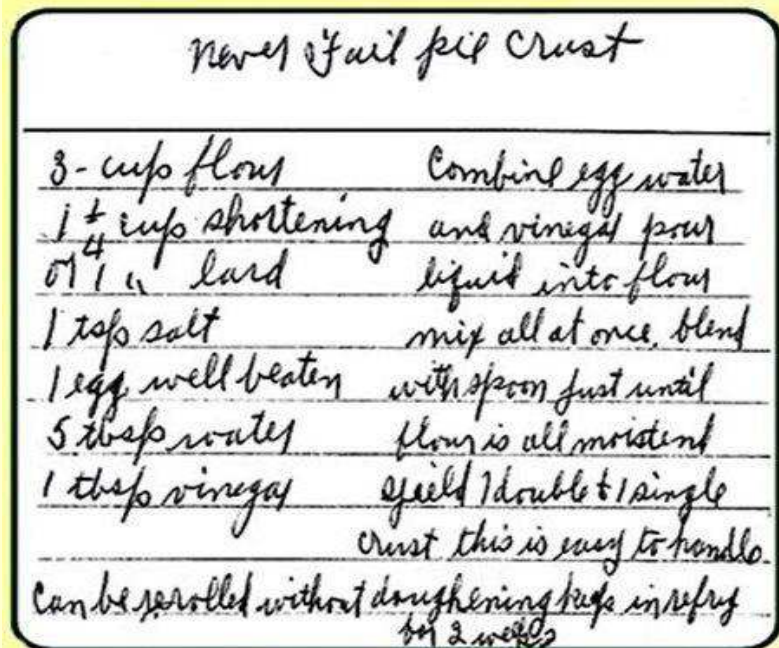


Mom's Never Fail Pie Crust



Nothing in mom's notes says where her pie crust recipe came from. Her mom and all her sisters were big pie bakers. Grandma Hornung is going to get the credit for this recipe. Maybe even her mother grandma Linden passed it along.



Recipe# pie 01

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Turtle Pumpkin Pie ©



The origin of this recipe remains a mystery. Family members state they were first introduced to it by me 5 or 6 years at holiday family dinner. It seems to be a recent addition to the recipe collection. Hopefully it will surface someday!

INGREDIENTS:

- 1/4 cup plus 2 tbsps. - Smucker's Sugar Free Caramel Topping
- 1 - Graham Cracker Pie Crust - HONEY MAID or Keebler® Ready Crust® Reduced Fat
- 1/2 cup plus 2 tbsps. - PLANTERS Pecan Pieces (divided)
- 1 cup - Skim Milk (cold)
- 2 pkg. (1.34 oz. each) - Vanilla Flavor Instant Pudding. JELL-O (Sugar-Free) or quality substitute.
- 1 cup - Pumpkin (canned) * 1 tsp. - Ground Cinnamon
- 1/2 tsp. - Ground Nutmeg
- 1 tub - (8 oz.) Cool Whip "Free" Whipped Topping, (thawed, stirred)

DIRECTIONS:

- 1.) POUR 1/4 cup Caramel Topping into crust. Sprinkle with 1/2 cup Pecans.
- 2.) BEAT Milk, Pudding Mixes, Pumpkin and Spices with whisk until blended. Stir in 1-1/2 cups Cool Whip. Spread into crust.
- 3.) REFRIGERATE at least 1 hour. Top with remaining Cool Whip, Caramel Topping and Pecans just before serving.

Recipe# pie 03

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Ken's Sugar-Free Pumpkin Pie



After years of enjoying my mom's (and many other) pumpkin pie, the need for a Sugar Free version arose. Remember the baker makes it good, not the recipe.

INGREDIENTS:

- 1 - Pie Crust (Unbaked)
- 1 can (15 oz) - Pumpkin (not Pumpkin Pie Mix)
- 2 tbsps. whipped butter (softened) {} 1/4 cup - Splenda
- 1 can (12 oz) - evaporated Fat-Free Milk
- 3 - Egg Whites or 1/2 cup Fat-Free Egg product
- 1 1/2 tps. - Pumpkin Pie Spice {} 1/8 tsp. - Salt
- 1/2 tsp. - Pumpkin Pie Spice {} 1/2 tsp. - ground Cinnamon
- 1/4 tsp. - ground Nutmeg {} 1/2 tsp. - Vanilla

DIRECTIONS:

- 1.) Heat oven to 350°F. Cover edge of pie Crust with 2 to 3-inch strip of foil to prevent Excessive browning.
 - 2.) Place Pumpkin in a large bowl, add Butter and mix well.
 - 3.) Using an electric mixer, mix in Splenda, Milk, Egg Whites, Pumpkin Pie Spice, Salt, Cinnamon, Nutmeg, and Vanilla. Beat on medium speed until mixture is smooth.
 - 4.) Pour filling into unbaked pie crust. Bake about 45 minutes, or until knife inserted in center comes out clean.
 - 5.) Cool on cooling rack at least 1 hour Before serving. After cooling, pie can remain at room Temperature up to an additional 5 hours, then should be covered and refrigerated.
- (Makes: 8 servings) **Recipe# pie 04** age 4

Ken's version Peanut Butter Pie



Servings: 6 * Serving size: 1 slice * Prep time: 2 hours
The origin of this recipe is a mystery. This could easily be converted to Sugar-Free, why it has not is a mystery. Sugar content varies in other Peanut Butter pies recipes, (18gm to 39gm). You can easily convert using Sugar-Free Confectioners Sugar and Sugar-Free Cool Whip. The taste is still great.

INGREDIENTS:

- 1 cup - Peanut Butter (crunchy)
- 8 oz. - Cream Cheese
- 2 cups - Sugar (confectioners)
- 16 oz. - Cool Whip
- 1 - 9-inch Pie Crust (frozen)

DIRECTIONS:

- 1.) Mix, Peanut Butter, Cream Cheese, Confectioner's Sugar, and 2/3 Cool Whip.
- 2.) Bake frozen pie shell as directed by the brand you use.
- 3.) Place baked pie shell in glass pie dish. Fold Peanut Butter mixture into shell \and spread remaining Cool Whip on top.
- 4.) Chill for 1-1/2 to 2 hours or until firm.

HINT: Can be frozen to be used later.

Recipe# pie 02

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