

# 10 Holiday Pies

from *allyou*

Holiday pie special

**THIS HOLIDAY SEASON, SAY GOODBYE TO STORE-BOUGHT PIES!**  
Now you can easily make your own with low-cost and delicious ingredients.  
We take all the guesswork out of baking with our super easy and simple pie recipes that are guaranteed to please.

## Mocha Cream Pie



Photo: MarkRussell

### PREPARATION

**1 Make crust:** Preheat oven to 350°F. Place cookies and salt in a food processor and blend until cookies are ground. Pour in melted butter and pulse until crumbs are moistened. Transfer to a 9-inch pie dish and press crumbs evenly over bottom and up sides to form a crust. Bake for about 15 minutes, until firm. Let cool on a wire rack.

**2 Make filling:** In a small cup, combine vanilla and espresso powder until coffee

has dissolved. Mix 1 cup half-and-half with both chocolates in a saucepan and place on stove over medium-low heat. Cook, whisking often, until chocolates have melted and mixture is hot, about 5 minutes (it may look grainy). In a large bowl, whisk together sugar, cornstarch and salt. Pour remaining cup of half-and-half into sugar mixture and whisk until no lumps remain. Whisk in yolks.

**3** While whisking cornstarch mixture constantly, slowly pour in hot chocolate mixture.

Cost per serving: 71¢

Finish off a great meal with this easy make-ahead chocolate coffee dessert. If you don't like the taste of coffee, simply omit the espresso powder.

### INGREDIENTS

#### CRUST:

- 14 Oreo cookies
- Pinch of salt
- 2 tablespoons unsalted butter, melted

#### FILLING:

- 1 tablespoon vanilla extract
- 1 tablespoon instant espresso powder
- 2 cups half-and-half
- 3 ounces semisweet chocolate, chopped
- 1 ounce unsweetened chocolate, chopped
- 1/2 cup plus 1 Tbsp. sugar
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 4 large egg yolks
- 4 tablespoons unsalted butter, at room temperature

#### TOPPING:

- 1 cup heavy cream, chilled
- 1 tablespoon confectioners' sugar

When both mixtures are combined, pour back into saucepan, place on stove over medium-low heat and cook, whisking constantly, until thickened and beginning to boil, 5 to 7 minutes. Pour hot pudding into a clean medium bowl, and stir in butter and reserved vanilla-coffee mixture. Cover with plastic wrap, pressing plastic directly onto surface. Let pudding cool at room temperature for 1 hour, then pour into pie shell, cover with a fresh piece of plastic wrap and refrigerate at least 3

hours.

**4 Make topping:** A half hour before you're ready to serve the pie, pour heavy cream and confectioners' sugar into a chilled bowl and beat with an electric mixer at medium-high speed until firm peaks form. Remove plastic from pie and spread whipped cream on top. Refrigerate for 30 minutes, then slice and serve.

# Tipsy Chocolate Pecan



Photo: Charles Schiller; Styling: Tracey Seaman



Cost per serving: 98¢

This isn't your grandma's pecan pie, but we think she'd approve. Our recipe adds semisweet chocolate chips and a little whiskey to update this classic.

## INGREDIENTS

- 1 unbaked 9-inch pie shell, chilled
- 1 cup semisweet chocolate chips or chunks
- 1 1/2 cups pecans
- 3 large eggs
- 1 cup sugar
- 1 cup light corn syrup
- 2 tablespoons whiskey, optional
- 1 teaspoon pure vanilla extract
- Pinch of salt

## PREPARATION

Preheat oven to 425°F. Spread chocolate chips in pie shell; sprinkle pecans on top. Whisk together eggs, sugar, corn syrup, whiskey, vanilla and salt. Pour over nuts. Bake for 20 minutes, then reduce oven temperature to 350°F and bake about 35 minutes more, until pie is set but slightly wobbly in center. Let cool completely before serving.

# Sour Cream Apple Pie



Photo: Charles Schiller; Styling: Tracey Seaman

Cost per serving: \$1.11

No matter how full everyone is from dinner, they won't be able to resist this crumble-topped apple-filled treat. This recipe calls for Golden Delicious apples but Granny Smith would be a great compliment to the rich crumble crust.

