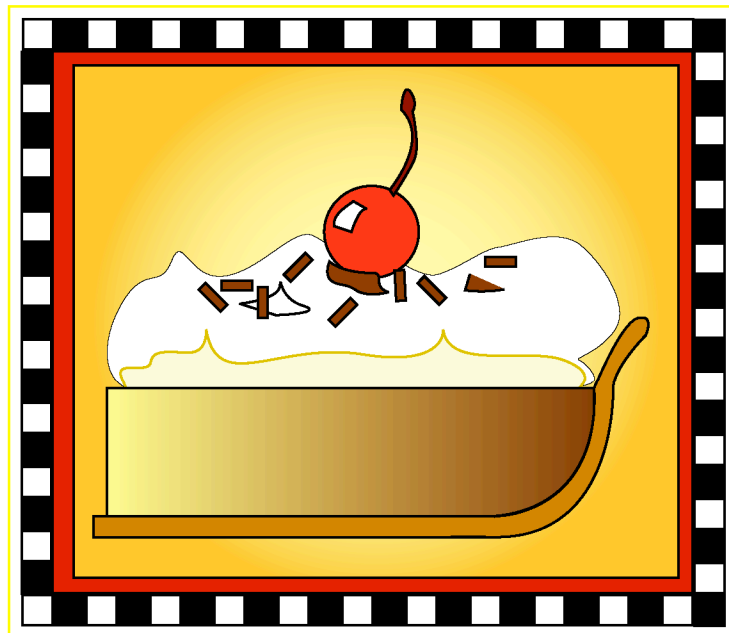


ICHE  
*Complete Pie Book*  
*A Slice of Life*



Edited by Shawna Ipsen Ingram

ICHE PUBLISHING GROUP  
A Division of Idaho Coalition of Home Educators  
Boise

## INTRODUCTION

This limited edition of *The ICHE Complete Pie Book* has been compiled for members of our Idaho State Legislature 2006, as a token of our appreciation for their service to the State of Idaho, and specifically, for their service to the home-educating voters and their families throughout the state.

We share a common interest and commitment in assuring that the children of the State of Idaho receive an education. Idaho students must prepare to contribute in a competitive global marketplace. Education is the goal. The choice of vehicles to deliver that education cannot be, and is not, taken lightly by those of us choosing an alternative path. As our children mature and contribute, they are a credit to our state and give validation for our freedom to choose. We also desire to make sure that “no child is left behind!”

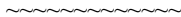
Homeschooling remains a little or no-cost alternative to our state budget. As homeschooling families, we contribute to the tax-base toward public education, even though our children are learning math, reading, and writing, as well as many other valuable subjects in our own homes and throughout the community.

It is our hope that our forward-thinking legislators will continue to recognize the value of home education as an additional and valid path to achieve that common purpose. It is, of course, also our hope that we will continue to enjoy our freedom to choose the path we feel will best suit the needs of our own children.

Thank you for your service to the constituents of Idaho.

This pie book has taken many volunteer hours and is generously gifted through the *Idaho Coalition of Home Educators*. We hope you enjoy the family stories, photos, expressions of gratitude, and recipes found throughout its pages.

Shawna Ipsen Ingram  
Editor, 2006



## ACKNOWLEDGMENTS

I have enjoyed serving thousands of slices of home-made pies to many grateful recipients on Legislative Day each year. I have seen countless thankful bakers in the homeschooling community, including students, working to sharpen their baking skills while simultaneously learning a little about leadership in our state. I appreciate all of the tremendous “home-bakers” who have made such an effort!

I am also grateful for the service and support of so many throughout the years, including many Legisladies. I would especially like to thank Eddie Ipsen, Elaine Barraclough, Gwen Lee, Vera Raybould, and particularly Geri Tilman, who organized and began ICHE and our Legislative Days. I have developed close friendships with many wives of those serving in the legislature and appreciate the blessing they are to me.

I am thankful to so many of you who throughout the years have come to the fourth floor to enjoy pie and meet with home-educated constituents, many of whom are now of voting age. For those of you who have taken the time out of your busy schedules to look at the displays around the rotunda, we wish you the best in the upcoming legislative session and hope you have many wonderful memories of “Pie Day!”

Sincerely,

Shawna Ipsen Ingram, ICHE Pie Chairman

*Shawna Ipsen Ingram has been the Legislative Pie Day chairman since 1995. Her father, Grant Ipsen, and father-in-law, Cecil Ingram, served five and six terms respectively, in the Idaho State Senate.*

*Special thanks to Heidi Ingram for volunteering many precious hours of work in editing, compiling, and formatting this book.*

## HOW TO USE THIS BOOK

All Tablespoons are a capital “T.”

All teaspoons are a lower-case “t.”

Cups are “c.”

All flour is all-purpose flour, unless otherwise indicated.

Sugar is granulated sugar unless otherwise indicated.

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## ~PIE RECIPES~

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### **The Keafer Family** District 8

#### **Raisin Nut Pie**

1 c. raisins (soaked in warm water for 10 minutes)  
1 c. chopped nuts (pecan or walnut)  
1/2 c. melted butter  
1t. vanilla  
1 c. sugar  
2 eggs – beaten

Mix sugar with the butter. Add the rest of the ingredients. Mix well. Bake in unbaked pie shell, 350° F for 30 to 45 minutes.

#### **Never Fail Pie Crust**

4 c. flour  
1 T. sugar  
1 3/4 c. shortening or butter  
2 t. salt  
1 T. vinegar  
1/2 c. water

Cut shortening into dry ingredients. Add liquids. Bake 10 min at 400° F or fill with filling and bake accordingly.

Makes one single pie or two pie shell bottoms.

**Brandon Victor Spratt**  
District 22



*"I am 15 years old and this is the recipe I plan to help my mom make for this year's Legislative Day. We are from District 22, and our Senator is Tim Corder. We mailed Mr. Corder my ITBS scores and wrote to tell him of my receiving the bronze Congressional Medal this past summer. He wrote me back, encouraging me and also said he would like to come to the next Congressional Awards Ceremony when I get the silver medal."*

**Little Pies**

3/4 c. flour  
1/2 firmly packed brown sugar  
1 t. cinnamon  
1/2 c. butter  
1/2 c. chopped nuts  
1 can Pillsbury Grands refrigerated flaky biscuits (or homemade biscuits)  
1 can apple or blueberry pie filling (or homemade filling)  
1+ c. whipped cream topping.  
Sprinkle with cinnamon and sugar.

Preheat oven to 350°. Combine first 3 ingredients. With fork, cut in butter until mixture looks like crumbs. Stir in nuts. Separate dough into 8 biscuits, split each biscuit in half to make 16 rounds. Flour your hands and flatten each to form a 4-inch round. Press each into ungreased muffin pan cups. Spoon 2 T. of pie filling into each biscuit lined cup. Sprinkle each with about 2 T. flour mixture. Cups will be full. Bake 15-22 minutes. Cool. Top with whipped cream and cinnamon. Sprinkle sugar over the top.

## **The Reid Family**

### **District 3**

*“Every summer our family eagerly awaits strawberry season. We call our local u-pick grower starting in late June to learn when the strawberries will be ready to pick. Often the first day that they're on we'll get up really early (for the summer that is) don our work clothes and floppy straw hats and arrive at the strawberry fields. To our happy surprise, many of our homeschooled friends are already picking or just arriving. We bring these luscious berries home, wash them, and start making pies to freeze. We usually make about ten pies, pretending they'll last us through the fall, but usually before school starts, we only have one or two pies left. They are simply irresistible.*

*This is a recipe for a fresh, uncooked strawberry pie. Garnish it with whipped cream, and you'll remember the warmth of summer through the cold winter months.”  
This recipe yields one 9-inch pie.*

### **Strawberry "Summer-Time" Pie**

1 c. water  
3/4 c. white sugar  
1/4 t. salt  
2 T. cornstarch  
1/4 t. red food coloring  
1 c. all-purpose flour  
1/2 c. margarine  
3 T. confectioners' sugar  
1 t. vanilla extract  
1 quart fresh strawberries, hulled

In a saucepan, combine water, white sugar, salt, cornstarch and food coloring. Bring to a boil, and cook for about 5 minutes or until thickened. Set aside to cool. Preheat oven to 350° F (175° C.) In a large bowl, combine flour, margarine, confectioners' sugar and vanilla. Mix well and press into a 9 inch pie pan. Prick all over and bake in preheated oven for 8 to 10 minutes, or until lightly browned. When crust is cool, place berries in the shell, and pour the thickened mixture over the top. Chill in refrigerator.

**The Van Lydegraf Family**  
District 14



*"We look forward to the Legislative Pie Day each year. This is not only a chance for our children to see and learn about the Idaho Legislature, but also for our family to show you our gratitude for your service. We have been homeschooling for 10 years with great results and appreciate your support in this effort. We are happy to share a few of our favorite pie recipes with you and hope you enjoy them!"*

**Canned Apple Pie Filling**

7 quarts sliced apples

Boil together:

7 c. sugar

1 c. cornstarch

1/2 t. salt

2 T. cinnamon

dash of nutmeg

2 sticks butter

2 1/2 quarts water

Pack apples in quart jars and pour hot spice mixture over sliced apples and process 1/2 hour.

**Pie Crust**

2 c. flour

1 t. salt

3/4 c. shortening or butter

5-7 T. ice cold water

Heat oven to 425° F. Mix flour and salt. Cut butter into flour mixture until crumbly. Add ice cold water and mix until just combined. Divide pastry into halves. Using a quart or two of pie filling (depending on the size of pie plate you use) fill pastry lined pie plate and add top crust. Seal and flute edges, slit pastry for

steam. Bake at 475° F for 20 minutes. Lower heat to 350° F and bake for another 40 to 50 minutes or until you see the filling bubbling in the middle.

### **Creamy Lemon Pie**

3 eggs  
1 condensed milk  
1/2 c. lemon juice  
3 – 4 drops of yellow food coloring  
One 8 oz. tub whipped topping  
1 graham cracker crust

Combine eggs, condensed milk, lemon juice, and food coloring and mix well. Pour into pie crust and bake at 325° F for 30 minutes. When cool, top with whipped topping and refrigerate for 2 to 3 hours.

### **Mae's Coconut Cream Pie**

For the filling, cook 2, 3.4 oz boxes of coconut cream pie filling (**do not use instant**) according to directions on box. After filling is cooked, whisk in 2 T. cream cheese and mix well. Let filling cool.

For the crust, generously butter pie plate and press 3/4 -1 c. shredded coconut on bottom and sides of pie plate. Bake at 325° F for 8 to 10 minutes or until golden brown. Let cool.

Pour cooled filling into the cooled pie crust and refrigerate for 3 to 4 hours. Spread whipped topping on the pie and garnish with toasted coconut shreds. Chill before serving.

**Rebecca Ingram**  
District 15

### **Another pi recipe**

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81640628620899862803482534211706798214808651328230664709384460955058  
22317253594081284811174502

To be used to find the circumference and area of circular objects, such as the Capitol rotunda.

