

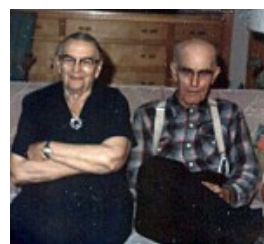
# Old fashioned Cream Pie—modified, NON-DAIRY

Grandma Truex' Recipe (modified)

Old fashioned Cream Pie—modified, **NON-DAIRY**.

**Summary:** *A fast, easy and delicious, NON-DAIRY ALTERNATIVE to the traditional cream pie, with no top crust*

## Ingredients



Grace and  
Will Truex.  
This is her  
recipe,  
modified.

- 1 Tablespoon non-dairy margarine
- 2 Tablespoons flour
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 2 eggs
- 1 1/3 cup UNSWEETENED coconut milk\*
- sprinkle a bit of cinnamon on top

## Instructions

1. Dab non-dairy margarine in an unbaked pie shell.
2. Mix the flour and sugar in a bowl. Add the eggs (scramble first).
3. Slowly add the coconut milk as you stir. Add enough to

make a paste first, and then gradually add in the rest of the coconut milk. If you add the coconut milk too quickly, it will not all dissolve, and you'll get a crusty layer on top of the cream when it bakes. Mix well.

4. Pour in the pie shell. Sprinkle a bit of cinnamon on top (optional).
5. Bake at 350 degrees for about 30 to 45 minutes. The filling should no longer be liquid, when fully baked. A toothpick should come out clean. Refrigerate after it cools. Some people like to eat cream pie warm. I prefer it after it's been in the refrigerator for a day.

**CulinaryTradition:** *USA (Traditional)*

My rating: 5.0 stars



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## Bumblebee pie (variation of Bumbleberry pie)

Based on Dundee Arms Inn Bumbleberry Pie, as printed in the *Sun Sentinel Broward Edition*, 24 Aug 2016.[1. Ken Haedrich includes this pie from a Prince Edward Island inn in his book "Pie." That recipe includes fresh rhubarb and strawberries (1 cup each, sliced), but we chose to use all berries, adding blackberries and increasing the amounts of other berries] I made some minor changes. The ORIGINAL (Dundee Arms) recipe is indicated in **red footnotes**.

Prep: 25 minutes, plus chilling Bake: 55-60 minutes Makes: 8 servings

## Ingredients

- 1 recipe basic flaky pie pastry, double crust, refrigerated 1 hour
- 1 1/3 cups fresh raspberries[1. As of November 2018, Publix sells frozen berries in the same combination of fruit]
- 1 1/3 cups fresh blueberries
- 1 1/3 cups fresh blackberries
- 1 cup sugar
- 2 tablespoons fresh lemon juice
- 1/3 cup flour
- 2 tablespoons cold unsalted butter, cut into small pieces
- 1 tablespoon coarse sugar (aka sanding sugar) or 1 tablespoon granulated sugar

## Instructions

1. On a sheet of lightly floured waxed paper, roll the larger half of the dough pastry into a 13-inch circle with a floured rolling pin. Invert the pastry over a 9 1/2-inch deep-dish pie pan; center and peel off the paper. Tuck pastry into pan, without stretching it. [2. **ALTERNATE:** Sculpt and flute edge into an upstanding ridge. Place in freezer, 15 minutes; also place remaining unrolled pastry in the freezer. Heat oven to 400 degrees.]
2. Combine the berries, sugar and lemon juice in a bowl; toss gently to mix. Add flour; toss gently again. Turn the filling into the chilled pie shell, smoothing the top of the fruit with a spoon. Dot the top of the filling with the butter.
3. Roll out the top pastry. Place in on top of the pie, and seal the edges.[3. **ALTERNATE TOP PASTRY:** Using the large holes of a box grater, grate the other half of the pastry directly over the fruit, as if it were a block of cheese. Using a fork, gently move the gratings here and

there for an even covering. Sprinkle the coarse sugar over the top.]

4. Bake pie on the center rack, 30 minutes at 400 degrees. Reduce oven temperature to 375 degrees and rotate pie 180 degrees so that the part that faced the back of the oven now faces forward. Slide a foil-lined baking sheet onto the rack below to catch any spills. Bake until the top is golden brown and the juices bubble thickly around the edge, 25-30 minutes.
5. Transfer pie to a wire rack; let cool at least 2 hours before serving.

**Culinary Tradition:** USA (traditional)

**My Rating (out of 5 stars)**

★★★★★

**COMMENT:** Nutrition information per serving (*from original author*): 578 calories, 28 g fat, 14 g saturated fat, 50 mg cholesterol, 77 g carbohydrates, 33 g sugar, 6 g protein, 295 mg sodium, 5 g fiber

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FOOTNOTES:

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## Old Fashioned Raisin Pie

Recipe: Old Fashioned Raisin Pie

**Summary:** *Easy, delicious recipe. Some people[1. Tom Truex] will tell you raisin pie represents the high water mark of the American cuisine. This is another recipe popular in Northern Indiana in the mid 20<sup>th</sup> century (and probably a lot earlier).[2.*

Raisin pie was called “funeral pie” by some people. My mother-in-law, who grew up near Pittsburgh from the 1920’s, was the only person I could find who knew about this alternate name. In fact, her source was having seen it in an old cook book. In researching the matter further I discovered the Old Order Mennonites and Amish (and probably others) applied the description “funeral pie” to raisin pie. It seems the ingredients required for this simple pie were non-seasonal and usually on hand. So a pie could be whipped up on short notice, should a friend or relative pass away without giving any advance notice. The pie could also remain out, without refrigeration, as visitors visited the home of the mourning family during the course of the day. I found one source who claimed raisin pie / funeral pie does not need to be refrigerated. I’ve never tested this claim, and don’t think it merits a test. Common sense suggests raisin pie might withstand a day without refrigeration better than other types of pie – but leaving a pie out on the counter indefinitely is asking for trouble, not to mention insects.

The black appearance of raisin pie filling also matches the somber mood of the typical funeral.

*This recipe replaces the raisin pie recipe posted on April 18, 2010, which is identical except for the addition of this footnote.*

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## **Ingredients**

- 1 box raisins (15 ounces)
- 1/2 cup sugar
- 2 tablespoons flour
- 1 teaspoon cinnamon
- 2 cups of water
- Top and bottom pie crusts

# Instructions



Raisin Pie

1. Put raisins in a pot.
2. Add 1/2 cup sugar, 2 Tablespoons flour and 1 teaspoon cinnamon.
3. Add 2 cups of water, while stirring.
4. Put pot on stove, medium heat. Continue stirring periodically.
5. Bring to a boil. Allow to cool somewhat.
6. Pour the raisin filling into the bottom pie shell.
7. Put the top pie crust on top, and seal the edges. Vent the top by piercing it with a knife 6 or 8 times.
8. Bake at 350 degrees until golden brown. About 50 minutes to an hour.

*This is another pie that can be eaten warm, with no ill effects. However, I think it tastes better, as leftovers, after it has seasoned in the refrigerator for a few days*

**CulinaryTradition:** *USA (Traditional)*

My rating: 5.0 stars



FOOTNOTES: