water. Using a pastry brush, lightly brush egg wash onto crusts. Sprinkle with remaining ½ teaspoon Creole seasoning.

8. Bake until crust is golden brown and filling is bubbly, about 30 minutes. Let cool on a wire rack for 20 minutes.

This recipe can also be baked in a 10-inch skillet or pie pan. Use 1 dough recipe shaped into a single disk, and roll into a 12-inch circle. Continue as instructed in step 6.
Cast Iron Chicken Pot Pie
MAKES ABOUT 6 SERVINGS

This classic pot pie is perfect for all times of the year when a comforting, scratch-made meal can’t be beat.

3 tablespoons unsalted butter
1½ cups (1-inch) sliced fresh green beans
1½ cups coarsely chopped yellow onion
1½ cups coarsely chopped carrot
2 cloves garlic, minced
½ cup all-purpose flour
2 cups low-sodium chicken broth
½ cup heavy whipping cream
5 cups shredded cooked chicken
2 tablespoons chopped fresh parsley
1 tablespoon chopped fresh thyme
2 teaspoons finely chopped fresh sage
2 teaspoons kosher salt, plus more for sprinkling
½ teaspoon ground black pepper, plus more for sprinkling

1 ½ (17.3-ounce) package frozen puff pastry, thawed
1 large egg, lightly beaten

1. Preheat oven to 375°.
2. In a 10-inch cast-iron skillet, melt butter over medium-high heat. Add beans, onion, carrot, and celery; cook until softened, about 5 minutes. Add garlic; cook for 1 minute. Sprinkle flour over vegetables; cook for 1 minute, stirring constantly. Gradually stir in broth and cream. Cook, stirring constantly, until mixture begins to thicken. Remove from heat. Stir in chicken, parsley, thyme, sage, salt, and pepper.
4. Bake until crust is puffed and golden brown and filling is bubbly, about 25 minutes. Let cool for 15 minutes before serving.

Chicken and White Bean Pot Pies
MAKES 6 SERVINGS

Smoked chicken adds extra flavor to these pastry-topped pies. For convenience, 2¼ cups canned navy beans may be used instead of dried beans.

1 cup dried white navy beans
4 cups plus 2 tablespoons plus 1 teaspoon water, divided
2 teaspoons kosher salt, divided
2 tablespoons vegetable oil, divided
1½ cups chopped white onion
½ cup chopped carrot
½ cup chopped celery
1 clove garlic, minced
3 tablespoons all-purpose flour
½ teaspoon ground black pepper
1¼ cups chicken broth
2 teaspoons Dijon mustard
1½ cups shredded smoked chicken
2 tablespoons chopped fresh sage
½ (17.3-ounce) package frozen puff pastry, thawed
1 large egg

Garnish: fresh sage, ground black pepper

1. In a large bowl, combine beans and water to cover by 2 inches. Let stand for 8 hours. Drain.
2. In a medium saucepan, bring beans, 4 cups water, and ½ teaspoon salt to a boil over medium-high heat. Reduce heat, and simmer until tender, about 50 minutes. Drain.
3. In a medium skillet, heat 1 tablespoon oil over medium-high heat. Add onion; cook until lightly browned, about 4 minutes. Reduce heat to medium-low; stir in ¼ teaspoon salt. Cover and cook, stirring occasionally, until tender and browned, about 25 minutes. (Add remaining 2 tablespoons water, 1 tablespoon at a time, to prevent onion from sticking to pan, if necessary.) Remove onion from skillet, and...
wipe skillet clean.

4. Preheat oven to 425°. On a rimmed baking sheet, place 6 (7-ounce) ramekins; spray with cooking spray.

5. Add remaining 1 tablespoon oil to skillet; heat over medium-high heat. Add carrot and celery; cook until lightly browned, about 6 minutes. Reduce heat to medium. Add garlic; cook for 1 minute.

6. In a medium bowl, place flour, ¾ teaspoon salt, and pepper in broth and mustard. Whisk flour mixture into carrot mixture, stirring until thickened, about 3 minutes; remove from heat. Stir in beans, onion, chicken, and sage. Divide mixture among prepared ramekins.

7. On a lightly floured surface, roll dough into a 12-inch square. Cut into 6 (6x4-inch) rectangles. Cut a small “X” in center of each rectangle.

8. In a small bowl, whisk together egg and remaining 1 teaspoon water. Using a pastry brush, lightly brush egg wash around edges of ramekins.

9. Using floured hands, place dough over hot filling, pressing to sides of ramekins. (Avoid stretching dough too much.) Brush egg wash onto dough. Sprinkle with remaining ½ teaspoon salt.

10. Bake until pastry is golden brown and filling is bubbly, about 18 minutes. Let stand for 10 minutes before serving. Garnish with sage and pepper, if desired.
CHEDDAR-DILL TOMATO PIE

MAKES 1 (10-INCH) PIE

Ripe tomatoes and fresh dill are the heroes in this humble Southern pie.

CRUST
1¾ cups all-purpose flour
¾ cup plus 1 teaspoon plain yellow cornmeal, divided
½ cup cold unsalted butter, cubed
1 large egg
¼ cup whole buttermilk

FILLING
2½ pounds red tomatoes (about 5 medium)
1 pound green tomatoes (about 2 medium)
2½ teaspoons kosher salt, divided
1 cup mayonnaise
2 tablespoons chopped fresh dill
1 tablespoon grated fresh onion
½ teaspoon ground black pepper
1¼ cups shredded sharp white Cheddar cheese
¼ cup shredded sharp yellow Cheddar cheese

Garnish: fresh dill, ground black pepper

1. For crust: In the work bowl of a food processor, place flour, ¼ cup cornmeal, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, add egg and buttermilk in a slow, steady stream just until dough comes together. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 1 hour.

2. For filling: Line 2 baking sheets with paper towels. Cut a ¼-inch slice from top of each tomato. Using a small spoon, scoop out tomato seeds. Cut tomatoes into ¼-inch-thick slices. Arrange tomato slices in a single layer on prepared pans. Sprinkle both sides with 2 teaspoons salt. Let stand for 1 hour. Pat dry with paper towels.

3. In a small bowl, stir together mayonnaise, 2 tablespoons dill, onion, pepper, and remaining ½ teaspoon salt. In another small bowl, combine cheeses.

4. Preheat oven to 375°. Sprinkle bottom of a 10-inch cast-iron skillet with remaining 1 teaspoon cornmeal.

5. Let dough stand at room temperature until slightly softened, about 10 minutes. On a lightly floured surface, roll dough into a 14-inch circle. Transfer to prepared skillet, pressing into bottom and up sides. Fold edges under, and crimp as desired.

6. Arrange green tomato slices, overlapping slightly, in bottom of prepared crust. Spread with ½ cup mayonnaise mixture, and sprinkle with ½ cup cheese. Repeat with half of red tomato slices, 1⁄3 cup mayonnaise mixture, ½ cup cheese, and remaining red tomato slices.

7. Bake for 25 minutes. Spread top of pie with remaining ½ cup mayonnaise mixture, and sprinkle with remaining ½ cup cheese. Bake until golden brown, about 20 minutes more, covering crust with foil to prevent excess browning, if necessary. Let cool on a wire rack for 45 minutes. Garnish with dill and pepper, if desired.
Mini Tomato Pies
MAKES 14

These little pies are buttery with a hint of acidic sweetness from the tomatoes.

3 small heirloom tomatoes, sliced ¼ inch thick and seeded
¼ teaspoon kosher salt
1 (17.3-ounce) package frozen puff pastry, thawed
2 tablespoons Dijon mustard
¼ teaspoon ground black pepper
¼ cup freshly grated Gruyère cheese, divided
¼ cup shredded Monterey Jack cheese
¼ cup chopped fresh basil
Garnish: fresh basil, ground black pepper, flaked sea salt

1. Place tomato slices on paper towels; sprinkle with salt. Let stand for 30 minutes.
2. Preheat oven to 375°.
3. On a lightly floured surface, unroll puff pastry. Using a 3¼-inch round cutter, cut 14 rounds. Transfer to 2 (7-well) cast-iron mini cake pans, pressing into bottoms and up sides. Freeze for 10 minutes.
4. In a small bowl, combine mustard and pepper. Brush mustard mixture onto pastry, and top with ½ cup Gruyère, Monterey Jack, and basil. Top each with a tomato slice.
5. Bake until golden brown, about 30 minutes, rotating pan halfway through baking. Sprinkle with remaining ¼ cup Gruyère, and bake 5 minutes more. Let cool completely. Garnish with basil, pepper, and sea salt, if desired.

Summer Squash Tart
MAKES 1 (10-INCH) TART

An ode to the traditional squash casserole, this ruffled squash tart will be the star of your next brunch.

1 medium yellow squash
1 medium zucchini
½ (14.1-ounce) package refrigerated piecrusts, room temperature
1 cup chopped red onion
2 cups shredded Monterey Jack cheese with peppers, divided
¼ cup mayonnaise
1 large egg, lightly beaten
1 tablespoon chopped fresh thyme
1 teaspoon kosher salt
1 teaspoon lemon zest
¼ teaspoon ground black pepper
Garnish: chopped fresh thyme, lemon zest

1. Preheat oven to 425°.
2. Using a vegetable peeler, shave squash and zucchini into ribbons, discarding core with seeds. Place on paper towels, and let stand for 10 minutes.
3. Unroll piecrust, and transfer to a 10-inch cast-iron skillet, gently pressing into bottom and up sides. Sprinkle with onion.
4. In a medium bowl, stir together 1½ cups cheese, mayonnaise, egg, thyme, salt, zest, and pepper; spread cheese mixture over onion. Starting at outside edge of crust, arrange squash and zucchini ribbons in a spiral pattern on cheese mixture, alternating squash and zucchini. Sprinkle with remaining ½ cup cheese.
5. Bake in bottom third of oven until golden brown and set, about 40 minutes. Let cool completely before serving. Garnish with thyme and zest, if desired.
SAUSAGE AND FENNEL COBBLER

MAKES 4 TO 6 SERVINGS

Dotted with fresh herbs and cheese, the cornmeal top is a cross between a drop biscuit and cornbread.

1 tablespoon olive oil
1¼ pounds spicy Italian sausage, casings removed
2 cups sliced onion
1 cup sliced fennel bulb
1½ cups (¼-inch) sliced red bell pepper
4 cloves garlic, minced
1 tablespoon chopped fresh oregano
1 teaspoon kosher salt
½ teaspoon ground black pepper
2 cups chicken stock
2 tablespoons concentrated tomato paste
¼ cup all-purpose flour
3 cups fresh baby spinach
1½ cups self-rising flour*
½ cups coarse stone-ground yellow cornmeal
½ teaspoon baking powder
½ cup cold unsalted butter, cubed
1 cup grated Parmesan cheese
¼ cup chopped fresh basil
1 tablespoon chopped fresh chives
1¼ cups whole buttermilk

Garnish: fresh basil leaves, fresh oregano leaves, fennel fronds

1. Preheat oven to 375°.

2. In a 12-inch cast-iron or ovenproof skillet, heat oil over medium-high heat. Add sausage; cook until browned and crumbly. Remove sausage using a slotted spoon, and let drain on paper towels.

3. Add onion and fennel to skillet; cook until onion begins to brown, about 5 minutes. Add bell pepper and garlic; cook, stirring occasionally, until pepper begins to soften, about 5 minutes. Stir in oregano, salt, and pepper.

4. In a medium bowl, whisk together stock and tomato paste. Place all-purpose flour in a medium bowl. Slowly add stock mixture to flour, whisking until combined. Add all-purpose flour mixture to skillet; cook over medium-high heat for 1 minute, stirring constantly. Add sausage and spinach to skillet; cook, stirring constantly, until slightly thickened, about 2 minutes. Remove from heat.

5. In a large bowl, whisk together self-rising flour, cornmeal, and baking powder. Using a pastry blender, cut in cold butter until mixture is crumbly. Stir in cheese, basil, and chives. Add buttermilk, stirring just until dry ingredients are moistened. Dollop mixture on top of sausage mixture.

6. Bake until golden brown, about 45 minutes. Let stand for 10 minutes before serving. Garnish with basil, oregano, and fennel fronds, if desired.

*We used White Lily.
Pimiento Cheese Hand Pies
MAKES 24

Double down on your Southern food favorites in this crispy, cheesy combo.