## **The Benton Family**

District 13

*“We have been homeschooling for nine years and have been blessed over the years with five children. It has been such a privilege to share in the everyday lives of our children and share in their learning. We look forward to sharing our pies and serving all of you.”*

### **Rhubarb-Strawberry Pie**

1 1/4 c. sugar

4 T. flour

1/8 t. salt

4 c. rhubarb, chopped

1 c. chopped strawberries

1 T. butter

Combine first five ingredients. Mix well. Put in pie shell and dot with butter.

Cover with a top crust. Bake at 425° F for 15 minutes. Then reduce to 350° F. Bake 30-40 more minutes.

### **Crust**

2 c. flour

1/2 t. salt

2/3 c. shortening

3-4 T. cold water

Blend all ingredients together with a pastry cutter.

**The Schroeder Family**  
District 23



“Our homeschool group just completed the Idaho Second Annual Future City Competition. This was our first year. We had ten 7<sup>th</sup> and 8<sup>th</sup> graders on our team who worked with an engineer and a parent teacher to brainstorm a city of the future. The students had to complete a simulated computer city, an abstract, and an essay on their city. They also built a model of a part of their city. They did a great job, and learned a lot about brainstorming, engineering, teamwork and public speaking. Now, as we drive through town my seven year old comments, "There's an industrial section, there's a residential section. Notice how they're not right by each other."”

**Strawberry Glace Pie**

9-inch baked pie shell

6 c. strawberries (about 1 1/2 quarts)

1 c. sugar

3 T. cornstarch

1/2 c. water

1 package (3 ounces) cream cheese, softened

Bake pie shell. Mash enough strawberries to measure 1 c. Mix sugar and cornstarch in 2 quart saucepan. Gradually stir in water and mashed strawberries. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute; cool.

Beat cream cheese until smooth; spread on bottom of pie shell. Fill shell with remaining strawberries; pour cooked strawberry mixture over top. Refrigerate until set, at least 3 hours.

## **The Burchfield Family**

District 14

*“This recipe comes from my roots in Goochland County, Virginia, more precisely, from my interpretation of a marvelous pie served at the Fox Head Inn, deep in the hunt country of Virginia. We fox hunted there as children and young adults on our Welch Mountain ponies and then graduated to Thoroughbreds. It was always a treat to have dinner at the Fox Head Inn with crisp white table cloths and napkins laid neatly on our laps. The best treat however, was dessert!!! While homeschooling our four children in Bellevue WA, I introduced them to Fox Hunter Pie and still have friends calling me in Idaho now, to ask for the recipe. Enjoy the pie and hide the leftovers or it might disappear mysteriously overnight!!!”*

### **Fox Hunter's Pie**

For 8" pie

1 t. vanilla,

1/8 c. butter melted,

3 large eggs beaten,

3/4 c. sugar,

1/4 t. salt,

3/4 c. white corn syrup,

1 and 1/2 c. pecan halves,

6 oz. semi-sweet real chocolate chips,

1/2 T. flour.

Beat eggs. Add sugar, corn syrup, flour, salt and vanilla. Beat well then add melted butter, pecans and choc-chips last. Pour into an unbaked pie shell. Bake at 350° F for 50-60 minutes. (May vary for different ovens.)

### **Best Pie Crust**

2 1/2 c. flour,

1 t. salt,

1/4 c. cold water,

1 c. butter flavored Crisco,

1 egg,

1 T. white vinegar

Sift flour and salt, cut in shortening until like cornmeal. Beat egg, vinegar and water with wire whisk. Pour into flour and toss lightly with fork. Form into a ball. Divide into thirds. Roll out makes 3 shells

**The Ness Family**  
District 13

**Cream Cheese Pie**

*Our family's favorite 'birthday pie'!*

4 (3 oz) pkgs cream cheese, room temp

2 eggs, beaten

3/4 c. sugar

2 t. vanilla

1/2 t. lemon juice concentrate

Combine all ingredients & beat until light & frothy. Pour into graham cracker crust (makes 2 – 9 inch pies). Bake in 350° oven for 15- 20 minutes. Pour topping on top after pie has cooled. Bake another 10 - 15 minutes longer. Refrigerate 6 - 8 hours. Serve with favorite berries.

Topping:

3 1/2 T. sugar

1 c. sour cream

1 t. vanilla



*Legislative Day 2005*

## **The Henkoski Family**

### **District 3**

*“Around July 4th the cherries from our small family orchard are just beginning to be ripe enough to pick. The next best thing to eating them right off the tree is a fresh cherry pie! It has become a family tradition and is Dad's favorite. In late September we enjoy the crisp fall weather as we pick our apples. We have yet to identify them, but they taste similar to the Gala apple. Apple pies are also a family favorite, which we sometimes eat for breakfast.”*

### **Carmelized Apple Pie**

6 c. sliced, pared Gala apples

1 t. lemon juice

4 T. melted butter

3/4 c. sugar

1 T. cinnamon

2 t. vanilla powder

1/4 c. flour

dash of salt

pastry for a double-crust pie

Preheat oven to 350°.

Sprinkle apples with lemon juice; toss to coat. Pour melted butter over apples and toss again. Add sugar, flour, cinnamon, powdered vanilla and salt. Mix with apples. Place apples into prepared crust. Take your favorite mini-cookie cutters and cut a few shapes out of the top crust to allow steam to escape. Cover with second crust and pinch to finish edges.

Bake 35 to 40 minutes. Cool and serve with vanilla ice cream, if desired.

### **Cherry Pie**

6 c. fresh Bing cherries, pitted

1 T. lemon juice

combine, then mix gently with cherries:

3 T. cornstarch

3/4 c. sugar

2 t. vanilla powder

3 T. cherry juice

pastry for double-crust pie

Preheat oven to 350°.

Heat cherries over low heat in a medium saucepan until juicy. Take 3 T. cherry juice from pan and mix gradually with dry ingredients in a small bowl, stirring until smooth. Add lemon juice to cherries and stir. Add juice mixture from the small

bowl to cherries, stirring constantly until thickened slightly. Pour cherries into prepared pie crust. Cut second crust into strips and attach to pie forming a lattice top. Bake 35 to 40 minutes, until crust is golden brown. Cool and serve with vanilla ice cream.

## **The David Arbogast Family**

District 12

### **Easy Cheese Cake Pie**

1 8 oz. cream cheese-softened  
1 8 oz. Cool Whip-thawed  
1/3 c. sugar  
1 small graham cracker pie crust

Mix cream cheese, Cool Whip, and sugar with a mixer until fluffy - about 1 minute. Spoon into crust and refrigerate for three hours before serving. You can put cherry pie filling on top of each slice if you like or any other kind of pie filling or ice cream topping. It is just as good plain. Refrigerate any remaining pie.

### **Fresh Strawberry Pie**

*This is especially delicious in the summer when the strawberries are their ripest.*

1 baked 8 or 9 inch pie crust-cooled  
1 1/2 quarts strawberries-with greens removed  
1 c. sugar  
3 T. cornstarch  
1/2 c. water  
4 oz. cream cheese-softened  
1/2 c. powdered sugar  
3/4 c. Cool Whip - thawed

Puree (in blender) enough strawberries to measure 1 c. Mix sugar and cornstarch in 2-quart saucepan. Gradually stir in water and pureed strawberries. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute; cool (you can add a few drops of red food coloring to sauce).

Beat cream cheese, powdered sugar, and Cool Whip until fluffy. Spread in cooled pie crust. Place strawberries on top of the cheese mixture. Pour cooked strawberry mixture over top. Refrigerate about three hours or until set. Refrigerate any remaining pie.

### **Zucchini Cobbler Pie Bars**

*This recipe was given to me by a dear friend and it is absolutely delicious. Most people will think it is apple, and it is a great way to use up all those zucchini from your garden.*

#### **Filling**

8 c. chopped, seeded, and peeled zucchini (about 3 lb.)

2/3 c. lemon juice

1 c. sugar

1 t. cinnamon

1/2 t. nutmeg

In large saucepan, over medium/low heat, cook and stir zucchini and lemon juice for 15-20 minutes or until zucchini is tender. Add sugar, cinnamon, and nutmeg.

Simmer 1 minute longer. Remove from heat and set aside.

#### **Crust**

4 c. flour

2 c. sugar

1 1/2 c. cold butter or margarine

1 t. cinnamon

Combine flour and sugar in bowl; cut in butter until mixture resembles coarse crumbs. Stir 1/2 c. into zucchini mixture. Press 1/2 of remaining crust mixture into greased 15x10 baking pan (jelly roll size). Spread zucchini mixture over top. Mix 1 t. cinnamon with remaining crust mixture and sprinkle over top of zucchini filling. Bake at 375° for 35 - 40 minutes or until golden and bubbly.

## **The Boone Family**

District 21

*"We are relatively new to home schooling. This is our 4th year. We especially appreciate the sacrifices you make to serve our community and to protect our freedoms to choose the educational direction for our children. Thank you so much."*

### **Star Spangled Cherry Cheese Pie**

2- 9 inch graham cracker crusts

1 pkg. (8 oz) cream cheese, softened

1 can (14 oz) condensed milk

1/2 c. lemon juice

1 t. vanilla

1 – 12 oz container whipped topping

1 can topping of your choice: cherry, raspberry, blueberry, etc.

In medium bowl, beat cream cheese until light and fluffy. Add condensed milk, blend thoroughly. Stir in lemon juice and vanilla. Fold in whipped topping. Pour into crusts. Chill 2 to 3 hours. Top with pie filling before serving. Makes 2 pies.

### **Coconut Custard Pie**

6 eggs, beaten

2 1/2 c. sugar

1/2 c. margarine, melted

2/3 c. buttermilk

2 t. vanilla

2 2/3 c. coconut

Mix together eggs, margarine, sugar, buttermilk, and vanilla. Add coconut. Pour into 10 inch unbaked pie crust, or use 2 small pie crusts. Bake at 350° for 45 minutes or until firm. Large pie will take longer to bake.

### **The Terry Morin Family**

#### **District 6**

*“We have lived in Moscow for almost 20 years and have taken the primary role in educating our four children for the last twelve years. As homeschooling parents we take a lively interest in the doings of the House and Senate Education Committees, and have really benefited from the relative freedom from intrusive or burdensome oversight of our schooling efforts here in the State of Idaho. We’ve been free to focus on what all good parents and teachers want to do, which is to equip our kids for productive and satisfying lives in families, in the workplace, and in society. I want you to know that we appreciate this freedom.*

*As business owners we also admire and appreciate the sacrifice you make to serve in the legislature. To leave Moscow for months every year would take a terrible toll on our business, and would be a heavy burden on Linda and the kids, not to mention on our schooling efforts. Thank you for your service.”*

### **Old-Fashioned Pecan Pie**

1/3 c. butter, room temperature

Add and mix well:

1 c. sugar

1 c. dark corn syrup

1/2 t. salt

1 1/2 t. vanilla

Add 3 eggs and beat gently

Fold in 1 and 1/2 to 2 c. coarsely chopped pecans.

Pour into unbaked shell and bake at 375° for 40-50 minutes

If top browns too much, cover with foil.

