

Mary Jane's Apple Pie

- For a 9-inch pie
- 6 to 7 cups sliced, pared apples
- 3/4 to 1 cup sugar
- 1 teaspoon cinnamon or nutmeg
- 1.5 tablespoons butter



Heat oven to 425 degrees. Mix sugar and cinnamon and mix lightly through apples.

Heaped into a pastry lined pie pan. Dot with butter.

Cover with top crust that has slits cut in it. Seal and flute. Bake 50-60 minutes or until crust is nicely browned and apples are cooked through. If the crust starts to brown too early, cover edge with a 1.5 in strip of foil.

Chocolate Ribbon Pie

- 4 oz. cream cheese, softened
- 2 Tablespoons sugar
- 2 cups plus 1 Tablespoon cold milk, divided
- 1 tub Cool Whip, thawed and divided
- 1 Oreo Pie Crust
- 2 packages (3.9 oz. each) instant chocolate pudding



Beat cream cheese, sugar and 1 Tablespoon milk in a medium bowl until well blended. Stir in one heaping spoonful Cool Whip and spread onto bottom of crust.

NOTE ORIGINAL RECIPE: stir 1/2 of the tub of Cool Whip to cream cheese.

Beat pudding mix with remaining milk for 2 minutes. Pudding will be thick. Spoon over cream cheese layer.

Refrigerate 4 hours or until firm. Top each slice with remaining Cool Whip when serving.

Easy Lemon Meringue Pie

- 1 cup sugar
- 1 1/4 cups water
- 1 tablespoon butter
- 1/4 cup cornstarch
- 3 tablespoons cold water
- 6 tablespoons lemon juice
- 1 teaspoon lemon zest
- 3 egg yolks
- 2 tablespoons milk
- Baked pie crust



1. Combine sugar, water and butter. Heat about three minutes in microwave until dissolves. Stir.
2. Mix cornstarch with cold water. Stir into butter/sugar mixture. Return to microwave for about two minutes, stirring every 30 seconds. Stir in lemon juice and lemon zest.
3. Beat egg yolks with milk. Slowly stir into cornstarch mixture. Heat in microwave for about 2 1/2 minutes, stirring every 30 seconds. Cool then pour into pie crust.

For Meringue:

- 4 egg whites
 - 1 teaspoon vanilla
 - 1/2 teaspoon cream of tartar
 - 1/2 cup sugar
1. Beat the first three ingredients on medium speed about one minute or until soft peaks form.
 2. Gradually add sugar one tablespoon at a time. Beat on high for four minutes or until stiff peaks form.
 3. Spread or pipe over cooled pie filling, sealing the edges of the pastry.
 4. Bake at 350 for 15 minutes.