

Mom's Nectarine Berry Pie



No information for the origin of this recipe, do not remember nectarines at Hornung home place, but who knows. Mom's recipe card is two-sided

Nectarines Berries Pie.

2 pkgs each 3oz cream cheese
 1 c sifted confectioners sugar
 1 c heavy ~~sour cream~~ whipping cream
 1 pie shell baked
 3 or 4 nectarines
 1 tbs cornstarch
 $\frac{1}{4}$ cup sugar
 2 tbs cold water
 1 c. lemon juice

1 cup sliced strawberries
 over

soften cheese gradually mix in confectioners sugar
 continue to mix if necessary until smooth
 Whip cream blend into cheese. Spoon into pie shell. spread evenly. Slice nectarines on cream layer. refrigerate.

in small saucepan stir sugar + corn starch with water + lemon juice + 2 tbs water + stir until smooth. With a fork crush berries stir in cornstarch mixture cook over low heat until thickened & clear cool slightly spoon on nectarines in pie shell Chill makes ⁸ ~~servings~~

Mom's Rhubarb Custard Pie



Grandma Hornung's Rhubarb patch surely influenced another of mom's pie recipes. This pie is a must on your dessert table!

Rhubarb
~~Strawberry~~ Custard pie 8 in pie

2-eggs
 2-tbsp milk
 $1\frac{1}{2}$ cups sugar
 3-tbsp flour

$\frac{1}{2}$ tbs nutmeg
 3-cups cut up pink rhubarb
 2 tbs butter
 Heat oven to 400.

Beat eggs lightly add milk. Mix sugar, flour, butter & nutmeg; stir in. Mix in rhubarb. Pour in pastry lined pie pan. Dot with butter. Cool with lattice top. Bake 50-60 min until nicely browned

Mom's Strawberry Pie



Sad that so many recipe origins are lost forever. The Hornung home place strawberry patch influence remains intact in what appears to be a later time frame influence.

INGREDIENTS:

- 1 cup - Sugar
- 2 cups - Water
- 2 tbsp. - Cornstarch
- 1 box - Strawberry Jell-O
- 1 qt. - fresh Strawberries
- 1 - Mom's Never Fail Pie Crust (baked)

DIRECTIONS:

- 1.) Cook, Water, Sugar & Cornstarch, bring to a boil, stir till thickened. While hot, stir in Strawberry Jell-O
- 2.) Refrigerate till slightly cooled, 15 - 20 minutes.
- 3.) Mix in Strawberries and place in pie shell, refrigerate till set and serve.

Mom's Sugar Pie



Another recipe from a two-sided recipe card. When this recipe originated, Sugar-Free was an unknown quantity. This could have been Grandma Ellen Croy's recipe. She was also a good baker.

