

22 Easy

# Pie Recipes

for Any Occasion



RECIPE  LION



## 22 Easy Pie Recipes for Every Occasion

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## Letter from the Editor

Dear Cooking Enthusiast,

There is never a bad time for pie; you can easily make this dessert fit whatever occasion you need it for since, with a good crust, you can fill it with whatever you want. From fruit pies to chocolate and pumpkin pies, this eCookbook is a great collection of amazing pie recipes. You are sure to find one that will be perfect for your party, dinner, or Tuesday night. All of these pie recipes are super easy so you'll have more time to make dinner or enjoy guests' company rather than worry about baking your dessert.

*22 Easy Pie Recipes for Every Occasion* is sure to become your go-to guide for pie-making recipes with its complete catalogue of delicious pie recipes. Filled with delicious and creative pies like the "Duck Dynasty' Pie" (pg. 11) and the "No-Bake Strawberry Kool-Aid Pie" (pg.28), you are sure to find a great dessert recipe for your friends and family to share and enjoy. Be sure to print out this great collection of easy pie recipes so that you'll always have it on hand when you need a pie.

For more delicious dinner recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Happy pie making!

Sincerely,

*The Editors of RecipeLion*

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# Easy Pie Recipes

## Mile High No-Bake Banana Split Pie

By Danelle from [Let's Dish](#)

When summertime rolls around, nothing satisfies the sweet tooth quite like a banana split for dessert. With this easy recipe for Mile High No-Bake Banana Split Pie, you can take that treat and make it easily shareable for a crowd because who wants to eat dessert alone? Of all the no bake dessert recipes we've come across, this easily tops our list of the most indulgent and most sinfully sweet... in the best possible way, of course! Swap the graham cracker crust for a chocolate crumb crust for a fun variation on the original no bake pie recipe. Either way this summer treat is a winner!



### Ingredients

#### Crust:

- 1 1/2 cups graham cracker crumbs
- 6 tablespoons butter, melted
- 1 tablespoons sugar

#### Filling:

- 8 ounces cream cheese, softened
- 1/4 cup sugar
- 8 ounces frozen whipped topping, thawed
- 2-3 bananas, sliced

- 1 (20 ounce) can pineapple tidbits, well drained
- 16 ounces strawberries, hulled and sliced

#### Topping:

- 2 cups frozen whipped topping, thawed
- 1/2 cup chopped nuts (pecans, walnuts, almonds, or a combination)
- Hot fudge topping or chocolate syrup
- Maraschino cherries

## Instructions

1. Lightly grease a 9-inch deep dish pie pan. In a medium bowl, combine the graham cracker crumbs, melted butter and sugar.
2. Press the crumb mixture into the bottom and up the sides of the pie pan. Refrigerate for 10-15 minutes.
3. Meanwhile, beat the cream cheese with an electric mixer until light and fluffy. Mix in the sugar.
4. Fold in the whipped topping until thoroughly combined.
5. Spread the cream cheese mixture evenly into the graham cracker crust.
6. Arrange the banana slices over the filling, followed by the pineapple and strawberries.
7. Cover with 2 cups of whipped topping and smooth the top. Sprinkle with chopped nuts.
8. Drizzle the fudge or chocolate syrup over the top. (If using hot fudge, heat just until it can be drizzled, or you'll melt your whipped cream layer!). Garnish with maraschino cherries.
9. Refrigerate for at least 4 hours before serving.

## Magic Cream Pie

By Amanda Formaro for RecipeLion

Cool, creamy pies always make a great dessert during the warmer months or any time of year. This recipe for Magic Cream Pie is simply magical because it's a basic custard pie recipe with a meringue topping that can be adapted to create a variety of flavors of pie. You can make a simple vanilla cream pie with this recipe, a butterscotch pie like the one pictured, a coconut cream pie, chocolate meringue pie, and more!



### Ingredients

- 1/2 cup sugar
- 3 tablespoons cornstarch
- 1/2 teaspoon salt
- 1 1/3 cups Carnation Evaporated Milk
- 1 cup water
- 3 egg yolks
- 1/2 teaspoon vanilla
- 1 (9-inch) graham cracker crust or baked pie crust

### Meringue Topping:

- 3 egg whites
- 1/3 cup sugar

## Instructions

### Make the filling:

1. Combine sugar, cornstarch, salt, water and evaporated milk in a medium saucepan over low heat. Cook until slightly thickened (about 12 to 15 minutes), stirring occasionally.
2. Whisk egg yolks in a small bowl. Slowly dribble in small amounts of the cooked custard mixture to temper the yolks. Once you've added about 1/4 cup of the hot custard, go ahead and add the yolk mixture into the saucepan with the rest of the custard. Cook 3 to 4 minutes longer. Add vanilla and stir well. Pour custard into cooled baked or graham cracker pie shell. Cool completely.

