

Summer Blueberry Pie

Kristine Conway

Baking time: none

1 baked pie shell
5 c. fresh blueberries, divided
8 oz. cream cheese, softened
2/3 c. powdered sugar
1 c. water
1/2 tsp. lemon juice
1 1/2 c. sugar
6 Tbsp. cornstarch
whipped topping

Set aside 1 c. blueberries. Combine cream cheese and sugar; spread in the bottom of a prepared pie crust. Refrigerate. Meanwhile, bring to a boil the remaining 4 c. blueberries, water, lemon juice, sugar, and cornstarch; cook and stir until thickened. Remove from heat and cool the filling. Spoon half of the cooled filling over the chilled cream cheese; top with the reserved cup of fresh blueberries and then spoon the remaining filling over all. Refrigerate several hours to thoroughly chill; serve with whipped topping.

Chocolate-Banana No Bake Pie

Mrs Tony Schilling

Baking time: none

1 baked pie shell
1 c. baking chocolate
splash of milk
1 1/2 c. applesauce
4 bananas

Melt chocolate with a splash of milk in a basin of hot water. Stir till smooth. In a blender, mix applesauce and bananas; stir into melted chocolate till well mixed. Pour into pie shell. Chill in refrigerator for at least 12 hours before serving. It sets quite firmly and is a real favorite, not to mention healthy, as it needs no extra sweetener.

From the Cookbook:
"Perfect Pies Cookbook"
Pie Baking Tips, Pie Recipes
Recipes shared from the readers of "Keepers at Home" Magazine
Published by Carlisle Printing