## INGREDIENTS

- 1 unbaked 9-inch pie shell
- 1 cup sour cream
- 1 large egg
- 1 tablespoon fresh lemon juice
- 1 teaspoon pure vanilla extract
- 6 medium Golden Delicious apples (2 1/2 lbs.)
- 6 tablespoons unsalted butter
- 1 cup all-purpose flour
- 1/2 cup light brown sugar
- 1/2 cup granulated sugar
- 1/2 cup chopped walnuts
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt

## PREPARATION

Preheat oven to 400°F. Refrigerate pie shell while preparing filling. Whisk together sour cream, egg, lemon juice and vanilla. Peel, quarter and core apples, then thinly slice; add slices to sour cream mixture and toss well. Spoon apple mixture into pie shell. Bake pie for 30 minutes, reduce oven temperature to 350°F and bake for 20 minutes. Melt butter. Stir together flour, brown sugar, granulated sugar, walnuts, cinnamon and salt and then melted butter. Crumble mixture on top of baked pie and bake for 20 minutes longer, or until apples are tender. Let cool completely and then refrigerate for at least 1 hour before serving.



# Walnut Pie with Honey Whipped Cream



Photo: Charles Schiller; Styling: Lynn Miller

Cost per serving: \$1.01

Just add one tablespoon bourbon to this pie recipe to help accentuate the flavor of the walnuts. The honey whipped cream adds an extra layer of taste to this dessert.

## INGREDIENTS

### CRUST:

- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 3 tablespoons cold unsalted butter, cut into small pieces
- 2 tablespoons cold vegetable shortening, cut into small pieces

### FILLING:

- 1 3/4 cups shelled walnuts
- 4 large eggs, at room temperature
- 3/4 cup packed light brown sugar
- 3/4 cup dark corn syrup
- 4 tablespoons unsalted butter, melted and cooled
- 1 tablespoon bourbon, optional
- 1 1/2 teaspoons vanilla extract
- 1/4 teaspoon salt

### WHIPPING CREAM:

- 1 cup heavy cream
- 3 tablespoons honey

## PREPARATION

**1 Make crust:** In a food processor, blend flour and salt. Distribute butter and shortening over top and pulse until mixture resembles coarse sand. Add 3 to 4 Tbsp. ice water, 1 Tbsp. at a time; pulse just until a crumbly dough forms when you pinch a small amount between your fingers. Shape dough into a disk, wrap in waxed paper and chill for at least 1 hour or up to 2 days. On a lightly floured surface, roll out dough to an 11-inch round. Ease dough into a 9-inch pie plate. Trim and crimp edges. Refrigerate until ready to use. Preheat oven to 375°F.

**2 Make filling:** Spread walnuts on a baking sheet and toast for 8 to 11 minutes, or until lightly golden, shaking pan occasionally during baking. Transfer to a large plate and let

cool to room temperature. Whisk together eggs and brown sugar in a medium bowl until smooth. Add corn syrup, butter, bourbon, if desired, vanilla and salt and whisk until smooth. Stir in walnuts; pour into shell. Line a baking sheet with foil and place pie on top. Bake pie for 35 to 40 minutes, until filling is puffed and firm in center and crust is lightly browned. Let pie cool to room temperature on a wire rack.

**3 Make whipped cream:** Beat cream with honey in a large bowl with an electric mixer just until stiff peaks form. Transfer to a serving bowl. Serve pie, and pass whipped cream. Cover and refrigerate any leftover cream.

# Snickerdoodle Pie

Holiday pie special



Photo: Charles Schiller; Styling: Lynn Miller

Cost per serving: 42¢

If your kids love the classic cookie, they'll adore this cinnamon pie!