**The Brad Arnold Family**  
District 12



*“These two custard-like pies are Southern favorites from where our family came ten years ago. We love Idaho and the many freedoms we enjoy like hunting, camping, and home educating our children. We appreciate all the work you do to make Idaho the greatest state to raise a family.”*

**Lemon Chess Pie**

**Pastry for Single-Crust Pie**

4 eggs

1 1/2 c. sugar

1/4 c. margarine or butter, melted

2 t. finely shredded lemon peel

2 T lemon juice

1 T. cornmeal

1 1/2 t. vanilla

Line bottom of a pastry-lined 9-inch pie plate with a double thickness of foil. Bake in a 450° oven for 5 minutes. Remove foil. Bake for 5 minutes more.

**Filling**

In a bowl beat eggs lightly till combined. Stir in sugar, margarine, peel, lemon juice, cornmeal, and vanilla. Mix well. Place pastry shell on the oven rack. Pour filling into shell.

Cover edge of pie with foil or pie shield. Reduce oven temperature to 350° and bake for 20 minutes. Remove foil or shield. Bake for 15 to 20 minutes more till a knife inserted near the center comes out clean. Cool on a rack. Cover and chill to store. Serves 8.

### **Buttermilk Pie**

1 stick butter  
2 c. sugar  
3 T. flour  
3 eggs, beaten  
1 c. buttermilk  
1 t. vanilla extract  
1/8 t. nutmeg  
9-inch pie crust

Cream butter and sugar together; beat in flour and eggs. Blend buttermilk, vanilla and nutmeg; stir into flour mixture. Spoon into pie crust and bake at 350° for 45 to 50 minutes or until center is firm and set. Cool well before serving.

### **The Arndt Family**

District 5

*"I have found in my years of making pies that the secret is in the crust, as well as fresh ingredients. So here is my mother's excellent recipe for pie crust which should be light and flaky when made correctly. This recipe is followed by my simple recipe for Perfect Apple Pie out of the BETTER HOMES AND GARDENS COOKBOOK. I hope you enjoy these. They are often my oldest son's request for his birthday treat instead of cake!"*

### **Double Pie Crust**

Mix:

2 1/4 c. flour (remove 1/3 cup to make paste)  
1 t. salt

Paste:

Mix then add to dry ingredients above:

1/3 c. flour  
1/4 c. ice water  
Cut in to dry mixture:  
3/4 c. shortening

Use as little flour on the board as possible when rolling to avoid drying out the crust.

### **Perfect Apple Pie**

6-8 tart apples, pared, cored and thinly sliced (6 c.)

3/4 - 1 c. sugar

2 T. flour

1/2 - 1 t. ground cinnamon

Dash of ground nutmeg

Pastry for 2-crust pie

1 T. butter

If apples lack tartness, sprinkle with about 1 T. lemon juice. Combine sugar, flour, spices and dash salt; mix with apples. Line 9 inch pie plate with pastry. Fill with apple mixture; dot with butter. Adjust top crust. Cut slits for escape of steam; seal. Sprinkle with sugar. Bake @ 400° for 50 minutes or till done. (Juices should be bubbling) Enjoy!



Elizabeth Wierenga playing the cello  
*Legislative Day 2005*

## **The Gann Family**

### **District 4**

*"This year my daughter, Rebekah has become very interested in her heritage. Some of the different nationalities that comprise her ancestry include, but are not limited to: Cherokee Indian, Danish, Welsh, English, Irish, and Norwegian. In her quest, she discovered that her grandfather on her mother's side is completely Norwegian. His parents emigrated to the U.S. in the early 1900's from Oslo, Norway. This sparked her curiosity and she has talked about her heritage constantly, especially with her friends. This led her friend Aleisia to go in search of a Norwegian cookbook to give to Rebekah for Christmas. Right away, Rebekah wanted to make something from her cookbook and chose this recipe to make for Christmas Day. This is the first pie that Rebekah has ever made and she did a wonderful job. It was very tasty!"*

### **Norwegian Pie**

*This is from the cookbook Skandinaviske Oppskrifter - Scandinavian Recipes.*

*Nellie Gerdrum Lodge #41, Daughters of Norway*

1 1/2 c. sugar

1 c. flour

2 t. salt

1/2 t. cinnamon

1/2 t. nutmeg

2 eggs

1 T. vanilla

2 c. diced apples

1/2 c. chopped nuts

Combine the sugar, flour, baking powder, salt, cinnamon and nutmeg and mix thoroughly. Add the eggs, vanilla, diced apples and nuts. Grease two 8 inch pie pans. Divide mixture evenly in pans. Bake at 350° for 35-40 minutes. Pie makes its own crust. Top with your favorite whipped topping.

### **Chocolate Mousse Pie**

*Another yummy and easy recipe*

1 milk chocolate candy bar with almonds (7 ounces)

16 large marshmallows or 1-1/2 c. of miniature marshmallows

1/2 c. milk

2 c. whipped cream, (or substitute Cool Whip)

1 graham cracker pie crust

Place the candy bar, marshmallows and milk in a heavy saucepan; cook over low heat, stirring constantly until chocolate is melted and mixture is smooth. Cool. Fold in whipped cream; pour into crust. Refrigerate for at least 3 hours.

### **The Jon Holland Family**

District 13

*Our family wants to thank you for your dedication to this wonderful state.*

#### **Rhubarb Custard Pie**

Slightly beat 3 eggs, add 3 T. milk and set aside.

Mix:

2 c. sugar (more if rhubarb is green)

1/4 c. flour (add more if runny)

3/4 t. nutmeg

Mix the sugar mix into the eggs and milk.

Cut the rhubarb into 4 c. and add to the mixture. Pour into a pie crust and put chunks of butter on top, and top with another crust. Put foil around the edges to keep from burning. You can brush milk and sugar on the top to brown it. Bake at 400° for 50-60 minutes.

Alternative: 2 c. strawberries and 2 c. rhubarb



*Legislative Day 2005*

## **The Vincent Family**

District 14



*“This is our 12<sup>th</sup> year homeschooling and we have cherished every year. Our children love participating in “Pie” Day. Thank you for the time and effort you put into making Idaho such a wonderful place to live and learn.”*

### **Never Fail Pie Crust**

(Makes 4 crusts)

4 c. flour

1 T. sugar

2 t. salt

1 3/4 c. Crisco

Mix with fork.

Beat in separate bowl:

1 egg

1 T. vinegar

1/2 c. water

Combine the two mixtures, stirring well with a fork. Mold dough into a ball. Chill before using. This can be kept in an airtight container in the refrigerator for as long as two weeks.

### **Pumpkin Pecan Pie**

Stir in bowl:

1 egg, slightly beaten

1 c. pumpkin

1/3 c. sugar

1 t. pumpkin pie spice

Stir and pour into 9” unbaked pie shell.

In another bowl, combine:

2 eggs, beaten

2/3 c. light corn syrup

1/2 c. sugar  
3 T. butter, melted  
1/2 t. vanilla  
Stir in:  
1 c. pecan halves

Spoon over pumpkin mixture. Pecans will rise to the top as the pie bakes.  
Bake at 350° for 50 minutes.  
Recipe is easily doubled.

### **Pumpkin Ice Cream Pie**

1 (9") graham cracker crust  
1 c. pumpkin (canned)  
1/2 c. brown sugar  
1 t. cinnamon  
1/4 t. ginger  
1/8 t. cloves  
1/2 t. salt  
1 quart vanilla ice cream  
1 c. whipping cream  
16 pecan halves

Put cracker crust in freezer to chill. Blend together pumpkin, sugar and pie spices. Fold in softened ice cream. Fill crust and place in freezer overnight. Make border around edge with sweetened whipped cream and garnish with pecan halves, if desired.

## **The Conner Family**

### **District 3**

*“‘Huckleberrying’ in North Idaho has been an important part of our family for four generations, making fond memories for kids and grandparents alike. Just as important as the trek to the mountains and the fun of picking, is Grandma's pie recipe. Grandma would often make this pie for birthdays, and it would always be the hit of the party. After we lost Grandma, her tradition of birthday pies continued. Family members still love to get surprised with a huckleberry pie for a birthday! Often times, if it's a sparse year for huckleberries, another gift will be substituted, but with an encouragement to "Just pretend it's Grandma's Huckleberry Pie." We know we're loved when we get a huckleberry pie. It's our pleasure to pass this recipe on to you!”*

### **Grandma's (North Idaho) Huckleberry Pie**

10-inch two-crust pie

#### **Pastry**

2 2/3 c. flour

1 t. salt

1 c. shortening or 3/4 c. plus 3 T. lard

7-8 T. cold water

Measure the flour and salt into bowl. Cut in shortening thoroughly. Sprinkle in water, 1 T. at a time, mixing until all flour is moistened and dough almost cleans side of bowl. (1 to 2 T. water can be added, if needed.) Gather dough into ball, and divide in half. Roll out each, placing one into bottom of pie plate.

#### **Filling**

*This pie is all about the huckleberries!*

4 c. of fresh huckleberries (or you may use frozen huckleberries)

1 c. sugar

2-3 T. of flour (4 T., if you have very juicy berries or frozen berries)

Mix these ingredients together and put into the pie plate on top of bottom crust.

Dot filling with butter and then cover with top crust; seal and flute.

Bake at 375° for 45 - 50 minutes.

**The Rust Family**  
District 21



**Rust Rhubarb Pie Favorite**

**Filling**

2 beaten eggs  
1/4 t. nutmeg  
2 T. milk  
1/4 t. salt  
3 T. flour  
1 1/2 c. rhubarb (chopped)  
1/2 t. cinnamon  
1 1/2 c. sugar

**Topping**

1 c. flour  
1/2 c. butter  
1/2 c. brown sugar

Line 9" pie plate with pastry shell. In a bowl combine eggs, milk, sugar, flour, cinnamon, nutmeg and salt. Add rhubarb. Mix and pour into shell. Blend topping ingredients and place on top of the pie. Bake at 400° for 1 hour until filling is set and topping is lightly browned.

**The Simpson Family**  
District 14

**Raspberry Cream Pie**

2 c. berries  
1/4 c. sugar  
3 T. cornstarch  
4 oz cream cheese  
1/2 c. powdered sugar  
1/2 t. vanilla  
pinch of salt  
1/2 pint whipping cream  
graham cracker pie crust

In sauce pan, cook berries, sugar & cornstarch over low heat until thick. Remove, let cool.

**Filling**

In separate bowl, blend cream cheese, powdered sugar, vanilla & salt. In another bowl, whip the cream until fluffy; combine the 2 mixtures on slowest speed. Fill pie crust with filling.

Spoon cooled berry mixture over filling. Chill 1/2 to 1 hr.

**Banana Cream Supreme**

*(Adapted from Pampered Chef Classics)*

16 (2 1/2") graham cracker squares (approximately 1 1/4 c. crushed)  
1/4 c. melted butter or margarine, melted  
3 T. sugar  
12 oz. frozen whipped topping, thawed  
1 c. sour cream  
3.4 oz. vanilla instant pudding and pie filling  
3 medium bananas, sliced  
3 T. pecans (optional)  
Raspberries & mint leaves (optional)

Finely crush graham crackers in re-sealable plastic bag; place in bowl. Add butter and sugar; mix well. Press crumb mixture onto pie pan. In separate bowl, whisk whipped topping and sour cream until blended. Add pudding mix; whisk until mixture is well blended and smooth. Spread half of the filling over crust. Slice bananas & arrange over filling. Spread remaining filling over bananas. Sprinkle

crushed graham crackers or grated pecans over filling. Garnish with raspberries and mint leaves if desired. Serve immediately or chill if you like a colder serving temperature.

