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Sweet & Savory Holiday Pies



Kerry's Crazy Kitchen



Pecan Pie

Serves 8 | Prep Time: 10 min |
Total Time: 60 mins, plus 2–3 hours cool time

INGREDIENTS

- 1 pkg (15 oz./425 g) refrigerated pie crust (1 crust), softened according to package directions
- ½ cup (125 mL) butter (1 stick)
- ¾ cup (175 mL) packed brown sugar
- ¾ cup (175 mL) light corn syrup
- 3 eggs
- 1 tsp (5 mL) vanilla extract (or ½ tsp/2 mL **Double Strength Pure Vanilla Extract**)
- ½ tsp (2 mL) salt
- 1 cup (250 mL) pecan halves, roughly chopped

DIRECTIONS

1. Preheat the oven to 350°F (180°C).
2. Press the pie dough into the **Stone Pie Plate** and flute the edges.
3. Place the butter, sugar, and corn syrup in a microwave-safe bowl and microwave on HIGH for 2–3 minutes, or until the butter is melted; whisk to combine. Let the mixture cool for 3–4 minutes.
4. Add the eggs, one at a time, whisking well after each addition. Add the vanilla and salt; whisk to combine.
5. Place the pecans in the bottom of the pie plate. Pour the sugar mixture on top, covering the pecans.
6. Bake for 45–50 minutes, or until the crust is golden brown (Note: You may need to cover the crust with foil if it's browning too quickly. The center will have a slight jiggle).
7. Remove the pie from the oven and cool for 2–3 hours before serving.



Pumpkin Pie

Serves 8 | Prep Time: 5-10 min |
Total Time: 45 mins, plus 2 hours cool time

INGREDIENTS

- 1 pkg (15 oz./425 g) refrigerated pie crust (1 crust), softened according to package directions
- 3 eggs
- 1 can (15 oz./425 g) solid packed pumpkin
- 1 cup (250 mL) heavy cream
- ½ cup (125 mL) sugar
- 2 tsp (10 mL) **Cinnamon Plus™ Spice Blend** or pumpkin pie spice

DIRECTIONS

1. Preheat the oven to 350°F (180°C).
2. Press the pie dough into the **Stone Pie Plate** and flute the edges.
3. Combine the remaining ingredients in a large bowl and whisk until smooth. Pour the mixture into the pie crust.
4. Bake for 35–40 minutes, or until the crust is golden brown and the filling has set (Note: Cover the crust with foil if it's browning too quickly. The center will have a slight jiggle).
5. Remove the pie from the oven and cool for 2 hours before serving.

Cook's Tip:

Watch the filling near the end of cooking. You don't want the filling to set fully in the oven, or it will crack as it cools.



Homestyle Apple Pie

Serves 8 | Prep Time: 15 min | Total Time: 65 min

INGREDIENTS

- 1 *Scratch Pie Crust* (for a double crust pie)
- ½ cup (125 mL) sugar
- 2 tbsp (30 mL) all-purpose flour
- 1 tsp (5 mL) **Korintje Cinnamon** or cinnamon
- 4 medium baking apples, peeled, cored, and sliced (about 4 cups/1 L) (Braeburn or Granny Smith apples work well, or use a combination)
- ½ lemon
- 1 tbsp (15 mL) butter or margarine
- 1 tbsp (15 mL) milk
- Optional: 2 tsp (10 mL) sugar