### Make the meringue:

1. Preheat oven to 350 degrees F.
2. In a mixer with whisk attachment at medium-high speed, whip egg whites until frothy; gradually add sugar while continuing to beat, until meringue holds soft peaks. Place meringue on cooled pie filling, sealing meringue to edge of pie crust. Place the flat side of a spoon on the meringue and lift straight up to create curly decorations in the topping.
3. Brown in preheated oven 13-16 minutes.

## Flavor Variations

### Coconut Cream Pie:

Add 1/2 cup sweetened shredded coconut to finished filling before adding to pie crust. Sprinkle 1/3 cup sweetened shredded coconut on top of meringue before browning.

### Chocolate Meringue Pie:

Increase sugar in filling by 1/4 cup (for a total of 3/4 cups). Add 2 ounces melted unsweetened baking chocolate to finished filling before adding to pie crust. Top with meringue and brown as directed above.

### Banana Cream Pie:

Slice 3 firm but ripe bananas and cover bottom of pie shell. Pour filling over bananas and continue as directed above. Optional: replace vanilla extract with banana extract. Top with meringue and brown as directed above.

### Butterscotch meringue Pie:

Replace sugar in filling with 3/4 cup packed brown sugar. Top with meringue and brown as directed above.

### Fruit Cream Pie:

Fold 3/4 cup drained, chopped peaches, berries or chopped pineapple into the finished filling before adding to the pie crust. Top with meringue and brown as directed above.

## Old Fashioned Amish Lemon Sponge Pie

By Arlene from [Flour on my Face](#)

Lemon sponge pies are very typical Amish recipes, and this one is an age-old favorite. Old Fashioned Amish Lemon Sponge Pie is an easy pie recipe that makes a refreshing lemon pie, which is served chilled. It has very nice texture and flavor that make it a definite crowd-pleaser. If you love vintage dessert recipes, we know you'll want to make this pie every time you're craving something sweet. All you need are 7 simple ingredients to make it!



### Ingredients

- 2 eggs, separated
- 2 tablespoon flour
- 1 cup milk
- 1 cup sugar
- 1 tablespoon butter, softened
- 1 lemon, juice and zest ( 1/3 cup)
- 1 unbaked pie crust

## Instructions

1. Preheat oven to 300 degrees F. Prepare your pie crust and line an 8" pie pan with it.
2. Put your crust in the fridge while you prepare the pie filling.
3. Cream the butter and the sugar together with a wooden spoon until combined. There is no creaming of the butter and sugar in the modern sense of the word. 1 tablespoon of butter and 1 cup of sugar will not really "cream" together.
4. Beat the egg yolks into the cup of milk and slowly added the flour.
5. In a separate bowl beat the egg whites until stiff peaks form. Once you have the egg whites ready you can safely add the lemon juice and lemon zest to your egg and milk mixture.
6. Stir to mix everything together and fold your stiffly beaten egg whites into the milk mixture.
7. Pour into chilled pie crust and bake for 50 to 60 minutes.

## “Duck Dynasty” Pie

By Diane from [Recipes for Our Daily Bread](#)

Fans of the reality TV show, Duck Dynasty, will flock to this recipe. “Duck Dynasty” Pie is a version of the Duck Commander’s cream cheese pie. The recipe itself is easy, but allow plenty of time to make it because the pie needs time to set and chill. Fortunately, this is hands-off time, so you can work on other things in the meantime. This recipe uses blueberry pie filling, but you can use the pie filling of your choice. Top with Cool Whip and crushed vanilla wafers to complete the dessert.



### Ingredients

- 1 - 1/2 cups crushed vanilla wafers
- 1 cup chopped pecans
- 1 stick melted butter (Duck Commander used 5 TBS)
- 1 package cream cheese
- 1 - 14 ounce can of sweetened condensed milk
- 1/3 cup lemon juice
- 1 - 21 ounce can of your favorite pie filling

## **Instructions**

1. Preheat the oven to 350 degrees.

### **Crust layer:**

1. Crush vanilla wafers to equal 2 cups.
2. Add the melted stick of butter.
3. Mix in 1 cup of chopped pecans.
4. Save about 8 tablespoons of the crust mixture to top the dessert.
5. Add the pie crust mixture in the bottom of a 9 inch pie pan OR 8 individual ramekins.
6. Bake the crust 10 to 15 minutes and allow to completely cool.

### **Cream cheese mixture:**

1. Mix together the lemon juice, condensed milk, and the cream cheese.
2. Once the crust has completely cooled, add the cream cheese mixture evenly on the pie or divide evenly on the 8 ramekins.
3. Place the layered crust with the cream cheese mixture in the refrigerator for 6 or more hours.
4. When you are ready to eat this dessert, add your favorite pie filling to the top.
5. Garnish with a little Cool Whip and about 1 Tablespoon of reserved crust to the ramekins.

## Seven Layer Ice Cream Pie

By Dorothy from [Crazy for Crust](#)

This no bake dessert recipe is layer upon layer of deliciously sweet ingredients. Seven Layer Ice Cream Pie is a colorful, festive summer pie that's perfect to serve at a birthday party or whenever you need a cold treat. The pie includes an Oreo crust, pretzel crust, vanilla ice cream, peanut butter, hot fudge, caramel and chocolate sauces, and sprinkles. Plus, you don't even need to turn on the oven for this pie. It really is seven layers of wonderful.



### Ingredients

#### For the crust:

- 2 cups Oreo cookie crumbs (about 16 cookies)
- 2 cups mini pretzel twists
- 8 tablespoons butter, melted

#### For the filling:

- 1 container (1.5Q) Breyer's Vanilla Ice Cream
- 1/3 cup peanut butter
- 6 Oreos, Chopped
- 1/4 cup Hot Fudge Sauce (Breyer's Hot Fudge Sauce)
- 1/4 cup Chocolate Sauce (Breyer's Chocolate Flavored Sauce)
- 1/4 cup Caramel Sauce (Breyer's Caramel Flavored Sauce)
- 1/4 cup chocolate sprinkles
- 1/4 cup rainbow sprinkles

## Instructions

1. Remove ice cream from freezer to get soft enough to stir while you make the crust.
2. Pulse 16 Oreo cookies in a food processor until only fine crumbs remain. Place in a medium bowl. Add pretzels to the food processor and pulse until there are only small pieces, add to Oreo crumbs. Stir in melted butter with a fork. Press into the bottom and up the sides of a 9.5" or 10" pie plate. (If you are using a 9" pie plate, you can use all the crust (it will be thicker) but you won't be able to fit the entire container of ice cream, so use about 3/4 of the container.) Freeze crust until ready to fill.
3. Place peanut butter in a large bowl. Heat for 30 seconds in the microwave, stir to smooth it out. Add the container of ice cream that's been softening on your counter. Add hot fudge sauce and remaining 6 chopped Oreos. Fold all ingredients together. (You don't want to incorporate the peanut butter and hot fudge totally, just make ribbons throughout the ice cream.)
4. Pour ice cream into prepared crust and smooth the top. Top with hot fudge, caramel, and both sprinkles. Place in freezer to harden. (Either place in a Tupperware container that will hold the pie plate, or once it's frozen cover it with plastic wrap.)

# Chocolate Pie Recipes

## Chocolate Cream Brownie Pie

By Christy from [The Girl Who Ate Everything](#)

It seems that we have hit the pie jackpot with this heavenly dessert recipe. Chocolate Cream Brownie Pie is made for chocolate and brownie lovers. So, if you consider yourself to be one of those, you're in for a real treat. Layer upon layer reveals something new that makes each bite absolutely delicious. Cut in and discover for yourself why we consider this to be one of the tastiest cream pie recipes we've ever tasted. We're sure that you'll agree!



### Ingredients

- 2 (9" deep dish) pie crusts, unbaked
- 1 (18-20 ounce) brownie mix, and ingredients called for on the package
- 1 recipe Chocolate Cream (recipe below)
- 2 cups whipped cream
- chocolate shavings

### Chocolate cream:

- 2 tablespoons unsalted butter
- 1 1/3 cups semisweet chocolate, chopped
- 1 teaspoon vanilla extract
- 2/3 cup granulated sugar
- 3 tablespoons cornstarch
- 2 tablespoons unsweetened cocoa powder
- 1/8 teaspoon salt
- 3 large egg yolks
- 1 cup heavy cream, divided
- 2 cups milk (not skim)

## Instructions

### For the brownies:

1. Preheat the oven to 350 degrees. Using a fork, prick the pie crust. Make your brownie batter according to the package directions. Split brownie batter evenly between the two pies.
2. Bake 30 to 35 minutes or until crust is golden brown and center of brownie is set. You may want to cover the pies with foil after 15 to 20 minutes to prevent crust from burning. Cool completely.
3. While your brownies are baking, begin the chocolate cream.