**The Wilson Family**  
District 13

**Fresh Strawberry Pie**

1 9" baked pie crust  
3 c. hulled, washed strawberries  
3/4 c. water  
3/4 c. sugar  
3 T. cornstarch  
1/4 t. salt  
1/2 c. cream (for whipping)  
1 T. sugar

Crush 1/2 c. strawberries in small saucepan and add water. Bring to boiling and simmer 3 minutes. Strain juice from cooked strawberries: add water if needed to make 1 c. juice - reserve. Combine sugar, cornstarch, and salt in same small saucepan; slowly add reserved strawberry juice, stirring until smooth. Bring to boiling, stirring constantly, and cook 3 minutes or until thick and clear. Remove from heat and cool slightly. Arrange remaining strawberries in baked pastry shell. (Sometimes, I slice them & sometimes I leave them whole). Be sure strawberries have all moisture removed from outside. Spoon glaze over berries, being careful to coat each one. Chill pie. Just before serving, whip cream, add the T. of sugar and spoon on top of pie. Enjoy!

**The Brotcke Family**  
District 9

*“Our grandfather who is of Slovak/German heritage grew up in the coal mines of Mahanoy, Pennsylvania. The Pennsylvania Dutch Country being so near, his mother secured this recipe and incorporated it into our own family recipe collection. It was always a favorite choice for Sunday afternoon visits, served with a cup of coffee or tea. When we make the trek eastward to visit with family and friends our great-aunt still whips up a Shoofly Pie! The taste and memories are wonderful!”*

**Shoofly Pie**

10 inch deep dish pie crust

Cut together in fine crumbs:

2 c. flour

3/4 c. Crisco vegetable shortening

1 c. sugar

1/2 t. salt

(reserve 2/3 c. for the top)

Add to the remaining crumbs:

1 egg

1 t. cinnamon

1 t. ginger

1 t. baking soda

1 c. sour milk (1 c. of milk with 2 t. white vinegar, allow to set a few minutes and it will curdle)

3 T. molasses

Beat together and pour into prepared pie crust, top with reserved crumbs and bake at 350° F for 45-50 minutes. Toothpick tests clean. Cool before serving. Enjoy!

**The Geer Family**  
District 21



*“Thank you for your years of service to our Idaho State government. For fifteen years we have appreciated the freedom to educate our children in a manner which best suits their individual needs. Our oldest daughter has presented multiple special educational challenges that were most appropriately met one-on-one in the loving atmosphere of our home. We have been deeply grateful these past years to have the privilege of meeting those social, emotional, and educational needs around the clock as a family unit. Your time and sacrifice as lawmakers for the state of Idaho to allow us that freedom will not soon be forgotten.”*

**Grandmother Luttrell's Chocolate Meringue Pie**

*This recipe, (a long time family favorite) from my paternal grandmother, was lost after she passed away in the 1960s. Recently while rummaging through 30-year-old boxes in an old family barn, I happened upon a copy of the recipe in my father's (also now deceased) handwriting. What a treasure! Hope you enjoy it.*

**Pie Filling**

3/4 c. sugar

1/4 c. flour

2 T. baking cocoa

1/2 c. milk

2 egg yolks

2 c. milk

Pre-baked 9" Pie Shell

Mix dry ingredients (first three.) Whisk together 1/2 c. milk and two egg yolks. Add dry ingredients to egg/milk mixture. Mix well. In a medium saucepan bring two cups of milk to a boil. Stir in above mixture. Reduce heat slightly and continue stirring until filling begins to thicken. Pour into pre-baked 9" pie shell and cool completely.

#### Meringue

2 egg whites  
1/4 c. sugar  
pinch of salt

Mix together on high speed of electric mixer until stiff peaks form (about five minutes.) Spread over top of cooled pie. Brown lightly under oven broiler. Whipped cream may be substituted for meringue.

#### **Debby Geer's Two-Crust Pastry Recipe**

2 1/4 c. flour  
1/2 t. salt  
1 c. butter  
1 T. vinegar  
1/8-1/4 c. water (club soda works great!)  
1 t. vanilla (for sweet pies--omit for meat pies)  
1 egg—beaten

Mix dry ingredients. Cut in butter until crumbly. Add liquid ingredients and mix until just blended. Turn onto WELL FLOURED surface or floured pastry cloth. With well floured rolling pin, roll to 1/16th inch thick sprinkling dough circle with extra flour as needed. Excess dough may be sprinkled with cinnamon sugar and baked for a sweet snack or formed into pie tins and frozen for later use.

## **The Torrey Family**

District 22

### **Sunrise Cherry Pie**

1 21 oz. can cherry pie filling  
1 8 1/4 oz. can crushed pineapple  
1 8 oz. package cream cheese, softened  
(light or fat-free versions are fine too)  
1/2 t. vanilla extract  
1 c. heavy whipping cream  
1/4 c. confectioner's sugar  
1 graham cracker crust

Drain pineapple well, reserving 2 T. of the syrup. In a large bowl, combine cream cheese, vanilla, and pineapple syrup; mix until blended. Stir in 1/4 c. of the pineapple and 1/2 c. of the pie filling.

In a medium bowl, whip cream until soft peaks form, adding sugar a little at a time; fold into cream cheese mixture. Spread mixture into pie crust and top with remaining pineapple around edge of pie, and pie filling in center. Chill until firm.

### **German Sweet Chocolate Cream Pie**

One 4 oz. package Baker's® German's® Sweet Chocolate  
1/3 c. milk  
One 3 oz. package cream cheese, softened  
2 T. sugar (optional)  
One 8 oz. container non-dairy whipped topping, thawed  
9 in. graham cracker or chocolate wafer crust  
Chocolate shavings or curls (optional)

Heat chocolate and 2 T. of the milk in saucepan over very low heat until chocolate is melted, stirring constantly. Remove from heat and pour into a large glass mixing bowl. Beat in cream cheese, sugar, and the remaining milk until well blended.

Refrigerate to cool, about 10 minutes. Stir in whipped topping gently until smooth; spoon into crust.

Freeze until firm, about 4 hours. Garnish with chocolate shavings or curls, if desired.

## **The Richter Family**

District 15

### **Pumpkin Pie**

1/4 c. sugar

1/2 t. salt

3 t. ground cinnamon

1 t. ground ginger

1 t. ground cloves

2 large eggs

1 can (15 ounce) Libby's 100% Pure Pumpkin

1 can (12 fl. Oz) low fat evaporated milk

1 unbaked 9-inch deep-dish pie shell (or your own pastry!)

Mix sugar, salt, cinnamon, ginger and cloves in a small bowl. Beat eggs in a large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell.

Bake in preheated 425° oven for 15 minutes. Reduce temperature to 350° and bake for an additional 40 to 50 minutes or until inserted knife near the center comes out clean. Cool on wire rack for 2 hours. Serve immediately with whipped cream or refrigerate.

**The Whitlatch Family**  
District 9

**Pecan Pie**

This pie is a real winner!

To make 1 Pie

4 eggs - slightly beaten

1 c. corn syrup

1/4 c. brown sugar

1/4 c. sugar

2 T. butter - melted

1 t. vanilla

1/2 t. salt

1 c. pecans – chopped

Mix all ingredients well. Place in unbaked shell.

Cover edge with foil and bake 35 minutes at 350°.

Towards the end of the first 35 minutes that the pie is baking, prepare the topping.

This will be added and then the pie will be baked some more.

Topping

1/3 c. brown sugar

3 T. butter

3 T. honey

Cook for 2 minutes on medium heat.

Add approx. 1 c. pecan halves (enough to cover top of pie in a single layer) and stir until coated.

Remove pie from oven, put topping on pie, replace foil and bake another 10-20 minutes.

**The Thane Seward Family**  
District 16



*“Our children’s Idaho heritage began five generations ago in Roseberry with young pioneers, Francis Bud Davis, a trapper, and his wife Myrtle, a school-teacher. As a family, we continue to value both the great outdoors and learning. When we are not inside doing “book learning” you will find us outside, involved in a myriad of activities such as hiking, biking, fishing or historical exploration and restoration. Preparation for our homemade pies usually begins with hand picking the ripe produce in Idaho’s wonderful “Treasure Valley”. Blackberries can be found along country or city canal banks, apricots, cherries, peaches, and apples in orchards or on old homesteads, and blue berries at the Suyehira’s berry farm in Emmett. For huckleberries, our personal favorite, we venture back to the mountains of our ancestors. Each year we are filled with happy anticipation as we bake a cherry pie for our cousin Ron Crane the State Treasurer and several more varieties, just for you! It is with pleasure that we present our pies, as a small token of our appreciation for your labors! Though the legislative session is held for only 3 months, we recognize that all of you truly work year round in preparation for that session. Thank you for investing your time, knowledge, and experience for the citizens of Idaho! Cranberries make a nice addition to a pie. They give the pie a pretty “cranberry” color and a bit of a tart taste.”*

### **Apple Cranberry Pie (canned cranberries)**

*Canned cranberries make this recipe very easy!*

4 c. Granny Smith Apples, peeled & sliced  
16 oz. can whole cranberries  
1/3 c. packed brown sugar  
3 T. flour  
1 t. cinnamon  
double crust pastry

In a large bowl, mix brown sugar, flour, and cinnamon. Add cranberries and apples. Stir well and pour into a 9 inch pastry shell. Dot with butter and top with a pastry shell. Bake at 375° for 45-55 minutes.

### **Apple Cranberry Pie (fresh or frozen cranberries)**

*This recipe takes a little more time, but is well worth the effort!*

3 c. peeled and sliced Granny Smith apples  
2 c. fresh or frozen cranberries  
1-3/4 c. sugar  
1/3 c. quick-cooking tapioca  
1/4 c. water  
double crust pastry

In a saucepan, combine the cranberries, sugar, tapioca, and water. Bring to a boil, stirring occasionally. Meanwhile, line pie plate with the bottom pastry. Add apples to the boiled cranberry mixture and pour filling into crust. Top with remaining pastry or a lattice crust. If using a full top crust, cut a few slits in it. Bake at 375° for 45-55 minutes or until crust is golden brown and filling is bubbly. Cool completely.

### **Deep Dish Blueberry Pie**

4 c. blueberries  
2 T. flour  
1 T. butter  
1/2 c. sugar  
1/2 t. nutmeg  
2 T. lemon juice  
single crust pastry

Wash and drain berries. Mix sugar, flour, salt, nutmeg and lemon juice. Gently fold berries into mixture until fruit is coated. Turn into deep baking dish and dot with

butter. Cover fruit with pastry. Bake at 400° about 30 minutes. Serve warm or chilled.

