

PORCH PIES RECIPES

PECAN PIE

3 eggs

¼ c sugar

1 tbsp butter (softened)

1 cup white kayro syrup

½ cup evaporated milk

1 tsp vanilla (real, not imitation)

1 cup pecans (broken up)

1 refrigerated, rolled pie crust



DIRECTIONS

Preheat the oven to 350 degrees.

Unroll pie crust and place in a pie baking dish (glass works best) and set aside.

MIX Cream eggs, sugar & butter. Add syrup, milk, & vanilla and beat until blended. Stir in pecans. Pour mix into prepared pie crust.

BAKE for about 45 minutes. Allow pie to cool for 10 minutes before serving.

LIBBY'S FAMOUS PUMPKIN PIE

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{2}$ teaspoon salt

1 teaspoon ground cinnamon

$\frac{1}{2}$ teaspoon ground ginger

$\frac{1}{4}$ teaspoon ground cloves

2 large eggs

1 can (15 oz.) LIBBY'S 100% Pure
Pumpkin

1 can (12 oz.) CARNATION Evaporated
Milk

1 unbaked 9-inch (4-cup volume) deep-dish pie shell

Whipped Cream (optional)



MIX sugar, salt, cinnamon, ginger, and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

POUR into pie shell.

BAKE in preheated 425 degrees F oven for 15 minutes. Reduce temperature to 350 degrees F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream if desired.

APPLE PIE BY GRANDMA OPPLER

<https://www.allrecipes.com/recipe/12682/apple-pie-by-grandma-oppler/>

1 recipe pastry for a 9 inch double crust pie

½ cup unsalted butter

3 tablespoons all-purpose flour

¼ cup water

½ cup white sugar

½ cup packed brown sugar

8 medium (2-3/4" dia) (approx 3 per lb)s Granny Smith apples - peeled, cored and sliced



DIRECTIONS

Step 1

Preheat oven to 425 degrees F (220 degrees C). Melt the butter in a saucepan. Stir in flour to form a paste. Add water, white sugar and brown sugar, and bring to a boil. Reduce temperature and let simmer.

Step 2

Place the bottom crust in your pan. Fill with apples, mounded slightly. Cover with a lattice work crust. Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off.

Step 3

Bake 15 minutes in the preheated oven. Reduce the temperature to 350 degrees F (175 degrees C). Continue baking for 35 to 45 minutes, until apples are soft.