### For the chocolate cream:

1. Place the chopped chocolate, butter, and vanilla extract in a 2-quart mixing bowl; set aside.
2. In a medium saucepan away from heat, whisk together the sugar, cornstarch, cocoa and salt. Whisk in 1/4 cup of cold heavy cream until the mixture is smooth, with no lumps. Repeat with another 1/4 cup of the cream. Whisk in the egg yolks.
3. Place the saucepan over medium heat, and gradually whisk in the remaining cream and milk.
4. Bring to a boil, whisking constantly as the mixture thickens; boil for one minute. It will turn from runny to thick quickly so keep your eye on it. If you don't make sure it thickens, your mixture will not set up when it cools.
5. Remove the pan from the heat and pour the mixture over the reserved chocolate and butter.
6. Whisk until the chocolate is melted and the mixture is smooth.
7. Pass the filling through a strainer into a bowl to remove any lumps.
8. Place plastic wrap or buttered parchment paper on the surface to prevent a skin from forming, and chill thoroughly.
9. Once brownie-crust and chocolate cream are cooled, divide the chocolate cream evenly between the two pies.
10. Top with whipped cream and chocolate shavings. Chill until serving. If making ahead don't top with whipped cream until right before serving.

## Southern Chocolate Chess Pie

By Paula from [Call Me PMc](#)

Southern Chocolate Chess Pie is a classic Southern dessert that has been around for ages. Though the origin of its unique name is unknown, tasters are in agreement that this is one delicious pie. This pie recipe is easy to make and will be finished in one hour. Using a refrigerated pie crust helps cut down the time. If you want to impress your family but don't want to spend hours in the kitchen, then this is the dessert for you.



### Ingredients

- 1 1/2 cup sugar
- 3 1/2 tablespoon cocoa
- 4 ounce evaporated milk
- 2 eggs, room temp and slightly beaten
- 1/2 stick butter, melted
- 1 teaspoon vanilla
- 1 refrigerated pie crust

### Instructions

1. Preheat oven to 350 degrees F.
2. Form pie crust in a 9 inch pie pan, set aside. With a whisk, mix sugar, cocoa, eggs, butter and vanilla together until well combined. Whisk in milk.
3. Pour into unbaked pie crust.
4. Bake for 45 minutes until center of pie is set. Serve at room temp or chilled in refrigerator.

## Cheater's Chocolate Coconut Cream Pie

By Stephanie from [Silver Boxes](#)

Take much of the legwork and the guesswork out of making your own homemade pies by following along with this easy recipe for Cheater's Chocolate Coconut Cream Pie. You get the same delicious results as a pie made completely from scratch, but you save yourself a lot of the trouble and time in the kitchen. What could be better than a practically effortless easy pie recipe that features coconut, cream cheese, chocolate and vanilla puddings? Not much! Give this coconut cream pie recipe a shot and you'll never go back to your other boring pie recipes again.



### Ingredients

- 1 Pie crust
- 1 package cream cheese, softened and divided in two
- 1 package vanilla instant pudding
- 1 package chocolate instant pudding
- 2 cups milk, divided in two
- 1 cup coconut, divided in two
- 4 cups whipped topping, divided

### Instructions

1. Bake pie crust according to package directions. Cool.
2. Mix chocolate pudding mix with 1 cup milk until well combined. Add half of the package of cream cheese & mix well. Add 1/2 cup coconut. Fold in 1 cup whipped topping. Mix well. Pour into cooled pie shell.
3. Repeat process with vanilla pudding. Carefully spread vanilla mixture over chocolate mixture. Top with the remaining whipped topping.
4. Let set in the refrigerator for about 1 hour.

## French Silk Chocolate Pie

For a sweet finish to your Thanksgiving feast - or any meal - try this creamy, rich French silk pie. It's a great party dessert because it's beautiful, easy to make and will wow your guests.



### Ingredients

- 1 (15-ounce) package refrigerated pie crust
- 3 ounces unsweetened chocolate, cut into pieces
- 1 cup butter, softened
- 1 cup sugar
- 1/2 teaspoon vanilla
- 4 pasteurized eggs or 1 cup refrigerated or frozen fat-free egg product, thawed
- 1/2 cup whipping cream, whipped, sweetened
- Chocolate curls, if desired

### Instructions

1. Preheat oven to 450 degrees F. Prepare pie crust as directed on package for one-crust baked shell using 9-inch pie pan. Bake for 9 to 11 minutes or until light golden brown. Cool 30 minutes or until completely cooled.
2. Melt chocolate in small saucepan over low heat; cool. In small bowl, beat butter until fluffy. Gradually add sugar, beating until light and fluffy. Add cooled chocolate and vanilla; blend well. Add eggs 1 at a time, beating at high speed for 2 minutes after each addition. Beat until mixture is smooth and fluffy.
3. Pour into cooled baked shell. Refrigerate at least 2 hours before serving.
4. Top with whipped cream and chocolate curls. Store in refrigerator.

