



# *Circle of Friends Cookbook*

Volume 2

# **Pies, Crisps & Cobblers**



# Apple Blush Pie

5 apples, peeled, cored and sliced

3/4 c. sugar

15-1/4 oz. can crushed pineapple

1/3 c. red cinnamon candies

2 T. instant tapioca, uncooked

3 T. butter, softened

2 9-inch pie crusts

In a bowl, combine all ingredients except crusts. Place one crust in a 9" pie plate; top with apple mixture. Cut remaining crust into 1/2-inch strips; form a lattice pattern over filling. Bake at 425 degrees for 10 minutes. Reduce temperature to 350 degrees and bake an additional 30 minutes. Let cool. Serves 8.



## Rustic Peach Tart



9-inch pie crust  
3/4 c. plus 2 T. sugar,  
divided  
1/3 c. all-purpose flour

1/2 t. ground ginger  
1/4 t. nutmeg  
16-oz. pkg. frozen sliced  
peaches

On a floured surface, roll out pie crust into a 12-inch circle. Place on an ungreased baking sheet and set aside. Mix 3/4 cup sugar, flour and spices; add frozen peach slices and toss to coat. Spoon peaches onto crust to within 2 inches of edge. Gently fold over edge of crust to form a 2-inch border, pleating as you go. Moisten crust edge with water; sprinkle with remaining sugar. Bake at 425 degrees until golden, about 15 minutes; reduce temperature to 350 degrees and bake until bubbly, about 30 to 35 minutes more. Makes 8 servings.



## Tried & True Pecan Pie

4 eggs

1 c. sugar

16-oz. bottle light corn syrup

1/2 c. butter, melted

1 t. vanilla extract

1/4 t. salt

3 c. pecan halves

Optional: 1 c. sweetened  
flaked coconut

2 9-inch deep-dish pie crusts

In a large bowl, beat eggs until frothy; whisk in sugar. Add corn syrup and mix well; mix in melted butter, vanilla and salt. Add pecans and coconut, if using; mix with a wooden spoon. Pour into crusts; bake at 400 degrees for 10 minutes. Reduce oven temperature to 350 degrees. Bake an additional 55 to 60 minutes, until a knife tip inserted in center comes out clean. Cool on wire racks. Makes 2 pies, 6 to 8 servings each.



## Mocha Pecan Mud Pie



12 chocolate sandwich  
cookies, crumbled  
3 T. butter, melted  
1 egg white, lightly beaten  
1-1/4 c. chopped pecans  
1/4 c. sugar  
1 pt. coffee ice cream,  
softened

1 pt. chocolate ice cream,  
softened  
12 chocolate sandwich  
cookies, coarsely chopped  
and divided  
Optional: whipped topping,  
additional coarsely chopped  
cookies and pecans

Stir together crumbled cookies and butter. Press into a 9" pie plate. Brush with egg white. Bake at 350 degrees for 5 minutes. Cool on a wire rack. Place pecans on a lightly greased baking sheet; sprinkle with sugar. Bake at 350 degrees for 8 to 10 minutes. Press coarsely chopped cookies and pecans on top. Cover and freeze at least 8 hours. Garnish with whipped topping and additional chopped cookies and pecans, if desired. Serves 8.



# Peanut Butter Strudel Pie



- |                                   |                               |
|-----------------------------------|-------------------------------|
| 1/4 c. creamy peanut butter       | 2 c. milk, scalded            |
| 3/4 c. powdered sugar             | 3 eggs, separated and divided |
| 9-inch pie crust, baked           | 2 T. butter                   |
| 1/2 c. all-purpose flour          | 1/2 t. vanilla extract        |
| 2/3 c. plus 1/2 c. sugar, divided | 1/4 t. cream of tartar        |
| 1/4 t. salt                       | 1 t. cornstarch               |

Mix peanut butter and powdered sugar together until crumbly. Spread over bottom of pie crust, reserving about one tablespoon for topping. In a saucepan, mix flour, 2/3 cup sugar and salt; gradually add milk. Cook over medium heat until mixture thickens and boils, about 2 minutes. Remove from heat and set aside. Beat egg yolks and blend in a small amount of milk mixture; stir well. Return to pan and cook for one minute. Add butter and vanilla; cool. Pour over peanut butter mixture in pie crust. Beat egg whites until firm; add cream of tartar and beat until thick. Add remaining sugar and cornstarch; beat until stiff. Spread over pie filling, being sure meringue touches edges of crust. Bake at 425 degrees until delicately golden. Cool and serve. Serves 8.