1. Preheat oven to 400°. Line several large baking sheets with parchment paper.
2. In a medium bowl, whisk together cream cheese, mayonnaise, garlic powder, paprika, hot sauce, and ¼ teaspoon salt until smooth. Stir in cheese and pimientos.
3. On a lightly floured surface, unroll piecrusts. Using a 4-inch round cutter, cut 24 rounds from dough, rerolling scraps as necessary.
4. In a small bowl, whisk together egg and 1 teaspoon water. Brush a small amount of egg wash onto edges of each round. Fill center with 2 teaspoons cheese mixture. Fold dough over filling, pressing out excess air. Using a fork dipped in flour, crimp edges to seal. Place about 2 inches apart on prepared pans. Lightly brush pies with egg wash, and sprinkle with remaining 1 teaspoon salt.
5. Bake until crust is lightly browned, 16 to 18 minutes. Let cool slightly. Serve warm.

Collard Green Pies
MAKES 6 (6-INCH) SKILLETS

This recipe can also be prepared in a 10-inch cast-iron skillet.

1 tablespoon vegetable oil
1 cup chopped green onion
1 clove garlic, minced
10 cups cooked collard greens, drained and finely chopped
1½ cups feta cheese, crumbled
1 cup cottage cheese
3 large eggs, lightly beaten
½ cup chopped fresh dill
½ cup chopped fresh parsley
2 teaspoons apple cider vinegar
1 teaspoon kosher salt
½ teaspoon crushed red pepper
¼ teaspoon ground black pepper
2 (14.1-ounce) packages refrigerated piecrusts, room temperature
½ cup grated Parmesan cheese

Garnish: ground black pepper

1. Preheat oven to 375°. Spray 6 (6-inch) cast-iron skillets with cooking spray. In a large skillet, heat oil over medium-high heat. Add green onion and garlic; cook until onion is tender, about 2 minutes.
2. In a large bowl, stir together onion mixture, collard greens, feta, cottage cheese, eggs, dill, parsley, vinegar, salt, red pepper, and black pepper.
3. On a lightly floured surface, unroll 1 piecrust. Lightly brush with water, and place a second piecrust on top. Roll to ⅛-inch thickness. Cut 3 (5-inch) rounds, reserving scraps. Repeat procedure with remaining piecrusts. Roll each round into a 7-inch circle, and transfer to a prepared skillet, pressing into bottom and up sides.
4. Fill each skillet with 1 cup filling. Cut dough scraps into 4- to 6-inch strips for lattice, rerolling as necessary. Arrange strips on top of filling. Trim sides. Sprinkle each pie with about 1½ tablespoons Parmesan cheese. Bake in bottom third of oven until golden brown, about 30 minutes. Let cool for 5 minutes before serving. Garnish with pepper, if desired.
TOMATO SLAB PIE

MAKES 12 TO 16 SERVINGS

Draining the ricotta the night before you plan to make this pie saves you time on bake day.

FILLING
1 (16-ounce) container whole-milk ricotta cheese
1 (8-ounce) package cream cheese, softened
2 tablespoons chopped shallot
2 tablespoons chopped fresh dill
1 large egg
2 teaspoons lemon zest
¼ teaspoon kosher salt

CRUST
2 ¾ cups finely crushed buttery round crackers
1 cup grated Parmesan cheese
½ cup unsalted butter, melted

DRESSING
½ cup chopped fresh basil
½ cup olive oil
2 tablespoons fresh lemon juice

2 tablespoons apple cider vinegar
2 teaspoons chopped fresh thyme
2 teaspoons kosher salt
½ teaspoon ground black pepper

1 pound assorted heirloom tomatoes, sliced
Garnish: fresh basil leaves, fresh dill

1. For filling: Line a fine-mesh sieve with 3 layers of cheesecloth or 2 coffee filters. Place over a bowl, and add ricotta cheese. Cover and refrigerate overnight.

2. In the work bowl of a food processor, place drained ricotta cheese, cream cheese, shallot, dill, egg, zest, and salt; process until smooth.

3. Preheat oven to 350°.

4. For crust: In a large bowl, stir together cracker crumbs, cheese, and melted butter. Press crumb mixture into bottom and up sides of a 15x10-inch jelly roll pan.

5. Bake until golden brown, 8 to 10 minutes. Let cool for 10 minutes. Spread filling into prepared crust. Bake until set, 8 to 10 minutes.

6. For dressing: In a small bowl, whisk together basil, oil, lemon juice, vinegar, thyme, salt, and pepper. Toss half of dressing with tomatoes. Place tomatoes on filling. Garnish with basil and dill, if desired. Serve immediately with remaining dressing.
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