# Peanut Butter Pie Recipes

## Perfect Peanut Butter Cup Pie

By Reeni from [Cinnamon Spice & Everything Nice](#)

If you're crazy for peanut butter, we have an awesome easy pie recipe that's loaded with peanut butter, just for you! With a chocolate cookie crust, a rich peanut butter filling and a chocolate topping dotted with chopped peanut butter cups, this Perfect Peanut Butter Cup Pie recipe is bursting with amazing flavors. A guilty pleasure treat that will leave you wanting a second slice, this is one of our all-time favorite dessert recipes with peanut butter.



### Ingredients

#### For the crust:

- 2 cups chocolate cookie crumbs
- 6 tablespoons salted butter, melted

#### For the filling:

- 12 ounces cream cheese, at room temperature
- 1 + 1/2 cups creamy peanut butter
- 1 cup sugar
- 1/2 teaspoon vanilla extract
- 1 cup heavy cream

#### For the topping:

- 2 tablespoons sugar
- 1/2 cup heavy cream
- 1/2 cup semi-sweet or milk chocolate chips or bar, chopped
- 4 tablespoons salted butter
- 1/2 teaspoon vanilla extract
- 14 Reese's peanut butter cups, rough chopped

## Instructions

1. Preheat oven to 350 degrees F. Add the cookie crumbs and butter to a food processor and process until combined, scraping down the sides of the bowl if needed.
2. Press evenly into a 9" pie pan. Bake for 10 minutes then allow to cool completely before filling.
3. Beat the cream cheese and peanut butter together on medium speed until light and fluffy about 5 minutes.
4. Add sugar and vanilla; beat on medium speed until light and fluffy about 5 more minutes.
5. In a separate bowl beat heavy cream until stiff; when the beater is lifted it shouldn't drip off.
6. Add the cream to the peanut butter mixture and fold in until well blended. Spoon into the crust. Refrigerate 1 to 2 hours.
7. To make the topping combine sugar and cream in a small saucepan and bring just to a boil; remove from heat and immediately add the chocolate, butter and vanilla. Whisk until smooth and all the chocolate is melted. Cool the mixture until it is lukewarm but still liquidy.
8. Carefully pour over the pie (you can leave a few tablespoons for drizzling over the PB cups) and evenly spread from edge to edge. Sprinkle peanut butter cups evenly over top and gently press them into the chocolate. Drizzle lightly all over with remaining chocolate.
9. Refrigerate at least 4 hours or overnight before serving.
10. Cut with a sharp knife dipped in hot water then dried; wipe clean and dip again after each cut.

## Five Layer Creamy Peanut Butter Pie

By Angie from [Angie's Southern Kitchen](#)

Five Layer Creamy Peanut Butter Pie is a sinful no bake dessert recipe to fall in love with. An Oreo crust makes the first layer, followed by a creamy peanut butter filling, hot fudge, whipped topping and chocolate drizzle. The best thing about this easy peanut butter pie is that it takes just minutes to throw together! If you're a fan of peanut butter and chocolate, you won't be able to get enough of this quick dessert.



### Ingredients

- 1 1/4 cup creamy peanut butter, plus 2 tablespoons for top of pie
- 1 (8-ounce) package cream cheese, softened
- 1/2 cup sugar
- 2 (8-ounce) containers cool whip "Real" whipped topping, thawed
- 1 prepared chocolate pie crust
- 1 (11.75-ounce) jar Smucker's Hot Fudge Topping
- 2 teaspoon vanilla paste

## Instructions

1. Beat together 1 1/4 cup peanut butter, cream cheese, vanilla paste and sugar in large bowl with an electric mixer on medium, until well combined. Gently mix in 1 container of whipped topping until thoroughly combined.
2. Spoon mixture into pie shell. Using an offset spatula, smooth mixture to edges of pie
3. Reserve 3 tablespoons of hot fudge topping into a squeeze bottle; set aside. Microwave remaining topping on HIGH for 1 minute. Stir. Spread topping over pie, covering entire peanut butter layer. Should use one half of container. Refrigerate until set.
4. Spread remaining container of whipped topping, over hot fudge layer, being careful not to mix the two layers. Place many tablespoons of the whip topping all over then spread, this makes it easier to cover and not mix them together.
5. Use a squeeze bottle to drizzle fudge topping over pie. Place remaining 2 tablespoons peanut butter in another squeeze bottle and squeeze to drizzle in opposite direction from fudge. Refrigerate until ready to slice and serve.