### **Nova Scotia Blueberry-Crumb Pie**

*Blueberries can be hand picked (in Emmett), washed, spread on a baking tray and then placed in the freezer. After they are individually frozen, measure out 2 c. and place into quart sized bags. For either of these recipes, you will need two- quart bags or 4 c. of berries.*

1/4 c. flour or, 2 t. cornstarch or, 2 T. tapioca

2/3 c. sugar

4 c. blueberries

2 T. lemon juice

1/2 c. flour

1/2 t. cinnamon

1/4 c. cold butter

single crust pastry

Combine 1/4 c. flour and 2/3 c. sugar and toss with berries and lemon juice. Spread in a non-pricked pastry shell. Combine rest of ingredients for topping. Sprinkle over berries and press down. Bake at 425° for 20 minutes, then at 350° for 45 minutes. Cool completely before serving.

## **The Van Deventer Family**

District 6

### **Buttermilk Pie**

1 1/2 c. sugar

1/2 c. baking mix

1 c. buttermilk

1/3 c. butter (melted)

1 t. vanilla

3 eggs

Mix ingredients together: Beat until smooth; pour into pie plate. Bake at 350° for 40 minutes. This pie makes its own crust, and is delicious topped with fruit.

## **The Harris Family**

### **District 9**

*"We participated in Legislative Day with a display entitled "Visit Lake Idaho". The booth featured a fossil display ranging from Mammoths & Giant Sloth to salt water shells and a geographical map depicting where Lake Idaho was (Boise is located in Lake Idaho). Idaho has been a tremendous place to live in and learn about. It was a real joy to share the findings of our geological excursions with our legislators."*

### **Pennsylvania Dutch Pumpkin Pie**

2 c. cooked pumpkin\*

4 eggs, separated

1 c. sugar

1 T cornstarch

1/2 t. cinnamon

1/3 c. cream

1/4 c. butter, melted

1 t. whiskey\*\*

Fool-Proof Pie Crust (Below)

Combine pumpkin, slightly beaten egg yolks, and a mixture of cornstarch, sugar & cinnamon; beat for 5 minutes. Mix in cream, butter & whiskey. Beat the egg whites until rounded peaks are formed. Fold into pumpkin mixture. Pour into pastry lined 9" pie pan. Bake at 375° F for about 45 minutes or until a silver knife comes out clean when inserted half way between the center and the edge of the filling. Cool before serving. Makes one 9" pie.

\*Canned pumpkin can be substituted. To prepare cooked pumpkin, take a large pumpkin, wash, cut into halves and place cut side down in a pan in a 375° F oven. Cook until soft, but not mushy. Scrape out flesh of pumpkin with a spoon or a fork. Place in colander and let drain overnight in a cool place. The next morning, put pumpkin into a bowl and whip thoroughly with a fork until all lumps disappear. Drain out as much liquid as possible; the pumpkin should be dry.

\*\*Vanilla can be substituted and makes for a lighter color and taste. Whiskey makes for a heavier flavor and darker color.

*"Our family has made this pie using canned & cooked pumpkin and whiskey & vanilla. The separated eggs, cornstarch & cream make this pumpkin pie very light and fluffy in texture. My son, who is 15, has always preferred a birthday pie rather than cake. This pie is a winner with him!"*

### **Apple Pie Pizza**

*This recipe is very popular with family and friends. It provides the wonderful taste of apple pie that can be eaten with your fingers!*

5-6 tart, pared & sliced apples

1 t. cinnamon

1/2 c. sugar

Fool Proof Pie Crust (Below)

Pizza pan or cookie sheet\*

Combine sugar & cinnamon. Mix with apple slices & place sweetened apples on pie crust.

\*If using a cookie sheet, double all ingredients

1/2 c. margarine

1/2 c. sugar

3/4 c. flour

Combine margarine, sugar & flour with a pastry cutter and sprinkle on top of apples. Bake at 350° F for 45-50 minutes. Cut like pizza, in bite size squares or 2" squares.

### **Fool Proof Pie Crust**

*Our family was given this recipe by a professional pie maker in Idaho 25 years ago.*

4 c. flour

2 t. salt

1 3/4 c. Crisco shortening

1 egg, beaten

1 T. vinegar

1/2 c. ice water

Mix flour, salt & Crisco with pastry cutter. Mix egg, vinegar & ice water together. Combine with flour mixture. Divide dough in half into flattened rounds, wrap in Saran wrap & refrigerate at least 15 minutes. Be careful not to 'overwork' pie dough as this will cause pastry to be tough.

**The Wilhelm Family**  
District 17

**The Never Fail Pie Crust Recipe**

Single Crust:

1 c. plus 2 T. flour  
1/2 t. salt  
1/3 c. Mazola oil  
2 T. cold water

Double Crust

1 3/4 c. flour  
1/2 c. Mazola oil  
1 t. salt  
3 T. cold water

Mix flour and salt in bowl. Blend in Mazola thoroughly. Sprinkle with all of the water. Mix until all ingredients form a ball. Do not mix more than necessary. If too dry, mix in 1-2 T. more Mazola. Roll dough between 2 pieces of waxed paper. Peel off bottom piece of paper after inverting onto pie pan. Fit into pan. Fold under (for single pie crust), flute, and prick well. Bake at 450° for 12-15 minutes for single crust; for double crust, until filling bubbles and crust is brown. This crust is hard to burn. If you have trouble with the edges burning, cover them with foil before baking.

**The Paul Family**  
District 6

*"We're thankful that in Idaho, parents have the opportunity of teaching their own children. We teach not only mud pie-making and other pre-school skills, but also such thrilling discoveries as reading, metamorphosis, Dr. Seuss, reproduction, and  $2 + 2$  always = 4. We're grateful that we have had time at home with them to introduce them to George Washington, Moses, Michelangelo, Adolph Hitler - a kaleidoscope of artists, philosophers, rulers, scientists, and musicians who have shaped our world. It's been our responsibility to teach them not only facts, but values. We have taken our responsibility very seriously in nearly twenty years of home educating our three daughters. Thank you for your commitment to the great state of Idaho where parents have options in fulfilling their responsibility to educate their children."*

**Mud Pie**

Prep: 20 min; Chill: 30 min; Freeze: 7 hours  
Makes 10 servings

18 chocolate sandwich cookies, finely crushed

3 T stick margarine or butter, melted

1 qt coffee, or chocolate ice cream, slightly softened

1 c. Hot Fudge Sauce, cooled, (recipe below)

1/4 c chopped almonds, toasted

1. Mix crushed cookies and butter until well blended. Press on bottom and up side of 9" pie plate. Chill 30 minutes
2. Carefully spread ice cream evenly in crust. Freeze about 3 hrs until firm.
3. Spread cooled Hot Fudge Sauce over top of pie. Sprinkle with almonds. Freeze about 4 hrs.

**Hot Fudge Sauce**

1 can (12 oz) evaporated milk

1 pkg (12 oz) semisweet chocolate chips (2 c)

1/2 c sugar

1 T stick margarine or butter

1 t vanilla

1. Heat milk, chocolate chips and sugar to boiling in 2-qt saucepan over medium heat, stirring constantly; remove from heat.
2. Stir in margarine and vanilla until mixture is smooth and creamy.

## **The Edenfield Family**

District 11

*“We began to learn about our Idaho Legislature when we participated in the Capstone and Stonesetters Seminars last year. As we prepare our assignments for this year’s seminars, we are happy to have the opportunity to pause and share some of our ‘Southern heritage’ with you through these pie recipes. We moved to the Great Gem State seven years ago, all the way from the East Coast, and while we remain proud of our Southern heritage, we are just as proud to now call Idaho our permanent home. Thank you so very much for your continued work on behalf of all the homeschoolers in this great state. When our three boys are not studying Medieval and Renaissance history and literature, or sharpening their math skills, they enjoy studying classical guitar and piano, skiing, and camping. Just this year, our entire family completed the Hunter Safety Course and we look forward to adding hunting to next year’s agenda. Homeschooling in Idaho is a tremendous blessing to our family. We thank you for your support!”*

### **Southern Lemon Pie**

1 graham cracker crust

1 can Eagle Brand Condensed Milk

2 eggs

8 T. fresh lemon juice

2 T. sugar

dash cream of tartar

Combine milk, egg yolks, and lemon juice. Mix well. Pour into pie shell. Top with meringue.

### **Meringue**

Beat egg whites with cream of tartar. When peaks begin to form, add sugar and continue to beat until peaks are firm and sugar is dissolved.

Place in 350° oven for about 10 minutes, or until lightly browned. Watch carefully, as this will easily burn!

### **Southern Peanut Butter Pie**

4 oz cream cheese, softened

1/2 c. crunchy peanut butter

8 oz Cool Whip, thawed

3/4 c. powdered sugar

9” graham cracker crust

chocolate shavings

Beat together cream cheese and peanut butter, until light and fluffy. Gradually add Cool Whip and powdered sugar, beating until smooth. Spoon into prepared crust and freeze at least 8 hours. Garnish with chocolate shavings before serving.

### **Southern Buttermilk Pie**

1/2 c. butter  
2 c. sugar  
3 T. all purpose flour  
3 eggs  
1 c. buttermilk  
1 t. vanilla  
unbaked 9" pie crust

Cream butter and gradually add sugar, beating well. Add flour and beat until smooth. Add eggs, beating until combined. Stir in buttermilk and vanilla. Beat well. Pour filling into pastry shell. Bake at 400° for 5 minutes. Reduce oven temperature to 350° and bake an additional 45 minutes, or until set.

### **Southern Pear Pie**

1/2 c. sugar  
1 1/2 T. tapioca  
1/2 t. ground cinnamon  
1/8 t. ground mace  
2 T. fresh lemon juice  
6 c. sliced pears  
1/2 c. butter  
1 c. brown sugar, firmly packed  
unbaked 9" pie crust

Combine sugar, tapioca, cinnamon, and mace. Stir in lemon juice and pears. Let stand 15 minutes. Meanwhile, cut butter into flour and brown sugar, until crumbly. Turn pear mixture into pie shell. Sprinkle crumb mixture evenly over the top. Bake at 375° for 45 to 50 minutes, until golden brown.

**The Millheim Family**  
District 6



**Wild Turkey Pot Pie**

*This is a great recipe for a family of hunters!*

1 wild turkey breast

2 cans condensed cheddar cheese soup

1 t. red pepper sauce (*or to taste*)

1 16 oz. package frozen vegetables (*your choice -- chopped broccoli or trio of corn, carrots, and peas work nicely*)

Boil wild turkey breast in salted water until tender. Cool down. Save the water for soup or other stock recipe. Cube the turkey breast.

In a large bowl, mix the breast meat with cheddar cheese soup. Mix together with frozen vegetables and red pepper sauce. This is enough filling for two pies. Divide the filling into two pie plates lined with pie crust. Top each pie with crust and seal. Cut slits in top crust. Bake pies one at a time.

Bake at 425° for 40 to 50 minutes (until filling bubbles slightly, and crust is nicely browned).

**The Stedman Family**  
District 3

**Amazing Pumpkin Pie - German Family Recipe**

1 c. Sweetened Condensed Milk  
3/4 c. sugar  
4 eggs  
1/2 c. flour  
1/4 t. salt  
1 c. pumpkin  
1 t. pumpkin pie spice

Put all ingredients into the blender, for 3 minutes on medium speed. Pour into a greased and floured pie pan (9inch). Bake 45 min or so at 350° until knife comes out clean. The amazing part about this pie is that it makes its own crust.