## INGREDIENTS

- 1 thawed frozen 9-inch pie crust
- 1/4 teaspoon cinnamon
- 1 cup plus 1 Tbsp. sugar
- 4 tablespoons unsalted butter, melted and cooled
- 1 1/2 cups buttermilk
- 4 large egg yolks
- 1/4 cup all-purpose flour
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

## PREPARATION

**1** Roll out pie dough on a lightly floured surface into an 11-inch circle. Fit into a 9-inch pie pan and trim edges so they overhang by 1 inch. Fold dough under to create a double-thick edge; crimp decoratively. Place in refrigerator to chill while preparing filling.

- 2** Preheat oven to 350°F. Set a rack in lower third of oven. Line a baking sheet with foil and set it on oven rack. In a small bowl, stir together cinnamon and 1 Tbsp. sugar. In a large bowl, whisk together melted butter, buttermilk, egg yolks, flour, vanilla, salt and remaining 1 cup sugar. Pour into chilled pie shell. Sprinkle cinnamon-sugar over custard.
- 3** Set pie on preheated baking sheet and bake for 20 minutes. Without opening oven, reduce temperature to 325°F and bake until pie is set, puffed and golden, about 20 minutes longer. Let cool on a wire rack, then serve, or cover loosely with plastic wrap and refrigerate to serve cold.

# Pumpkin Mousse Pie



Photo: Charles Schiller; Styling: Lynn Miller

Cost per serving: 58¢

This luscious cream pie stays light and fluffy through a little elbow grease. If you want to take it easy, you can use a handheld electric mixer to blend the egg yolk mixture instead of a whisk.

## INGREDIENTS

- 1 9-inch frozen pie crust, thawed
- 1 teaspoon unflavored gelatin
- 1 cup canned pumpkin puree
- 1 teaspoon pumpkin-pie spice
- 1/2 teaspoon vanilla extract
- 3 large egg yolks
- 1/2 cup sugar
- 1 cup heavy cream, whipped to stiff peaks

## PREPARATION

- 1** Place a baking sheet in oven and preheat to 400°F. Bake pie crust until golden brown, 12 to 15 minutes. Place crust on a wire rack to cool completely.
- 2** In a small bowl, sprinkle gelatin over 1 Tbsp. cold water and set aside. In a small

bowl, stir together pumpkin, pumpkin-pie spice and vanilla until well blended. Place 2 inches water in a double boiler and bring to a simmer. Whisk together egg yolks and sugar in top of double boiler and heat, whisking, until mixture

registers 160°F on an instant-read thermometer. Remove from heat and continue to whisk until cool and increased in volume, about 5 minutes. Heat gelatin mixture at 5-second intervals in microwave until dissolved, stirring between intervals. Let cool slightly, then

- whisk into egg yolk mixture.
- 3** Fold pumpkin mixture into yolk mixture. Fold in whipped cream. Scrape filling into cooled pie crust and spread evenly. Cover lightly with plastic wrap and refrigerate until set, at least 4 hours and up to 1 day.

# Cranberry Swirl Cheesecake



Photo: Charles Schiller; Styling: Lynn Miller

Cost per serving: 93¢

Serve up a classic dessert with a little twist: cranberries.

## INGREDIENTS

### CRUST:

- 9 whole graham crackers (1 1/3 cups ground)
- 1 tablespoon sugar
- 5 tablespoons unsalted butter, melted

### FILLING:

- 12 ounces cream cheese, at room temperature
- 2/3 cup sugar
- 1 large egg plus 1 large yolk, at room temperature
- 6 tablespoons sour cream, at room temperature
- 1 teaspoon vanilla extract
- 1/2 cup whole-berry cranberry sauce, pureed and strained (about 5 Tbsp. after straining)

## PREPARATION

- 1 Preheat oven to 350°F; line a rimmed baking sheet with foil.  
**Make crust:** Place graham crackers in a food processor and process until finely ground. Add 1 Tbsp. sugar and butter and process until crumbs are moistened. Press mixture evenly across bottom and up sides of a 9-inch pie plate, packing tightly. Bake until crust is crisp, 6 to 8 minutes. Cool completely on a wire rack.
- 2 **Make filling:** In a large bowl, using an electric mixer on medium speed, beat cream cheese and sugar until fluffy. Add egg and yolk and beat until incorporated. Stir in sour cream

- and vanilla. Scrape down sides of bowl and stir until combined.
- 3 Scrape half of filling into prepared crust. Dollop half of cranberry puree on top of filling. Top with remaining filling and then puree. Use a knife to swirl puree through filling, creating a marbled design, taking care not to drag crumbs from crust into filling. Place pie on lined baking sheet and bake until set around edges but still slightly jiggly in center, about 35 minutes. Transfer to rack to cool completely, then loosely cover with plastic wrap and refrigerate for at least 4 hours and up to 2 days.