# Fruit Pie Recipes

## Summertime Strawberry Pie

By Tina from [Mommy's Kitchen](http://mommyskitchen.net)

No matter what time of year it is, easy pie recipes always bring the family together. This wonderful Summertime Strawberry Pie is perfect to make in the summer months. It's filled with a strong strawberry flavor, which comes from 1 1/2 pounds of fresh strawberries, strawberry Jell-O, and strawberry extract. Needless to say, if you like strawberries, then you will love this pie. Bring it with you to the neighbor's BBQ or your friend's pool party.



### Ingredients

- 1 cup granulated sugar
- 1/4 cup cornstarch
- 1/4 cup strawberry gelatin
- 1 1/2 cups water
- 1 tablespoon lemon juice
- 1/2 teaspoon strawberry extract
- 1 1/2 pounds fresh strawberries, hulled and sliced in half (about 2 to 3 cups)
- 1 (9") regular pie crust, pre baked

## Instructions

1. Preheat the oven to 350 degrees F.
2. Line the bottom of your pie shell with parchment paper or foil. Place pie weights or dry beans on the paper. Pre bake the pie crust until golden brown, approximately 15 to 20 minutes.
3. When done, remove pie weights, beans, and parchment paper. Let the pie crust cool completely on a wire rack. While your pie crust is cooling, prepare the strawberry filling. Combine the sugar, cornstarch, gelatin, lemon juice, strawberry extract and water in a medium size pot.
4. Bring mixture to a boil, then reduce heat to medium and cook until the mixture thickens, whisking often.
5. Remove from heat and let the mixture cool to room temperature. Arrange the strawberries in the baked pie shell. Pour the filling over the strawberries coating them completely.
6. Refrigerate until set about 2 hours. Store in the refrigerator up to 2 to 3 days. Serve with a dollop of whipped cream.

## Guilty Pleasure Lemon Icebox Pie

By Lindsey from [Life, Love, and Sugar](#)

If you like the creamy consistency of key lime pie, and the tangy flavor of lemon, then you'll love this combination of the two. Guilty Pleasure Lemon Icebox Pie is a creamy icebox pie recipe with a graham cracker crust. The hardest part about making this pie is waiting for it to cool enough to eat it! It's a great summer treat that's refreshing and flavorful. Serve it at any social gathering, and you're sure to receive compliments.



### Ingredients

- 1 3/4 cup graham cracker crumbs (about 14 graham crackers)
- 1/4 cup sugar
- 6 tablespoon butter, melted
- 1 1/4 cups fresh lemon juice (6-8 lemons)
- 2 (14-ounce) cans sweetened condensed milk
- 8 large egg yolks
- 2 tablespoon finely grated lemon zest
- 8 ounce Cool Whip or Homemade Whipped Cream for topping (optional)

## Instructions

1. Grease pie pan.
2. Mix together graham cracker crumbs, sugar and melted butter.
3. Press graham cracker mixture into the bottom and up the sides of a 9 inch pie pan to make the crust.
4. Preheat oven to 325 degrees.
5. In a medium sized bowl, whisk together the lemon juice and sweetened condensed milk.
6. In a large bowl, beat the lemon zest and egg yolks on high until pale.
7. Add sweetened condensed milk mixture to egg mixture and beat until smooth.
8. Pour filling into the pie crust.
9. Bake the pie for about 25 minutes. The edges should be set and the center should jiggle slightly when the pie is moved.
10. Cool for an hour, then refrigerate or freeze for at least 6 hours, depending on preference. The pie should keep for about a week.

## No Bake Strawberry Kool-Aid Pie

By Tina from [Mommy's Kitchen](#)

So easy the kids can help with this fruity no bake dessert. No Bake Strawberry Koo-Aid Pie is a super easy pie recipe that is ready in minutes. Made with Cool Whip, a packet of Kool-Aid and a premade graham cracker crust, all you have to do is mix together the ingredients and let it cool. How cool is that? After it's set and ready to serve, take a slice and see how delicious it actually is. Creamy, fruity and refreshing, it's hard to stop at just one slice.



### Ingredients

- 1 (8-ounce) tub of Cool Whip Whipped Topping
- 1 (14-ounce) can of Sweetened Condensed Milk
- 1 packet of unsweetened strawberry or lemonade Kool -Aid (or flavor of your choice)
- 1 (9 inch) Graham Cracker or Nilla Wafer Pie Crust

### Instructions

1. Add all the ingredients together and pour into a prepared graham cracker crust.
2. Chill about 2 hours then serve.
3. The flavor possibilities are endless my favorites are: Lemon, strawberry, tropical fruit, orange, cherry and pink lemonade.
4. You can also use a bit of food coloring for pies like lemonade. Fruit can be added if you prefer.

