

## SANTAPORT FAIR PIE RECIPES

We are in need of pies for Santaport! One of the biggest sellers at the fair are our pies (for the Baked Goods and the Lunch Room). Please consider baking one (or many) of the recipes on this sheet or your own delicious recipe for sale during the fair. While pumpkin is a favorite, we need a wide range of choices. Bake your pie in an aluminum tin and no refrigerated pies, please (ie..cream, pudding, etc as they are hard to keep cold) during the fair. You can bring your finished pie to church on Friday, or Saturday morning before 10 a.m. Happy Baking and thank you!

### CRANBERRY WALNUT STREUSEL PIE

*from Sandy Bucher*

#### Ingredients

1/2 (15 oz.) pkg. refrigerated pie crusts  
2 cups fresh or frozen cranberries  
1/4 cup sugar  
1/4 cup firmly packed light brown sugar  
1/2 cup chopped walnuts  
1/2 tsp. ground cinnamon  
1 large egg  
1/4 cup butter or margarine, melted  
1/3 cup sugar  
3 tbsp. all-purpose flour



#### Instructions

Fit piecrust into a 9" pie plate according to package directions; fold edges under, and crimp.

Stir together cranberries and the next 4 ingredients, and spoon into piecrust.

Whisk together egg and remaining ingredients, and pour over cranberry mixture.

Bake at 400 degrees for 20 minutes.

Reduce temperature to 350 degrees, and bake 30 minutes.

### PECAN PIE

*from Sue Oman*

#### Ingredients

3 eggs  
2/3 cup sugar  
1/2 tsp. salt  
1/3 cup butter, melted  
1 cup Karo dark corn syrup  
1 cup pecan halves or more to suit your taste  
1 (9 inch) unbaked pie crust



#### Instructions

Beat first 5 ingredients together in mixer.

Add pecan halves and mix well to distribute

Pour into pie crust and Bake at 375 degrees, 40 – 50 min until set and pastry is lightly browned.

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### VERMONT MAPLE OATMEAL PIE

*from Barbara Roiland*

#### Ingredients

1 unbaked pie crust  
4 eggs  
1 cup sugar  
3 tbsp. all-purpose flour  
1 tsp. ground cinnamon  
1/2 tsp. salt  
1 cup quick-cooking oats  
3/4 cup corn syrup  
1/2 cup maple syrup  
1/4 cup butter, melted  
3 tsp. vanilla extract  
1 cup flaked coconut



#### Instructions

Unroll pastry into a 9" pie plate; flute edges.

In a large bowl, combine the eggs, sugar, flour, cinnamon, and salt.

Stir in the oats, syrups, butter and vanilla; pour into crust.

Sprinkle with coconut.

Bake at 350 degrees for 50-60 minutes or until set. Cover edges with foil during the last 15 minutes to prevent overbrowning, if necessary.

### A SIMPLE CUMC PUMPKIN PIE

#### Ingredients

2 eggs  
1 (16 ounce) can pumpkin puree  
1 (14 ounce) can sweetened condensed milk  
1 teaspoon pumpkin pie spice  
1 (9 inch) unbaked pie crust



#### Instructions

Preheat oven to 425 degrees F

Combine eggs, pumpkin puree, sweetened condensed milk and pumpkin pie spice in a large bowl and mix until combined

Fit pie crust into a 9-inch pie dish and pour pumpkin mixture into the crust

Place pie on a baking sheet and bake in the preheated oven for 15 minutes. Reduce heat to 350 degrees F and bake until the filling is set, an additional 35-40 minutes.