## Amish Cream Pie

1/3 c. all-purpose flour  
1/2 c. butter, melted  
1 c. brown sugar, packed  
1 pt. whipping cream

9-inch pie crust or graham  
cracker crust  
Garnish: whipped cream

In a large bowl, blend flour into melted butter. Add brown sugar; mix thoroughly. Add cream and stir until well blended. Pour into crust. Bake at 375 degrees for 50 to 55 minutes, until center is jiggly but not liquid. Cool completely before cutting. Serve with whipped cream. Serves 6 to 8.



# Luscious Blueberry Pie



2 pts. blueberries

1 c. sugar

2 T. all-purpose flour

1/8 t. cinnamon

1 T. lemon juice

1/8 t. salt

2 9-inch pie crusts

2 to 3 T. butter, diced

Mix together first 6 ingredients. Line a 9" pie plate with bottom crust; fill with blueberry mixture and dot with butter. Cut remaining crust into 1/2-inch strips; form a lattice pattern over filling. Crimp the lattice with the bottom crust. Bake at 425 degrees for 20 minutes. Reduce heat to 350 degrees and bake an additional 40 minutes. Serves 8.

## Pie Crust for Two-Crust Pie:

2 c. all-purpose flour

1 t. salt

2/3 c. shortening

1/4 c. cold water

Mix together flour and salt; cut in shortening until mixture is the size of peas. Blend in water until flour is moistened; shape into a ball. Divide dough in half; roll out one at a time. If dough is too sticky, keep flouring hands, board and rolling pin.



# Mile-High Lemon Meringue Pie

- |                                            |                         |
|--------------------------------------------|-------------------------|
| 1 c. sour cream                            | 1-1/4 c. milk           |
| 3 eggs, separated and divided              | 9-inch pie crust, baked |
| 4.3-oz. pkg. lemon pudding mix             | 1/4 t. cream of tartar  |
| 1/3 c. frozen lemonade concentrate, thawed | 1/2 t. vanilla extract  |
|                                            | 6 T. sugar              |

Blend sour cream and egg yolks; stir in lemon pudding mix, lemonade and milk. Pour into a double boiler and cook, stirring constantly. When mixture begins to thicken, remove from heat and pour into pie crust. Beat egg whites, cream of tartar and vanilla until soft peaks form. Continue to beat, adding sugar, one tablespoon at a time, until egg whites are stiff. Spread over pie filling, being sure meringue touches edges of crust. Bake at 350 degrees for 12 to 15 minutes until golden. Serves 6 to 8.



## Cherry Pie à la Mode



2 9-inch pie crusts  
3 c. sour cherries, pitted  
and thawed if frozen  
1 c. sugar  
1/2 t. salt  
1/4 c. all-purpose flour

1 T. butter  
1/8 t. vanilla extract  
1/8 t. almond extract  
Optional: a few drops red  
food coloring  
Garnish: vanilla ice cream

Place one crust in a 9" pie plate; set aside. Drain cherries, reserving juice. Measure 1/2 cup juice, adding water if necessary to equal 1/2 cup. Pour juice into a large saucepan. Whisk in sugar, salt and flour. Cook and stir over medium heat until thickened and glossy. Stir in remaining ingredients except garnish; spoon mixture into crust. Add remaining crust; flute edges and vent with a knife tip. Bake at 450 degrees for 10 minutes. Reduce oven temperature to 350 degrees. Continue baking 40 to 45 minutes, until bubbly and golden. Top each slice with a scoop of ice cream. Makes 8 servings.



# Gingersnap Pumpkin Pie



15-oz. can pumpkin  
14-oz. can sweetened  
condensed milk  
2 eggs, beaten

2 T. pumpkin pie spice  
1/8 t. salt  
Garnish: additional  
pumpkin pie spice

In a bowl, blend pumpkin and condensed milk. Add eggs, spice and salt; mix well. Pour into Gingersnap Crust; sprinkle with additional spice. Bake at 425 degrees for 15 minutes; reduce oven to 350 degrees and bake for another 35 minutes, or until set. Cool. Makes 8 servings.

## Gingersnap Crust:

1-1/2 c. to 2 c. gingersnap  
cookies, crushed  
Optional: 2 T. hazelnuts,  
crushed

3/4 to 1 c. butter, melted

In a bowl, toss crushed cookies and nuts, if using, with melted butter. Press mixture into a 9" pie plate, making a 1/4-inch thick crust in the bottom and up the sides of pie plate.



# French Silk Chocolate Pie



1/2 c. butter  
3/4 c. sugar  
2 pasteurized eggs  
2 1-oz. sqs. unsweetened  
baking chocolate, melted  
and cooled

8-oz. container frozen  
whipped topping, thawed  
9-inch pie crust, baked and  
cooled, or chocolate  
cookie crust

In a large bowl, blend together butter and sugar until light and creamy. Add eggs, one at a time; beat for 5 full minutes with an electric mixer on medium speed. Add melted chocolate and blend; fold in whipped topping. Spoon into crust; refrigerate for at least 4 hours. Makes 6 servings.



## Super Berry Crisp



21-oz. can cherry pie filling  
2 c. blueberries  
1/4 c. butter  
1/3 c. long-cooking oats,  
uncooked

1/3 c. all-purpose flour  
1/4 c. brown sugar, packed  
1 t. sugar  
1/4 t. cinnamon  
Garnish: whipped cream

Pour pie filling into an ungreased 9" pie plate; fold in blueberries. Melt butter in a small saucepan over medium-low heat. Add remaining ingredients except garnish to melted butter, stirring to coat well. Spread oat mixture over fruit in pie plate. Bake at 350 degrees for 35 minutes, or until topping is crisp and golden. Garnish individual servings with whipped cream. Serves 8.



# Graham Cracker Apple Crisp

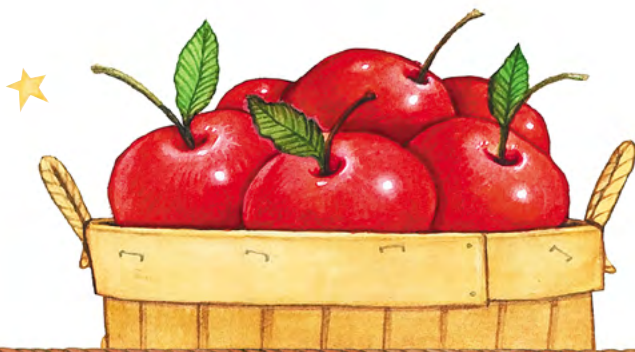


8 Granny Smith apples,  
peeled, cored and sliced  
1/2 c. water  
1-1/4 c. sugar, divided  
1 c. graham cracker crumbs

1/2 c. all-purpose flour  
1 t. cinnamon  
1/8 t. salt  
1/2 c. butter, melted



Arrange apple slices in a buttered 11"x7" baking pan. Pan should be nearly full to the top but not heaping. Mix water and 1/2 cup sugar together; sprinkle over apples. Mix remaining sugar, graham cracker crumbs, flour, cinnamon and salt; sprinkle over apples. Drizzle melted butter evenly over topping. Bake at 450 degrees for 10 minutes; reduce heat to 350 degrees and bake for an additional 40 minutes. Serves 8 to 10.

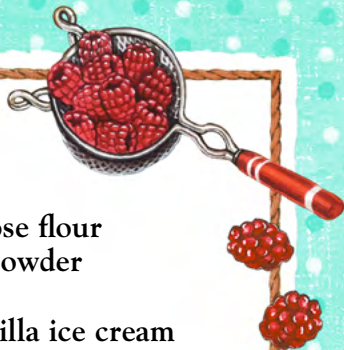


## Peach Melba Crisp

1/2 c. butter  
6 c. frozen sliced peaches  
2 c. frozen raspberries  
1 T. lemon juice  
2 c. sugar, divided

1 c. all-purpose flour  
1 T. baking powder  
1 c. milk  
Garnish: vanilla ice cream

Place butter in a 13"x9" glass baking pan; melt in a 350-degree oven. Spread to coat pan and set aside. In a large saucepan, combine frozen peaches, raspberries, lemon juice and one cup sugar. Stir over medium heat just until bubbly. Pour over melted butter; do not stir. In a separate bowl, whisk together remaining sugar, flour, baking powder and milk just until smooth. Pour over fruit; do not stir. Bake at 425 degrees for 45 minutes. Allow to cool for 30 minutes. Serve warm or at room temperature; may be reheated in the microwave. Top with a scoop of ice cream. Serves 10 to 12.