## Luscious Limeade Pie

By Christy from [The Girl Who Ate Everything](#)

Using frozen limeade concentrate, a container of Cool Whip and a premade graham cracker crust, this Luscious Limeade Pie recipe is as easy as they come. No oven required for this awesomely simple pie recipe. It's the reason we love no bake dessert recipes so much; you don't need to heat up your kitchen and house in order to make a deliciously rich and creamy treat for dessert. Make this lime-a-luscious pie tonight and impress your family with wow-factor flavors!



### Ingredients

- 1 (6-ounce) can of frozen limeade concentrate
- 1 (14-ounce) can of Eagle Brand Condensed milk
- 1 (8-ounce) container of thawed Cool Whip
- couple drops green food coloring
- 9 inch premade graham cracker crust

### Instructions

1. Thaw out the limeade so that it is runny. Mix it thoroughly with the condensed milk. Stir in food coloring and fold in whip cream.
2. Pour into the graham cracker crust and let set up in the refrigerator for at least an hour.

## Lovely Lemon Icebox Pie

By [Kitchen Nostalgia](#)

Icebox pies are so named because in the past, they were placed in iceboxes (early refrigerators) instead of baked in the oven. That means that this Lovely Lemon Icebox Pie is a no-bake pie, which is great for the summer. The crust is made out graham crackers, and the filling is made with vanilla pudding, yogurt, and lemon juice. This is a refreshing treat on a hot, summer day. Can't you just imagine yourself sitting on your porch with a slice of lemon pie and a book at your side? That's the life.



### Ingredients

#### For the crust:

- 2 cups cookie or graham cracker crumbs
- 2 tablespoon butter, melted
- 3 to 6 tablespoon milk

#### For the filling:

- 3 teaspoon powdered gelatin
- 2 cups vanilla pudding, prepared
- 2 cups low-fat firm yogurt (like Greek yogurt)
- 10 tablespoon powdered sugar
- 3/4 cup lemon juice
- 1 teaspoon lemon zest
- 1 cup low-fat whipped topping

#### For the topping:

- 1 cup low-fat whipped topping
- 1 tablespoon powdered sugar

## **Instructions**

### **For the crust:**

1. Put cookie, melted butter and 3 tablespoon milk in a food processor. Mix until crumbs form a ball. If necessary, add more milk, but the mixture should not be soggy. Press crumbs in bottom and up sides of a 9-inch pie dish.

### **For the filling:**

1. In a small bowl, combine gelatin with 1/4 cup cold water. Let stand 5 to 10 minutes.
2. Mix pudding, yogurt, sugar, lemon juice, lemon zest and 1 cup of low-fat whipped topping. Heat gelatin mixture gently, stirring until dissolved. Add it to lemon filling and stir. Pour into cookie crumbs crust and refrigerate until set.

### **For the topping:**

1. Before serving, top with whipped topping.

# Apple Pie Recipes

## Pastor's Wife Apple Crumb Pie

By Kelly from [Mostly Homemade Mom](#)

This apple pie recipe is legendary. It's won church cook-offs and earned rave reviews from everyone who's enjoyed a taste. Now you can have your own slice of this prize-worthy Pastor's Wife Apple Crumb Pie. Following this simple pie recipe you can whip up a delicious, apple-filled dessert that will have all of your dinner guests talking... and drooling!



### Ingredients

#### For the filling:

- 6 apples cored, quartered, & sliced
- 3/4 cup sugar
- 1/4 cup flour
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- dash salt

#### For the crumb topping:

- 1 cup flour
- 1/2 cup butter
- 1/2 cup brown sugar

### Instructions

1. Preheat oven to 425. For filling, mix flour, sugar, nutmeg, cinnamon, and salt. Stir in apples and pour into prepared pie crust.
2. For crumb topping, add butter (cold), flour, and brown sugar in small food processor and pulse until coarse crumbs form.
3. Cover filling with crumb topping. Cover the edge of the pie crust with foil, remove it for the last 15 minutes of baking. Bake at 425 for 40-50 minutes.

## All-American Apple Pie

Create sparks with this All-American Apple Pie recipe, one of many great Fourth of July recipes. Patriotic desserts like delightful apple pies will thrill your family and friends this summer.



### Ingredients

- 7 tart apples, peeled and thinly sliced
- 1 (9-inch) double pie crust, unbaked
- 1 tablespoon lemon juice
- 2 tablespoons all-purpose flour
- 3/4 cup sugar
- 1 pinch salt
- 1 teaspoon cinnamon
- 1 pinch nutmeg
- 1 teaspoon rum flavoring
- 1 teaspoon almond flavoring
- 2 tablespoons Neapolitan brandy
- 1/3 cup brown sugar
- 2/3 cup flour, sifted
- 2 tablespoons sugar
- 1/3 cup butter, softened

### Instructions

1. Preheat oven to 400 degrees F.
2. Sprinkle apple slices with lemon juice.
3. Combine rest of ingredients in a bowl and toss with apples.
4. Pour filling into pie shell.
5. Cover with second crust.
6. Bake for 45-50 minutes.