**#1 Sweet Potato Pie**

*This Sweet Potato Pie recipe is my son Caleb's favorite. When he was 5 he helped me make it for Thanksgiving and it has been his favorite ever since.*

3 C. cooked sweet potatoes or yams, cooled and mashed  
1/4 c. margarine  
2 eggs  
1 t. nutmeg  
1/2 t. butter flavor-optional  
1/2 c. milk  
1 c. sugar  
1 t. vanilla

Place sweet potatoes in a bowl. Beat with a mixer for 5 minutes. Discard strings, if any. Add remaining ingredients and mix well. Pour into a 9 inch prepared pie shell and bake at 350° for 30-60 minutes.

**Sugar Free Apple Pie**

12 oz frozen apple juice, thawed  
4 T. cornstarch  
5-6 large apples  
2 T. margarine  
2 t. cinnamon  
1/4 t. salt

Heat juice, add cornstarch, add cinnamon, margarine, salt- mix well. Add apples, and pour into prepared a 9 inch prepared pie shell.

**The Young Family**  
District 1

**Huckleberry Cream Pie Crust**

20 graham cracker squares  
1/3 c. finely chopped pecans  
1/4 c. butter, softened  
1/4 c. sugar

Roll graham crackers between two sheets of wax paper or in a large plastic bag. Crumbs should be fine and measure 1 2/3 c. Stir in ground nuts. Mix with sugar and softened butter. Pour into a 9-inch pie pan and press evenly onto the bottom and up the sides. Bake 8 minutes and allow to cool.

**Filling**

3/4 c. sugar  
1 c. huckleberries  
2 1/2 T. cornstarch  
2 T. butter  
1/2 T. salt  
2 c. huckleberries  
2/3 c. water

Combine sugar, cornstarch and salt in saucepan with water and 1 c. of berries. Bring to a boil and cook until thick and clear. Remove from heat, stir in butter. Allow to cool 15 minutes or so, and then fold in the remaining 2 c. of berries. Cool for about an hour.

**Topping**

1 c. heavy cream  
1 T. sugar  
A few drops of vanilla

Beat all ingredients in a bowl until thick and firm. Place half the whipped cream into the baked, cooled crust. This will absorb the juices and keep them from the crust. Pour thickened, cooled filling over whipped cream layer, then top with remaining whipped cream. If you love whipped cream, prepare a full pint of cream. Chill the pie until firm.

**The Slagg Family**  
District 35

**Sour Cream Cheesecake**

1 c. graham cracker crumbs  
3 T. sugar  
3 T. butter, melted  
2 - 8 oz. packages cream cheese  
1/2 c. sugar  
1 T. lemon juice  
1 t. lemon zest (grated lemon rind)  
1/2 t. vanilla  
2 eggs  
1 c. dairy sour cream  
2 T. sugar  
1 t. vanilla

Make crust by combining the cracker crumbs, sugar and melted butter. Pat into the bottom of a spring form pan. Bake for 10 minutes at 325°.

Combine cream cheese, sugar, lemon juice and zest, and vanilla. Blend in egg yolks. Fold in stiffly beaten egg whites. Pour over crust. Bake for 45 minutes at 300°. Combine sour cream, sugar and vanilla. Spread over cheesecake; bake 10 minutes more at 300°. Remove from oven and cool. Chill for 24 hours before serving.

**The Cohen Family**  
District 35

**Unbaked Pumpkin Pie**

1 package Dream Whip (small)  
1 c. pumpkin  
1 package Instant Vanilla Pudding  
2/3 c. milk  
1/4 t. each ginger, nutmeg and cinnamon OR  
1 scant t. allspice

Prepare Dream Whip. Beat all ingredients together at low speed for 1 minute. Pour into baked pie shell.

### **Crown Jewel Pie**

Graham cracker crust

1 package (3 oz.) red Jell-o

1 package (3 oz.) green Jell-o

1 package (3 oz.) orange Jell-o

1 c. pineapple juice

1/4 c. sugar

1 package lemon Jell-O

2 envelopes Dream Whip

1 c. cold milk

Vanilla

Prepare Jell-o using 1 1/2 c. water in 8x8 pans; chill, cut into cubes. Heat pineapple juice to boiling, add sugar and lemon Jell-o. Add 1/2 c. water; chill until syrupy; then add prepared Dream Whip. Fold into Jell-o squares; put into graham cracker crust. Chill.

**The Tenney Family**  
District 6



*"This marks our 25th year in home education. We are graduating the last of our six children in May of 2006. Every one of our children has been involved in Legislative Day in Boise. Each one has had a picture taken with one of our public officials from District 6 over the years. Each of them stood next to a display of their own making, talked with you about it, and shook your hand. Our oldest son served as a Page in the House during his senior year in high school and as an intern with both Senator Craig in Washington DC and with Representative Fred Tilman in Boise during college. Thank you for your efforts in making Idaho a wonderful place to "grow" a family, to educate children and to uphold time-tested American values."*

**"Real" Banana Cream Pie**

3/4 c. sugar  
1/3 c. all-purpose flour  
1/4 t. salt  
2 c. milk  
3 egg yolks, lightly beaten  
2 T. butter or margarine  
1 t. vanilla extract  
1 pastry shell (9 inches), baked  
3 medium firm bananas  
Whipped cream and additional sliced bananas

In a saucepan, combine sugar, flour and salt; stir in milk and mix well. Cook over medium heat, stirring constantly, until the mixture thickens and comes to a boil; boil for 2 minutes. Remove from the heat. Stir a small amount into egg yolks; return all to saucepan. Cook for 2 minutes, stirring constantly; remove from the heat. Add butter and vanilla; cool slightly. Slice the bananas into pastry shell; pour filling over. Cool. Before serving, garnish with whipped cream and bananas. Refrigerate any leftovers. Yield: 6-8 servings.

### **Easy "Low Sugar" Chocolate Pie**

1 - 9" prepared pie crust, deep dish works well

Two small packs Jell-O Sugar Free Cook and Serve Chocolate Pudding Mix

Chocolate Chips, Mint Truffles, or any of your favorite chocolate candies.

Whipping Cream or cool Whip

Prepare a crust

Cook pudding according to directions. When it comes to a boil, remove from heat and add 1/2 c. of your choice of chocolates. Stir until melted. Pour into prepared crust. Serve with whipped cream. Yields 1 Pie.

## **The Patchin Family**

District 15

### **Chocolate Cherry Pie**

1 9 inch baked pie shell

1 can cherry pie filling

1/2 C. sugar

6 T. flour

1/4 t. salt

2 1/2 c. milk

3 egg yolks

1 T. butter

1 t. vanilla

6 T. cocoa dissolved in 2 T. oil.

Pour can of cherries into pie shell.

In saucepan, mix sugar, flour and salt. Add milk and cook over medium heat. Stir constantly until thick. Lower heat, cover and cook for 10 minutes longer

Place egg yolks in bowl and whip for 1 minute. Slowly add small amount of milk mixture, stirring constantly. Pour egg mixture into the saucepan with the remaining milk mixture. Cook over medium heat, stirring constantly for 3-4 minutes.

Remove from heat. Add butter, vanilla and cocoa and oil mixture. Cool. Pour over cherries in pie shell. Chill. Top with a dollop of whipped cream.

## **The Nelson Family**

District 13

*"We began homeschooling in the fall of 1992. Our youngest was only 3 and would ask, "What's my school work mommy?" Our children have all done well and they have developed a lifelong love of learning. We are so blessed with the closeness of their relationships, which was cultivated in our learning at home together. I have also enjoyed the experience of teaching my own children at home. Thank you for your diligence in keeping Idaho a nice and safe place to live."*

### **Apple Cream Cheese Pie**

1 9-inch pastry shell  
1 1/2 c. peeled and thinly sliced apples  
3/4 c. sugar  
1/4 t. cinnamon  
1/4 t. nutmeg  
1/2 c walnuts; chopped  
1 dash salt  
2 eggs; beaten  
1/2 c cream (I use MILK)  
6 oz cream cheese  
1 t. vanilla

Mix together the apple slices, 1/4 c. of the sugar, cinnamon, and nutmeg. Arrange in the pastry shell. Sprinkle the nuts over the apples. Bake in a preheated 450° oven for 15 minutes. Remove from the oven and turn the heat down to 325°.

Cream together the remaining sugar, salt and the cream cheese. Add the eggs and mix until smooth. Add to this the cream and vanilla and mix well. Pour over the apples in the pie shell and bake in the 325° oven for 40 minutes.

**The Steve Wood Family**  
District 14



*“God blessed Steve and me with two sons and a daughter, Micah, Stephanie, and Brian. We thoroughly enjoyed home educating these children for 18 years. Our favorite educational activity was starting the day with an hour cuddled together around a wonderful piece of literature, me reading out loud. The kids invariably pleaded, “One more chapter, please!” They learned to love words, and so later majored in history, English, and political science in college. Home education allowed us time for many activities together, and one of our favorites has been a New Year’s Eve formal ball. We cherish these memories.”*

**Healthful and Delicious Pumpkin Pie**

*I often served this pie to our children for a quick snack because it is so full of carotene rich pumpkin, eggs, milk, and very little sugar. To give credit where it is due, this is Libby’s pie recipe, but I’ve cut the sugar by half, and I make the crusts with half whole grain flour, using either whole wheat flour, or whole grain oat flour, (just grind oatmeal!)*

**Pie filling for two deep dish 9” pie shells**

3/4 c. sugar  
1 can (29 oz.) Libby’s 100% pure pumpkin  
1 t. salt  
2 cans (12 fluid oz. each) evaporated milk  
2 t. cinnamon  
2 unbaked 9-inch deep-dish pie shells  
1 t. ginger  
1/2 t. cloves  
4 large eggs

Bake in preheated 425° oven for 15 minutes, reduce temperature to 350°, and bake 40 – 50 minutes or until knife inserted in center comes out clean. Cool.

**The Tom Montzka Family**  
District 15



**The Little Pie that Wasn't**

*"There is perhaps a misconception that because one schools at home, one is also good at the finer arts of homemaking. Like many other modern American families, we are often in the car and on the move. Thus, the sad story of the pie that wasn't....*

*Legislative Day was at hand. The promise of two pies weighed heavily on us. My youngest daughter and I set out to do what hadn't been done in our home since the year before: make palatable pies for our beloved legislators. She and I marveled as the pies came together, one peach and one raspberry. They were set in nice deep dish foil pans for easy disposal. The crust was perfect (for us, at least) and we were even able to weave the dough for the top so it actually looked like something that came out of a magazine. Amazing!"*

*The pies went into the oven one at a time. We peeked, watching with baited breath as the filling bubbled up between the woven crusts.*

*The timer for the raspberry pie went off, just as we were scheduled to leave to deliver my eldest to the orthodontist. No problem. We would extricate the raspberry pie from the oven, run Jenny to her appointment and come flying back to rescue pie #2. Good idea. Then, during the first extraction, it happened. As the wonderfully woven deep dish raspberry pie was being carefully removed from the oven, the foil pie plate had a moment from a physics book, warping into a form not known to man. Gravity took over from there. The slow motion view of the deep dish pie flipping in the air to land face down on the open oven door was, as MasterCard would say... priceless.*

*We stood in silent horror as much of the raspberry filling and crust slid down the inside of the open oven door with lava-like certainty into the gaping divide between the oven and the door, into that great dark drawer below. What remained was plastered basically from one end of the kitchen to the other. Lessons come in many ways in a homeschooling home. Lest we forget, my children have given this event its own equation: " $=F0 R splot$ ."*

*We are deeply grateful to the legislators of the State of Idaho for giving us the opportunity to continue to learn and grow in a family-based environment. That, indeed, is priceless!"*

**The Goolsby Family**  
District 7

**Easy Cobbler Recipe**

**Filling**

4 c. fruit  
1/2 c. sugar  
2 T. cornstarch

Prepare fruit as appropriate. Put prepared fruit into 8" x 8" baking dish. Combine sugar and cornstarch.