# Peach-Blueberry Crumble



4 c. peaches, peeled, pitted  
and sliced

1 c. blueberries

3/4 c. sugar, divided

2 T. cornstarch

1/2 c. brown sugar, packed

1 c. quick-cooking oats,  
uncooked

1/4 t. cinnamon

1/4 t. nutmeg

1 egg, beaten

4 T. butter, sliced

Gently toss together fruit, 1/2 cup sugar and cornstarch in a 2-quart casserole dish; set aside. Combine remaining ingredients. Stir with a fork until crumbly; sprinkle over fruit mixture. Bake at 375 degrees for 20 to 35 minutes, until topping is golden. Serves 6 to 8.



# Raspberry Crumble



1 lb. raspberries

6 to 8 T. sugar

1/2 c. butter

1-2/3 c. whole-wheat flour

2/3 c. long-cooking oats,  
uncooked

1/2 c. brown sugar, packed

Garnish: whipped cream

Line a 9" pie plate with raspberries; sprinkle sugar over them. In a bowl, cut butter into flour and blend with pastry blender until crumbly. Stir in oats and brown sugar and mix well; sprinkle over berries. Bake at 350 degrees for 40 to 45 minutes, until golden. Top individual servings with whipped cream. Serves 6.



# Upside-Down Cranberry Crunch



3 c. cranberries

1-3/4 c. sugar, divided

1/2 c. chopped pecans

2 eggs, beaten

1/2 c. butter, melted

1 c. all-purpose flour

Garnish: whipped cream or  
ice cream

Place cranberries in a greased 8"x8" baking pan. Sprinkle with 3/4 cup sugar and pecans. In a bowl, blend together eggs, butter, flour and remaining sugar until smooth. Spread over cranberry mixture. Bake at 325 degrees for one hour, or until a toothpick inserted near the center comes out clean. Run knife around edges of pan; immediately invert onto a serving plate. Serve with whipped cream or ice cream. Makes 8 servings.



# Springtime Rhubarb Crunch



1 c. brown sugar, packed  
3/4 c. quick-cooking oats,  
uncooked

1 c. all-purpose flour  
1/2 c. butter, melted

1 t. vanilla extract  
4 c. rhubarb, sliced  
1 c. sugar  
1/2 c. water  
2 T. cornstarch

Combine brown sugar, flour, oats and butter. Press half of the mixture into the bottom of a lightly greased 8"x8" baking pan; set aside. In a large saucepan, combine rhubarb, sugar, water and cornstarch; cook until clear. Add vanilla. Pour rhubarb mixture over crust; cover with remaining oat mixture. Bake at 350 degrees for 40 to 45 minutes. Cool. Serves 6 to 8.



# Pumpkin Custard Crunch

29-oz. can pumpkin

3 eggs, beaten

2 t. pumpkin pie spice

1 t. cinnamon

14-oz. can sweetened  
condensed milk

1 c. milk

2 t. vanilla extract

Mix pumpkin, eggs and spices well; stir in condensed milk, milk and vanilla. Pour into a greased 13"x9" baking pan; spoon Crunch Topping over pumpkin mixture. Bake at 350 degrees for 45 to 60 minutes, until a knife comes out clean. Watch carefully so that topping doesn't burn. Serve warm. Makes 9 to 12 servings.

## Crunch Topping:

3 c. quick-cooking oats,  
uncooked

1 c. brown sugar, packed

1 c. all-purpose flour

1 t. cinnamon

1 c. walnuts or pecans,  
chopped

1 c. butter, melted

Stir together oats, brown sugar, flour, cinnamon and nuts. Pour melted butter over top; toss to mix.



# Granny's Blackberry Cobbler



1/2 c. butter  
4 c. blackberries  
3 c. sugar, divided  
1/2 c. water

juice of 1/2 lemon  
2 c. self-rising flour  
2 c. milk  
cinnamon to taste

Place butter in a 13"x9" baking pan; melt in a 350-degree oven. Spread to coat pan and set aside. Combine berries, one cup sugar, water and lemon juice in a saucepan. Amount of sugar and lemon juice may be adjusted depending on how tart or sweet the berries are. Bring to a boil over medium-high heat. Meanwhile, in a bowl, mix remaining sugar, flour and milk; whisk until smooth. As soon as berries come to a boil, pour them over the melted butter in the pan. Pour batter mixture over berries; do not stir. Sprinkle with cinnamon. Bake at 350 degrees until golden, about 35 to 45 minutes. Makes 10 to 12 servings.