# Mince Tart



Photo: Ben Fink;  
Styling: Stephana Bottom

Cost per serving: 44¢

Tiny individual tarts are ideal for entertaining and for portion control. These have all the same mince pie flavor, but just come in a smaller size.

## INGREDIENTS

### PASTRY:

- All You Classic Pie Crust

### FILLING:

- 1 Granny Smith apple, peeled, cored, finely chopped
- 1/2 cup raisins
- 1/2 cup golden raisins
- 1/4 cup sugar
- 2 tablespoons unsalted butter, melted
- 1 tablespoon lemon juice
- 1/4 teaspoon cinnamon
- 1/4 teaspoon allspice
- 1/4 teaspoon nutmeg
- 1 large egg, lightly beaten

## PREPARATION

- 1 Working with 1 dough disk at a time, roll into a 1/4-inch-thick circle. Use a 3-inch cookie cutter to cut out 4 circles, reserving scraps. Repeat with remaining dough disk. Gather scraps; roll out. Use the edge of a round cookie cutter to form small leaves. Score down center of leaves with a sharp knife to make decorative veins.
- 2 Preheat oven to 375°F. Coat 8 cups of a nonstick 12-cup muffin tin with cooking spray. Line cups with a circle of pastry, pressing dough into corners.

- 3 **Make filling:** Mix apple, all raisins, sugar, butter, lemon juice, cinnamon, allspice and nutmeg in a bowl. Spoon evenly into pastry-lined muffin cups. Cover each with 1 or 2 pastry leaves. Lightly brush leaves and pastry edges with egg. Bake until golden brown, 40 to 45 minutes. Cool slightly in pan on a wire rack, then gently lift out tarts, transfer to rack and let cool completely.



# Cranberry-Pear Pie



Photo: Charles Schiller; Styling: Lynn Miller

Cost per serving: 93¢

This recipe uses a combination of pears, frozen or fresh cranberries and dried cranberries to complete this delectable pie.

## INGREDIENTS

### CRUST:

- 2 2/3 cups all-purpose flour
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 12 tablespoons cold unsalted butter, cut into pieces
- 1/4 cup cold vegetable shortening, cut into pieces

### FILLING:

- 3 large ripe but firm pears, peeled, cored and sliced (about 1 lb. 10 oz.)
- 1 1/2 cups fresh or frozen cranberries
- 1/2 cup dried cranberries
- 3/4 cup sugar
- 2 tablespoons cornstarch
- 1 teaspoon grated lemon zest
- 1/2 teaspoon ground ginger
- 1/4 teaspoon salt
- 1 tablespoon milk
- 1 tablespoon coarse sugar

## PREPARATION

**1 Make crust:** Mix flour, sugar and salt with a fork. Cut in butter and shortening with a pastry blender or 2 knives. Drizzle in 5 Tbsp. of ice water, stirring with a fork until dough just comes together. Divide dough into halves; shape each into a disk. Wrap in waxed paper; chill for at least 30 minutes. Preheat oven to 425°F; line a baking sheet with foil. On a lightly floured surface, roll out one disk to a 12 1/2 inch round. Ease dough into a 9-inch pie plate and trim to edge; chill at least 30 minutes.

**2 Make filling:** Stir together pears, fresh and dried cranberries, sugar, cornstarch, lemon zest, ginger and salt. Transfer mixture to pie shell. On a lightly floured surface, roll out remaining dough disk to a 13 1/2-inch round. Lay dough over

filling and trim edges, leaving a 1-inch overhang. Fold edge under bottom crust, press to seal and crimp. Brush top with milk and sprinkle with coarse sugar. Using a small sharp knife, cut four vents in top crust.