Sprinkle over fruit.

Peaches are great (canned can be used), a combination of apples, pears and strawberries or raspberries are great. Any fruit I'm sure would be great.

**Crust**

1 stick softened butter  
1 c. sugar  
1 egg, slightly beaten  
1 c. self-rising flour

Mix butter and sugar. Stir in egg; gradually add flour and mix well. The mixture will have a consistency between that of heavy cake batter and light biscuit dough. Drop spoonfuls on top of fruit. The topping will spread out as it cooks. Bake at 325° until light brown and the topping doesn't shake - usually 45-50 minutes. Test the same as you would a cake. Straw should come out clean. When doubled, this recipe works well in a 9x13 baking dish. It will take 1 1/2 to 2 hours to bake. Test at 1 hour and 35 minutes.

**The Strottmann Family**  
District 7



*"I began homeschooling in 2001. By the end of that first year I was hooked and have enjoyed the huge rewards of being my children's educator ever since. The greatest reward has been to hear my daughter, now in sixth grade, tell me what a great teacher I am and how she loves being homeschooled. The closeness I enjoy with my children is irreplaceable. I am thankful for the freedoms I enjoy with my family and their education. I have enjoyed customizing my children's curriculum to suit their personal styles and level. I am also appreciative of those before me who have been brave and bold enough to homeschool at a time when it was discouraged. I am grateful for the opportunity I have to make such a positive difference in the lives of my children."*

**Raspberry Pie**

1 c. sugar

1 c. water

2 T. cornstarch

3 oz sugar free raspberry Jell-O

4 c. frozen raspberries

4 oz light cream cheese

8 oz Cool Whip

Single pie crust

Mix together 3/4 c. sugar, water and cornstarch. Cook until clear and thick. While hot, stir in Jell-O and frozen raspberries. Cool until luke-warm. Mix together cream cheese, half of whipped cream and remaining sugar. Beat until smooth. Place in baked pie crust. Spoon berry mixture on top. Place in refrigerator. Use remaining whip cream as topping.

**The Allen Gorin Family**  
District 14



*Arielle and Anna Gorin, ages 19 and 17 respectively, have been homeschooled all their lives by their parents - Allen and Leslie Gorin. Both girls are either in college or college-bound. They enjoy reading, writing, piano, politics, web design, and figure skating. Both girls have earned their Congressional Gold Medal Awards through many hours of volunteer service, exploration and/or expeditions, physical fitness, and personal development. Anna is pictured here, volunteering at the Boise Zoo. The Gorins enjoy making pies and reaping their just desserts.*

**Super Apple Pie**

*Recipe makes enough for two pies, at least.*

**Filling**

*5 to 7 tart apples*

*1/2 c. dairy sour cream*

*1/2 c. granulated sugar*

*1 egg, lightly beaten*

*1/4 t. salt*

*1 t. vanilla extract*

*3 T. unbleached all-purpose flour*

Peel, core and thinly slice apples; drop slices into a mixing bowl.

Whisk together sour cream, sugar, egg, salt, vanilla and flour in a small bowl. Pour mixture over apples and toss well to coat. Spoon apples into pastry-lined pie pan.

### Topping

1 c. flour

1/2 c. sugar

1/2 c. lightly packed light brown sugar

1 t. cinnamon

1/2 t. salt

1/2 c. (1 stick) cold unsalted butter, cut into t.-size or 1/2-inch pieces

Put the flour, white and brown sugars, cinnamon and salt in a food processor fitted with a steel blade. Add the butter pieces and pulse until the mixture resembles cornmeal.

Sprinkle topping generously over pie, and bake for 55-65 minutes at 350°.

### **The Barry Peters Family** District 14



*"From the earliest days of playing their cellos at "Pie Day," to paging in the House of Representatives, both of our girls have gained respect for your sacrificial service and the significance of your work in shaping Idaho. Your investment in their young lives has yielded valued friendships and has inspired them to strive for excellence as they complete their college degrees and pursue their life goals. We are deeply grateful. May you enjoy these festive pies that have been among our family's holiday favorites for the past twenty-one years of our homeschooling adventure."*

*~Editor's note: Res and Barry have been great examples in their selfless service to our community. We are so thankful for the countless hours they spend on our behalf!~*

### **Eggnog Pie**

2 c. purchased eggnog  
1 envelope unflavored gelatin  
2 T. cold water  
1 c. whipping cream  
1/4 c. sugar  
1 t. vanilla  
2 t. rum extract  
Nutmeg

Dissolve gelatin in cold water and add to eggnog. Stirring periodically, heat eggnog mixture just enough to dissolve the gelatin. Cool in the refrigerator until mixture starts to thicken. Whip cream, add sugar, and fold into chilled eggnog. Add flavoring and pour into lightly baked crust. Sprinkle top with nutmeg. Chill until set, about three hours or over night.

### **Grasshopper Pie**

1 1/2 c. chocolate wafer cookie crumbs  
1/4 c. butter, melted  
32 large or 3 c. miniature marshmallows  
1/4 c. crème de menthe  
1/4 c. white crème de cacao  
1/2 c. milk  
1 1/2 c. whipping cream, chilled  
Few drops green food coloring

Heat oven to 350°. Set aside 2 T. of crumbs. Mix remaining crumbs and butter, and press firmly into sides and bottom of a 9-inch pie pan. Bake 10 minutes. Cool. Melt marshmallows, crème de menthe, and crème de cacao in milk over low heat, stirring constantly with a wire whip. Chill until thickened. In a chilled bowl, beat cream until stiff. Stir marshmallow mixture to blend. Fold into whipped cream. Fold in food coloring. Pour into baked crust. Chill at least four hours. Decorate top with a ring of sprinkled crumbs.

### **Cherry Cordial Pie**

Substitute dark 1/2 c. cherry liqueur for the crème de menthe and white crème de cacao, and red food coloring for the green.

### **Alexander Pie**

Substitute 1/4 c. dark crème de cacao for the crème de menthe, and 1/4 c. brandy for the white crème de cacao.

**The Jay Anderson Family**  
District 21



*Homeschooling has provided a wide educational arena for our children to explore many interests, one being the opportunity Shaylor and Brady have had to serve as Senate Pages. Thank you legislators for all you do.*

### **Berry Pie**

Pastry for two – double crust pies

3 – 16 oz bags frozen mixed berries

1 3/4 c. sugar

1/3 t. salt

1/2 c. cornstarch

Thaw all berries. Pour berries and juice into large mixing bowl. In separate small bowl, mix sugar, salt, and cornstarch. Pour on top of berries and mix gently, but well with spatula. Fill two pastry lined pie plates and add top crust. Seal and flute edges, slit pastry for steam. Bake at 375° for 45-50 minutes or until golden brown. Makes 2 pies.

### **The Chris and Shawna Ingram Family**

District 15



*"We've lived in Boise for two generations and in Idaho for three. We love the wonderful and varied opportunities for out-door activities as well as the scenic beauty, clean air, and beautiful rivers, lakes, and streams. We began homeschooling in 1992 when our daughter was having some health problems. Geri Tilman was a great blessing in our lives and taught us how to learn and grow at home. She also gave me the courage to try. Rebecca is now in college. The children enjoy teaching and performing Irish step dancing in their own school: Irish Dance Idaho. They have performed and competed all over the Northwest. We have enjoyed so much, having our children learning in our home."*

## **Apple Dumplings**

### ***Syrup***

1 1/2 c. granulated sugar

1 1/2 c. water

1/2 t. cinnamon

1/2 t. nutmeg

4 drops red food coloring (*I omitted this*)

4 ounces (1 stick) butter

Combine granulated sugar, water, spices, food coloring, if desired, and butter. Heat to boiling; remove from heat and set aside, stirring occasionally to melt butter.

### ***Dumplings***

2 c. flour

2 t. baking powder

1/2 t. salt

2/3 c. shortening

1/2 c. milk

6 apples, peeled and cored

cinnamon, sugar, nutmeg, butter

In a large bowl, mix the flour, baking powder and salt. Cut in the shortening. Stir in milk till mixture forms soft dough. Divide dough into six pieces. Roll each piece into a 1/8-inch-thick square. Set apple in center of square. Sprinkle with some cinnamon, sugar and nutmeg; place a small pat of butter atop apple, if desired.

Moisten edges of pastry square, and fold up over apple, sealing at the top. Repeat with remaining five apples. Set prepared dumplings in an 11 x 7-inch, or similar-sized, pan. Pour syrup over dumplings. Sprinkle with additional sugar.

Bake dumplings in a preheated 375°F oven for 35 minutes. Don't let them bake too long -- they'll collapse. Remove pan from oven and, using a spatula and knife or spoon, quickly lift each dumpling from pan onto serving dish (if you don't work quickly, the syrup will harden and cement the dumplings to the baking pan). Serve as is, or gild with whipped cream or ice cream. Makes 6 good-sized dumplings. Reprinted from King Arthur Flour's Baking sheet, Vol. 11, No. 9, Sept., 1991.

**The Zagarella Family**  
District 11

*"We were told when we moved here that Idaho is the best state in the union to homeschool, and we have found that to be true!"*

**Best Ever Apple Pie**

6 tart apples, pared and sliced (*we use Rome apples we pick ourselves from Winn Hollow Orchard in Emmett - they're delicious!*)

9" double crust pastry (*use your own recipe or mine- see below*)

1/4 c. brown sugar

1/2 c. sugar

1 T. flour

1/2 t. cinnamon

1/4 c. butter

grated nutmeg

1 T. cream (or milk)

1 T. sugar

Preheat oven to 425°. Arrange sliced apples in pastry-lined pie plate. In a small bowl, combine sugars, flour and cinnamon. Sprinkle over apples. Dot with butter. Dust with grated nutmeg. Arrange top crust and cut vent slits. Brush with cream and sprinkle with sugar. Bake 15 minutes. Reduce heat to 350° and bake 45 minutes. Serves 6.

**Pie crust Recipe**

*This is my grandma's recipe- it never fails!*

In a bowl, mix the following:

2 1/2 c. flour

2/3 c. cooking oil

1 t. salt

Stir well then add:

4 T. water.

Stir well. Shape the dough into two balls. Place one ball between two sheets of waxed paper and roll out to desired size.

This makes two single 9" or one double crust. If making a single crust, bake at 400° for 12 minutes or until lightly browned.