# Apple Gingerbread Cobbler



14-oz. pkg. gingerbread  
cake mix, divided

3/4 c. water

1/4 c. brown sugar, packed

1/2 c. butter, divided

1/2 c. chopped pecans

2 21-oz. cans apple pie filling

Garnish: vanilla ice cream

Mix together 2 cups gingerbread mix and water until smooth; set aside. Stir together remaining gingerbread mix and brown sugar; cut in 1/4 cup butter until mixture is crumbly. Stir in pecans; set aside. Combine pie filling and remaining butter in a large saucepan; cook, stirring often, for 5 minutes over medium heat, or until heated through. Spoon apple mixture evenly into a lightly greased 11"x7" baking pan. Spoon gingerbread batter over apple mixture; sprinkle with pecan mixture. Bake at 375 degrees for 30 to 35 minutes, until set. Serve topped with scoops of ice cream. Serves 8.



# Cherry Brownie Cobbler



20-oz. pkg. brownie mix  
1/2 c. water  
1/2 c. oil  
1 egg, beaten

21-oz. can cherry pie filling  
1/4 c. butter, softened  
9-oz. pkg. yellow cake mix  
Garnish: vanilla ice cream

Prepare brownie mix according to packaging directions, using water, oil and egg. Spread batter into a 13"x9" baking pan sprayed with non-stick vegetable spray. Bake at 350 degrees for 15 minutes; remove from oven. Spread pie filling over brownie layer; set aside. Cut butter into dry cake mix until crumbly. Sprinkle mixture over pie filling. Return to oven and continue to bake an additional 45 to 50 minutes, until filling is set. Cool completely; cut into squares. Serve topped with scoops of ice cream. Serves 10 to 12.



# Buttermilk Pear Cobbler



3 lbs. Anjou or Bosc pears,  
peeled, cored and sliced  
1/3 c. brown sugar, packed  
1 T. all-purpose flour

1 T. lemon juice  
1 t. cinnamon  
1/4 t. nutmeg  
1/4 t. mace

Combine all ingredients in a large bowl; toss gently to coat pears. Spoon pear mixture into an 8"x8" baking pan coated with non-stick vegetable spray. Drop Biscuit Topping by heaping tablespoonfuls onto pear mixture. Bake at 350 degrees for 45 minutes, or until lightly golden and bubbly. Makes 8 servings.

## Biscuit Topping:

1 c. all-purpose flour  
1 T. baking powder  
3 T. buttermilk

2 T. sugar  
1/2 c. butter, chilled  
3/4 c. milk

In a bowl, mix together flour, baking powder, buttermilk and sugar. Cut in butter with a fork until mixture is crumbly; add milk and mix well.



# Apple Brown Betty



6 to 8 apples, peeled, cored  
and chopped

1 c. sugar

1 c. all-purpose flour

1 t. baking powder

1 t. salt

1 egg, beaten

2 T. butter, melted  
cinnamon to taste

Place apples in a lightly greased 9"x9" baking pan; set aside. In a bowl, mix sugar, flour, baking powder and salt together. Add egg and pat on top of apples. Drizzle butter over top; sprinkle with cinnamon. Bake at 350 degrees for 45 minutes, or until golden. Serves 8.



# Pioneer Blueberry Buckle



- |                                 |                         |
|---------------------------------|-------------------------|
| 5 c. all-purpose flour, divided | 1/2 c. butter, softened |
| 4 t. baking powder              | 2 eggs                  |
| 1 t. salt                       | 1 c. milk               |
| 1-1/2 c. sugar                  | 4 c. blueberries        |

Combine 4 cups flour and remaining ingredients except blueberries; mix well and set aside. Gently toss blueberries with remaining flour; discard any excess flour. Add blueberry mixture to flour mixture. Spread into a greased and floured 13"x9" baking pan. Sprinkle with Topping. Bake at 375 degrees for about one hour, until golden and toothpick tests clean. Serves 10 to 12.

## Topping:

- |                            |                             |
|----------------------------|-----------------------------|
| 1 c. sugar                 | 2 t. cinnamon               |
| 1 c. brown sugar, packed   | 1 c. butter, softened       |
| 1-1/3 c. all-purpose flour | Optional: 1 c. chopped nuts |

Mix together sugars, flour and cinnamon; cut in butter to resemble coarse crumbs. Stir in nuts, if using.





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