**3** Place pie on lined baking sheet; bake for 10 minutes. Lower oven temperature to 350°F and continue to bake for about 55 minutes, until crust is golden brown. Let pie cool on a wire rack. Serve warm or at room temperature.



# Double Coconut Cream Pie



Photo: Ryan Benyi; Styling: Lynn Miller

Cost per serving: 90¢

The layers of coconut and fluffy cream in this decadent pie conceal a secret ingredient: a thin layer of melted chocolate. That's a surprise everyone's sure to love!

## INGREDIENTS

- 5 cups sweetened flaked coconut
- 7 tablespoons unsalted butter
- 1/2 cup chocolate chips
- 2 large eggs
- 1/2 cup sugar
- 1/4 cup all-purpose flour
- 1/2 teaspoon vanilla extract
- 2 cups whole milk
- 3/4 cup heavy cream
- Additional sweetened flaked coconut, toasted, optional

## PREPARATION

**1** Preheat oven to 350°F. Mist a 9-inch pie plate with cooking spray. Place 3 cups coconut in a bowl. In a pan, melt 5 Tbsp. butter. Stir butter into coconut until moistened. Press mixture into bottom and sides of pie plate. Bake until crust is deep golden brown, 25 to 30 minutes. Check often—if edges are browning before bottom,

cover edges with strips of foil. Transfer crust to a wire rack. Sprinkle chocolate chips over hot crust and let stand for 5 minutes, until melted. Gently spread chocolate over bottom of crust. Refrigerate crust for 10 to 15 minutes.

**2** In a bowl, whisk eggs, sugar, flour and vanilla until smooth. Warm milk in a pan over medium heat until nearly simmering. Whisking

constantly, slowly pour hot milk into egg mixture. Return milk mixture to pan. Cook over low heat, stirring constantly, until mixture begins to boil and thickens enough to coat back of a spoon, about 5 minutes. Remove from heat, stir in remaining 2 cups coconut and 2 Tbsp. butter; let stand 10 minutes, stirring occasionally. Pour custard into crust.

Cover with plastic wrap, pressing directly against surface of custard, and chill completely, about 1 1/2 hours.

**3** Using an electric mixer, beat cream until stiff peaks form. Spread whipped cream over custard, swirling decoratively. Chill pie for 30 minutes. Sprinkle with toasted coconut before serving, if desired.

## Bonus Recipe

### ALL YOU Classic Pie Crust

Prep: 15 min. Chill: 1 hr.  
Yield: 1 double-crust 9-inch piecrust  
Cost per serving: 10¢

#### INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1/2 tsp. salt
- 10 Tbsp. unsalted butter, chilled, cut into small pieces
- 6 Tbsp. vegetable shortening, chilled, cut into small pieces

#### PREPARATION

- 1** In a food processor, pulse together flour and salt. Add butter and pulse until butter is broken up into pieces no larger than peas. Add shortening and pulse until mixture resembles course cornmeal, with some pieces of butter still visible.
- 2** Sprinkle 1/3 cup iced water on top and pulse until dough just comes together, adding more water if necessary, 1 Tbsp. at a time.
- 3** Turn out dough onto a lightly floured surface and knead gently to bring together. Divide dough in half and shape each piece into a disk. Wrap in plastic and chill for at least 1 hour and up to 2 days.

#### TO BAKE BLIND\*:

Preheat oven to 400°F. Roll out 1 dough disk to a 12-inch circle. Transfer dough to a 9-inch pie plate. Trim dough, leaving a 1-inch overhang. Fold overhang under to form a double-thick edge; crimp edge decoratively. Line crust with parchment and fill with dried beans or pie weights. Bake for 20 minutes. Remove parchment and beans. Continue baking, 5 minutes longer for a partially baked crust, 10 to 12 minutes longer for a fully baked crust.

\*Baking blind is a cooking term that means fully baking the pie crust without the filling.