



Easy as Pie
Recipes





If you don't typically observe the annual celebration of Pi Day every March 14, these recipes just might convince you otherwise. You don't have to be a pastry chef to whip something up that tastes as good as it looks.

These recipes are easy as, well, pie!



Peanut Butter Pie

Chocolate and peanut butter. What more could you want?

Ingredients

For the crust:

- 20 chocolate sandwich cookies, finely chopped in a food processor
- 4 tablespoons butter, melted

For the filling:

- 16 ounces cream cheese, softened
- 2 cups creamy peanut butter
- 1 1/2 cups powdered sugar
- 8 ounces whipped topping

For the topping:

- 8 ounces whipped topping
- 4-6 chocolate sandwich or peanut butter filled cookies, crushed (optional)

Directions

1. Preheat oven to 350° F. To make the crust, use a food processor to pulse cookies until they are fine crumbs. In a mixing bowl, pour melted butter on top of cookie crumbs, stirring with a fork to combine. Press an even layer of crumbs into the bottom and sides of a 7-inch or 8-inch pie pan. Bake for 5-7 minutes to set. Remove from oven and allow to cool completely before adding filling.
2. For the filling, combine cream cheese and peanut butter in a large bowl. Beat until smooth using a hand mixer. Add powdered sugar and beat until smooth. Fold in whipped topping until combined.
3. Pour filling into crust and smooth into an even layer using a butter knife or spatula.
4. Place pie in refrigerator to chill for at least 3 hours. When ready to serve, top with whipped topping and coarsely chopped cookies, if desired.



Recipe adapted from www.iambaker.net

Pecan Pie

Nutty, caramelized and best served with a scoop of vanilla ice cream.

Ingredients

- 1 pie crust, either homemade or pre-packaged and refrigerated
- 2 1/4 cup pecans, either halves or coarsely chopped
- 3 large eggs
- 2/3 cup dark corn syrup
- 1 cup light brown sugar, firmly packed
- 1 1/2 teaspoons pure vanilla extract
- 1/4 teaspoon salt
- 1/4 cup unsalted butter, melted and completely cooled

Directions

1. Preheat oven to 350° F. Line a baking sheet with parchment paper and distribute pecans evenly. Transfer to oven and toast for 3-5 minutes. Remove from oven and let cool.
2. In a large bowl, whisk eggs until foamy, about 30 seconds. Add corn syrup, brown sugar, vanilla extract and salt. Whisk to combine. Add melted, cooled butter, stirring to combine.
3. Add pecans and mix well until thoroughly coated. Pour pecan mixture into pie crust.
4. Bake for 40-50 minutes, checking after 25 minutes to ensure the pie is baking properly. If the crust is browning too quickly, cover with foil or a pie crust shield.
5. Remove pie from oven and allow to cool for at least 2 hours before serving.



Recipe adapted from www.sugarspunrun.com

Rhubarb Pie

A simple take on a beloved classic, this pie tastes like your childhood.

Ingredients

- 2 pie crusts, either homemade or pre-packaged and refrigerated
- 4-5 cups chopped fresh rhubarb
- 1 cup granulated sugar
- 6 tablespoons unbleached all-purpose flour
- 3/4 teaspoon salt
- 2 tablespoons unsalted butter
- 1-2 tablespoons whole milk or heavy cream, for brushing

Directions

1. Preheat oven to 425° F. In a large bowl, stir together chopped rhubarb, sugar, flour and salt. Pour filling into bottom crust, dotting the surface of the filling with butter.
2. Lay the top crust atop the filling, trimming any excess dough and folding the edges. Brush the top crust with milk or heavy cream. Sprinkle with sugar. Make several thin vents using a paring knife.
3. Bake for 25 minutes. Then, lower the temperature to 350° F and continue baking for 30 minutes, or until pink juices begin to bubble through the vents in the crust. Allow pie to cool completely before serving.



Recipe adapted from www.simplyscratch.com

Coconut Custard Pie

Creamy and rich without being too over-the-top sweet.

Ingredients

- 1 pie crust, either homemade or pre-packaged and refrigerated
- 1 1/2 cups sweetened coconut flakes
- 1 1/2 cups whole milk
- 3 large eggs
- 1/2-1 cup granulated sugar, depending on your sweetness preference
- 1 teaspoon vanilla extract
- 1/2 teaspoon coconut extract (optional)
- 1/4 teaspoon salt
- Pinch ground nutmeg (optional)
- 1/2 heavy cream
- Whipped cream and toasted coconut flakes, for garnish (optional)

Directions

1. Preheat oven to 375° F. Line a baking sheet with parchment paper and distribute an even layer of coconut flakes. Toast for 5-8 minutes, stirring once, until coconut is golden and fragrant. Set aside. Put the baking sheet back in the oven to continue preheating.
2. In a large bowl, whisk together milk, eggs, sugar, vanilla, coconut extract, salt and nutmeg until thoroughly combined. Make sure sugar is dissolved and not sitting on the bottom of the bowl. Add heavy cream and toasted coconut flakes.
3. Pour coconut filling into pie crust. Cover the edges with foil or a pie crust shield.
4. Bake for 45-50 minutes atop preheated baking sheet until a toothpick inserted in the middle of the pie comes out nearly clean. Remove foil or pie crust shield 10 minutes before the pie is finished baking.
5. Remove pie from oven and allow to cool completely. Cover and transfer to refrigerator to chill. Serve with whipped cream and a sprinkle of toasted coconut flakes.



Notes: Adjust the amount of sugar based on your sweet tooth: 1/2 cup mildly sweet; 3/4 cup moderately very sweet; 1 cup very sweet

Recipe adapted from www.stripedspatula.com

Blueberry Pie

An eye-catching lattice pie crust and sweet, tangy blueberries are the stars here.

Ingredients

- 2 pie crusts, either homemade or pre-packaged and refrigerated
- 6 cups fresh blueberries
- 3/4 cup granulated sugar
- 3 tablespoons all-purpose flour
- 1 teaspoon lemon juice
- 1/2 teaspoon cinnamon
- 1 tablespoon milk
- 1 tablespoon granulated sugar, for sprinkling

Directions

1. Preheat oven to 400° F. Line a 9-inch or 10-inch pie plate with one pie crust.
2. In a large bowl, combine blueberries, sugar, flour, lemon juice and cinnamon until blueberries are coated. Pour blueberry filling into pie crust.
3. Roll out second pie crust and cut into 1/2-inch strips. Lay half of the strips about 1/2-inch apart across the top of the filling. Weave the remaining half of the strips over and under to create a lattice pattern. Trim away excess dough. Brush top crust with milk and sprinkle with sugar.
4. Bake for 45-50 minutes. Cover the crust with foil or pie crust shield to prevent browning.



Recipe adapted from www.lemontreedwell.com