

Sour Cream Apple Pie

1 unbaked 9-inch pie shell
2/3 cup sugar
2 Tbsp. flour
1/2 tsp. salt
1 cup sour cream
1 egg, slightly beaten
1/2 tsp. vanilla
3 large apples, peeled and thinly sliced

Topping:
1/3 cup butter or margarine, softened slightly
1/3 cup flour
1/3 cup packed brown sugar
1 tsp. cinnamon
Combine all ingredients with fork or pastry blender.

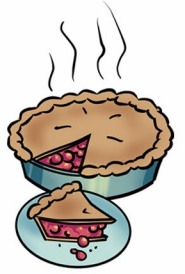


Place sliced apples in a saucepan and cook over medium heat about 15 minutes, until apples are softened and some moisture evaporates. In a medium bowl, combine sugar, flour, and salt with fork. Add sour cream, egg, and vanilla. Mix well. Fold in apples. Spoon mixture into pie shell until shell is full (you may not need all of the liquid). Bake 20-25 minutes at 350° or until apple mixture is set. Remove from oven. Dollop topping evenly over pie. Return to oven. Bake 8-10 minutes more or until topping is melted.

Chocolate Chip Pecan Pie

1 unbaked 9-inch pie shell
2 eggs
1 cup sugar
1/2 cup butter, melted
1 tsp vanilla

1/4 cup cornstarch
1 cup broken pecans
1 cup semisweet mini chocolate chips
Sweetened whip cream



Prepare pastry shell. Set aside. Beat eggs slightly in medium mixing bowl. Gradually add sugar. Add melted butter and vanilla. Mix well. Blend in cornstarch. Stir in pecans and chocolate chips. Pour into unbaked pastry shell. Bake in preheated 375° oven for 45-50 minutes. Cool one hour and serve warm with sweetened whip cream. Note: this pie freezes well. To serve, remove from freezer, and warm at 300° for 35-40 minutes.

Butterscotch peach pie

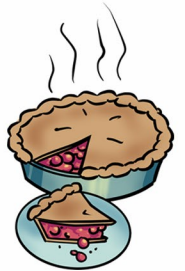
Pastry for two crust pie
3 1/2 cups canned peaches, drained
1/2 cup brown sugar, firmly packed
2 tbsp flour
1/8 tsp salt
1/2 cup syrup from canned peaches
1/4 cup butter or margarine
2 tsp lemon juice
1 tsp granulated sugar



Place peaches in pastry-lined 9-in pie pan. Combine sugar, flour, salt, and peach syrup; add butter. Cook until thick, stirring. Remove from heat; add lemon juice and almond extract. Pour over peaches. Adjust top crust; flute edges and cut vents. Sprinkle with granulated sugar. Bake in hot oven (425° F) 30 minutes. Cool on rack.

Fantastic peach pie

1 baked pie crust
1 package cream cheese (3 oz), whipped
1/2 pint whipped cream, whipped with:
1/2 cup powdered sugar
1 teaspoon vanilla



Mix together. Pour in shell. Refrigerate one hour.

1 1/2 cups mashed peaches
3 tbsp cornstarch
1 cup sugar

Mix together. Cook over medium heat until thick. Remove from heat. Allowed to cool. Pour over cream cheese. Top with sliced peaches.