## America's Best Apple Pie

By Tess Gardner from Slow Cooking Kitchen

There's nothing more American than homemade apple pie cooling on the windowsill. American's Best Apple Pie may be one of the best pie recipes out there. Made from scratch, it tastes just like the kind Mom used to make and will receive rave reviews from the family. With a gooey center that we love, the crumble topping is what really makes this the best apple pie recipe. Enjoy with some vanilla ice cream for an a la mode experience that will leave you wanting more and more.



### Ingredients

#### For the crust:

- 1 1/4 cups all-purpose flour
- 1/2 cup butter, diced, frozen
- 1/2 teaspoon salt
- 1 tablespoon white sugar
- 2 to 4 tablespoons of ice water

#### For the filling:

- 3 tablespoons all-purpose flour
- 1/4 cup cold water

- 1/4 teaspoon Allspice
- 1/2 cup butter, diced, room temperature
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 6 to 7 Gala apples

#### For the topping:

- 1 cup brown sugar
- 1 cup all-purpose flour
- 1/4 cup butter, diced, chilled

## **Instructions**

### **For the crust:**

1. In a food processor, combine flour, salt, sugar and butter; pulse until coarse crumbs form. Add water, 1 tablespoon at a time until moist.
2. Grease bottom and sides of pie pan; dump in crumb mixture and press to form crust.

### **For the filling:**

1. Preheat oven to 375 degrees F.
2. Peel and slice apples. In a large mixing bowl, combine all ingredients and gently toss until well coated. Fill pie pan with mixture; set aside.

### **For the topping:**

1. In a medium bowl, add all ingredients and using a fork or fingertips, mix until coarse-like crumbs form. Cover the apples evenly and bake for one hour.
2. Cool on a wire rack for at least 30 minutes before serving.

# Pumpkin Pie Recipes

## Easy Pumpkin Pie

Canned pumpkin recipes and easy pumpkin pie recipes go hand in hand, and this recipe is no exception. You don't even need to know how to cook to make this pie, it's that easy. It's one of those recipes for Libby's canned pumpkin that can't be beat...easy and delicious!



### Ingredients

- 2 3.75-ounce packages vanilla instant pudding
- 1 1/3 cups milk
- 1 16-ounce can Libby's pumpkin
- 1 1/2 teaspoons pumpkin pie spice
- 4 cups whipped topping (9-ounce container)
- 1 baked 9-inch pie crust, cooled (store-bought is fine)

## Instructions

1. Add pudding mix to milk and beat with hand mixer on lowest speed just until blended; about 30 seconds.
2. Blend in pumpkin, spice, and 2 cups of whipped topping.
3. Pour into pie shell.
4. Chill until set; at least 4 hours.
5. Garnish with remaining whipped topping.

## Healthy Pumpkin Pie

Finally, a pumpkin pie recipe that has all the flavor, but not all the fat of your typical recipe. Make this yummy pumpkin pie recipe any time - use canned pumpkin if fresh is not available - and enjoy a sweet treat that's practically good for you!



### Ingredients

- 1 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1/2 cup vegetable oil
- 3 tablespoons skim milk
- 1 3/4 cups pumpkin
- 1/2 teaspoon salt
- 3 teaspoons cinnamon
- 1 1/4 teaspoons ginger
- 1/2 teaspoon nutmeg
- 1/2 teaspoon allspice
- 1/2 teaspoon mace
- 1/4 teaspoon cloves
- 1 cup sugar substitute, such as Splenda
- 1 cup Egg Beaters 99% egg substitute
- 1 can evaporated skim milk

## Instructions

1. Preheat oven to 425F degrees.
2. Mix flour and salt together in medium mixing bowl.
3. Measure oil. Add milk to oil but do not stir.
4. Add liquid all at once to flour mixture.
5. Stir lightly with fork until well mixed.
6. Press dough into smooth ball.
7. Roll between sheets of waxed paper and fit into pie plate, or press pastry into pie plate with fingers. Set aside.
8. In large mixing bowl, blend pumpkin, salt, spices and sugar substitute until thoroughly combined.
9. Add egg substitute and whisk together.
10. Add evaporated milk in three increments, whisking thoroughly after each addition.
11. Pour into prepared pie shell.
12. Bake 15 minutes, then reduce temperature to 350F degrees.
13. Bake about 45 minutes longer, until metal knife inserted near center comes out clean.

## Special Thanks