DIRECTIONS

1. Preheat the oven to 400°F (200°C).
2. Prepare the pie crust as directed.
3. Combine the sugar, flour, and cinnamon in a large mixing bowl.
4. Core and peel the apples and cut them in half.
5. Slice the apples using **Flex+** Food Processor attachment fitted with the thick slicing blade.
6. Zest the lemon to measure ½ tsp (2 mL) of zest. Juice the lemon to measure ½ tbsp (7 mL) of juice. Add the apples, lemon zest, and lemon juice to the sugar mixture; toss gently to coat.
7. Press the pie dough into the **Stone Pie Plate** and flute the edges.
8. Spoon the apple mixture into the pie crust and dot with butter.
9. Place the crust over the filling, then seal and flute the edges.
Cut slits in the top of the crust to vent. Brush the milk evenly over the crust and sprinkle with sugar, if you'd like.
10. Bake for 50–55 minutes, or until crust is golden brown (Note: Cover the crust with foil if it's browning too quickly).
11. Remove the pie from the oven and cool for at least 3 hours before serving

Cook's Tips:

If you're making this recipe in a deep-dish pie pan, increase the sugar to ¾ cup and 6 apples. Prepare the rest of the recipe according to directions.

If the filling begins to run over the edges, place a lined sheet pan under the pie while it bakes.



Quiche Lorraine

Serves 8 | Prep Time: 10 min | Total Time: 50 min

INGREDIENTS

- 1 pkg (15 oz./425 g) refrigerated pie crust (1 crust) or homemade pie dough
- 8 slices bacon, chopped
- 4 eggs
- 1 cup (250 mL) heavy cream
- 1 cup (250 mL) milk
- ¼ tsp (1 mL) salt
- ¼ tsp (1 mL) pepper
- ⅛ tsp (0.5 mL) nutmeg
- 4 oz. (125 g) cheddar, Swiss, or gruyere cheese, grated (1 cup/250 mL)
- Optional Garnish: Chopped chives

DIRECTIONS

1. Preheat the oven to 350°F (180°C).
2. Press the pie dough into the **Stone Pie Plate** and pierce the bottom with a fork.
3. Cook the bacon in a skillet over medium heat until browned. Drain the grease.
4. Whisk together eggs, cream, milk, salt, pepper, and nutmeg in a large mixing bowl.
5. Stir in the bacon and grated cheese. Pour the egg mixture over the dough.
6. Bake for 45–50 minutes, or until a knife inserted in the center comes out clean. Cool 5–10 minutes before serving. Garnish with chives, if you'd like.



Scratch Pie Crust

Makes 1-2 Crusts

INGREDIENTS

For single crust pie

- ½ cup (125 mL) butter (1 stick), cold
- 1¼ cup (300 mL) flour
 - 1 tbsp (15 mL) sugar
 - ½ tsp (2 mL) salt
- 2 tbsp (30 mL) ice water, or more if needed

For double crust pie

- 1 cup (250 mL) butter (2 sticks), cold
- 2½ cups (625 mL) flour
 - 2 tbsp (30 mL) sugar
 - 1 tsp (5 mL) salt
 - ¼ cup (50 mL) ice water, or more if needed

DIRECTIONS

1. Cut the butter into small cubes.
2. In a large mixing bowl, add the flour, sugar, and salt, and stir to combine.
3. Add the cubed butter to the flour and toss to coat. Cut the butter into the flour with a pastry blender or fork until the flour has turned a pale yellow and resembles a coarse crumble.
4. Add the water and gently combine. The mixture should be just moist enough that it holds its shape when you squeeze it in your hand. Add more water, one tsp (5 mL) at a time, if needed.
5. Remove the dough from the mixing bowl and gently form it into a mound. If you're making a double crust, divide the mound in two and shape into round discs. Cover the dough tightly with plastic wrap and place it in the refrigerator for at least 1 hour, or up to 2 days.
6. Remove one crust from the refrigerator and let it sit at room temperature for 10 minutes to soften slightly. Roll out the dough to around ⅛" (4 mm) thickness and gently lay the dough onto a pie plate.
7. If you're making a double crust, repeat step 6.

Cook's Tips:

Pie crust works best when everything is very cold. Don't take your butter out of the refrigerator until right before you're ready to make the recipe.

Products for Perfect Pies



Stone Pie Plate



Pastry Mat



Tapered Rolling Pin



Slice 'N Serve®