**The Miller Family**  
District 14

*“While attending Legislative Day in 2005, I was going up the elevator with Bruce Newcomb, Speaker of the House of Representatives. He had not made it to the ICHE displays yet and said he should by-pass the pies because he was on a diet. I told him we had sugar-free pies and would love to serve him. He said he was very busy and would appreciate a piece of apple, if available. The girls at the pie table sent one right over. At the end of the day, we wrapped up the second sugar-free pie and sent it to his office. These pies were the first sugar-free pies I have ever made!”*

~Editor’s Note: Jodi Miller has been a tremendous blessing to all of us as she has diligently served, and is still serving, as the Chairwoman of our annual Legislative Pie Day.~

**Deep Dish, Sugar-Free Apple Pie**

3/4 c. Splenda

3 T. flour

1/2 t. ground cinnamon

1/8 t. ground allspice

6 c. sliced apples (2 1/2 lbs.)

Pastry for double, deep dish pie crust

In small mixing bowl, combine Splenda, flour, cinnamon, and allspice. In a large bowl, sprinkle flour mixture over apple slices. Toss to coat fruit. Transfer to pastry lined, deep dish pie plate. Place top pastry over apples. Seal and flute edges, cut slits in pastry for steam. Bake at 375° for 35-40 minutes or until crust is golden and filling is bubbly. Serves 8 folks – Enjoy!

**The Steve Rohs Family**  
District 10

*"Homeschooling has been so very rewarding for us. Two of our four kids are in college, one with a music scholarship, another with the U.S. Navy. Our freedom to choose in Idaho has made this all possible. This has allowed us time to, not only excel academically, but pursue piano, sports, choir, visiting the elderly, and volunteering. Our children enjoyed performing for Legislative Day and making pies for you!*

*One year, as I was rushing around to make fresh pies for Legislative Day, I realized that the kids had used all the donated "pie tins" for a dog dish! All I had were my beautiful, glass and ceramic pie pans to bake the pies in. The boy scouts were careful and carried them gently to the State Capitol building. Now, I hide my disposable pie tins so they're ready for Legislative Day!!"*

**Double Crust for Pie**

2 c. all purpose flour

1 t. salt

2/3 c. shortening or lard

6-7 T ice cold water

I mix with a fork, divide dough in half, roll out with rolling pin, and extra flour as needed.

**Deep Dish Peach Pie**

3/4 c. sugar

3 T. flour

1/4 t. nutmeg

6 c. peeled, thickly sliced fresh peaches (3 lbs.)

3 T. grenadine syrup

2 T. lemon

2 T. butter

1/4 t. cinnamon

(I used frozen peaches that I peel, slice, and coat in sugar, then Fruit Fresh. I prepare them in summer from our beautiful Idaho orchards. I freeze them in quart-sized zip-lock bags. Then we can enjoy them all winter, including Legislative Pie Day!)

Bake at 375° for 25 minutes with foil over edges. Remove foil and bake an additional 30-35 minutes until crust is golden brown.

### **Grandma's Apricot Pie**

4 c. sliced, pitted fresh or frozen apricots

1 T. lemon juice

1 c. sugar, varied to sweetness of fruit

1/4 c. flour

1/8 t. nutmeg

1 T. butter

Pastry for double Crust Pie

375° for 20 minutes. Cover edge of pie with foil after 20 minutes. Remove foil.

Bake 20-25 more minutes until crust is golden.

## **The Blake Family**

District 11

### **Fresh Plum Pie**

Enough Pastry for 8" two-crust pie

1/3 c. sugar

1/4 c. flour

1/2 t. cinnamon

4 c. purple plum slices

1 t. lemon juice

1 T. margarine or butter

Heat oven to 425°. Prepare pastry. Mix sugar, flour and cinnamon. Stir in plums.

Turn into pastry-lined pie plate; sprinkle with lemon juice and dot with margarine.

Cover with top crust that has slits cut in it; seal and flute.

Cover edge with 2-3-inch strip of aluminum foil to prevent excessive browning; remove foil during last 15 minutes of baking.

Bake until crust is brown and juice begins to bubble through slits in crust, 35-45 minutes.

**The Point Family**  
District 13



*“We have enjoyed learning more about the legislative process during Stonesetter and Capstone seminars. What we have learned (and are still learning), helps us appreciate the time and commitment our legislators expend to keep Idaho one of the best places to live, work, and homeschool. Our homeschooling experience allows us to not only give our children a good academic footing for future needs, but to spend more time as a family together. We love it! Here are a few of the Point family favorite pie recipes. We have also included Granmama's pastry crust recipe, since it works so well for these pies.”*

**Apple/Berry Pie**

Pastry for a double crust pie

5 c. peeled, cored, and sliced Jonathan apples

1 c. boysenberries or blackberries (drain off liquid if canned)

1/4 c. flour mixed with 2 c. sugar and 1 t. cinnamon

1 T. butter

Line 9" pie plate with bottom crust. Put sliced apples, berries, and flour mixture in large bowl and mix gently. Mound in bottom of pie plate. Dot with butter. Put top crust on; roll and crimp edges. Cut vent slits in top. Drizzle 1 T. milk over top, and then spread it over the top with your fingers. Now sprinkle 1 T. sugar over milk. Bake at 425° for 15 minutes, then turn the oven down to 350° and bake for 45 minutes. Pie will be golden brown and beautiful!

### **Peach Crumble Pie**

Pastry for single crust pie

5 c. peeled, pitted, sliced fresh peaches OR 2 16-oz cans peaches, drained (not pie filling)

1 c. sugar mixed with 1/4 c. cornstarch, 1 t. cinnamon, and 1/4 t. nutmeg

Mix peaches and flour mixture in large bowl. Smooth pie crust into bottom of 9 " pie plate, then mound peach mixture into plate.

### **Crumbs for Top**

1/3 c. flour

1/3 c. quick cooking oats

1/4 c. sugar

3 T. butter, melted

Mix crumb mixture and spoon over top of filling. Bake at 425° for 15 minutes, then at 350° for 45 minutes.

### **Decadent Brownie Pie**

*For those who just prefer chocolate*

1 9-inch unbaked pastry shell

1 c. semi-sweet chocolate chips

1/4 c. (1/2 stick) butter or margarine

1 (14-oz) can sweetened condensed milk (NOT evaporated milk)

1/2 c. flour

1/4 t. baking powder

pinch salt

2 eggs

1 t. vanilla

1 c. chopped nuts

Preheat oven to 375°. Bake pastry shell 10 minutes; remove from oven. Reduce oven temperature to 325°.

In small saucepan over low heat, melt chips with butter. In large mixing bowl, beat chocolate mixture with milk, flour, baking powder, salt, eggs, and vanilla until smooth. Add nuts. Pour into baked pastry shell.

Bake 35 to 40 minutes or until center is set. Serve with ice cream.

### **Granmama's Pastry Crust**

Recipe compiled while watching June Point make crust for our pies.

#### **For double-crust pie**

2 1/2 c. flour

2/3 c. butter-flavor shortening

1 t. salt

Mix with fork until mixture resembles coarse crumbs. Make a well in the middle of the mixture. Add 1/2 c. COLD water. Pull in flour mixture from sides, and then gently toss with a fork, just until dough hangs together. Dough should look moistened, but not shiny. Take half the mixture and form into a rough ball. Flour table or counter, then put 1 ball in middle. Flatten slightly. Roll out into a 12-inch circle. Put into a 9-10 inch pie plate. Add filling and dot with butter. Roll out 2nd crust and place on top. Roll edges under and crimp. Cut slits in top and bake. For all pies made with this crust: Bake 15 minutes at 425°, then 45 minutes at 350°.

Enjoy!!

### **The James Gardner Family**

District 33



*"My husband and I have four children, ages 8, 6, 4, and 2. We moved here six years ago and my husband set up his practice as a chiropractic physician. We absolutely love southeast Idaho! We are so appreciative of the freedoms we enjoy to educate our children at home and for the wonderful resources that have been made available to us. One of our favorite subjects is history. We love to read inspirational stories of great men and women in the past. We also enjoy nature and the wonderful parks and recreational opportunities so readily available here. I have appreciated the favorable responses I have received in the past whenever I have written to our leaders about school choice issues."*

### **Apple Crumb Pie**

2/3 c. sugar  
3/4 T. cinnamon  
2 T. flour  
6 c. sliced apples  
One 9-inch unbaked pastry shell  
1/2 c. flour  
1/4 c. butter  
1/4 c. sugar

Combine first 3 ingredients, stir into apples. Turn into pastry shell. Combine remaining flour and sugar, cut in butter until crumbly. Sprinkle over apples. Bake at 400° for 45-50 minutes or until done.

### **The Turney Family**

District 8

*"I have named this pie Salmon River Peach Pie because the peaches are grown here on the Salmon River by Jim Killgore. Jim was born and raised on the Salmon River. He has grown peaches here for years. He is known all over our country for growing wonderful peaches. A few years back, I ran his fruit stand for him. I came up with this recipe for the pie while trying to increase sales. If you bought a box of peaches, then you received this recipe! Well, it went over very well, and I included huckleberries when they came into season. Thank you for your service in our State Legislature!"*

### **Salmon River Fresh Peach Pie**

9 inch baked pie shell  
5 c. peaches (1/2 c. can be replaced with 1/2 c. huckleberries or blueberries)  
1 c. sugar  
2 T. cornstarch  
1/2 c. water  
1 pkg. cream cheese, softened

### **Peach Glaze**

Mash enough peaches to measure 1 c. Mix sugar and cornstarch in saucepan. Stir in water and mashed peaches. Cook over medium heat stirring constantly, until thick and bubbly. Bring to boil and cook for a couple of minutes. Set aside to cool completely.

### **First Layer**

Put cream cheese in mixing bowl with a T. of the cooled glaze mixture. Mix until smooth. Spread mixture on the bottom of the pie crust.

### **Second Layer**

Slice the rest of your peaches and toss with Fruit Fresh to keep color fresh. Also, if you are adding berries, do so now, mixing them in with the peaches. Add the glaze, spreading evenly over fruit; making sure it gets down well into the pie. Refrigerate four hours and serve.

## **The Emry Family** District 13

### **Angel Pie**

*Great for Easter!*

#### **Crust**

Beat together:

4 eggs separated, set aside yolks for filling

1 c. sugar

1 t. vinegar

1 t. vanilla

Pour into 9" pie tin and bake at 300° for one hour. Sides may be high.

#### **Filling**

4 egg yolks, beaten

Juice of 1 lemon

1/2 cup sugar

1 c. whipped cream

Pour 4 beaten egg yolks into double boiler; add juice of 1 lemon, and 1/2 c. sugar. Cook until thickened. Whip 1 cup cream. Add half of whipped cream to pie filling. Spoon into crust. Chill.

Sweeten the remaining half of whipped cream for top of pie after it is chilled. Do not under bake or under beat.

## **The Swanson Family**

### **District 35**

*"This recipe is a McLaws family favorite. I have fond memories of Thanksgiving at Grandpa & Grandma's house in Arizona. They had several huge pecan trees. Aunt Karen always made the pecan pies. My Grandpa put pecans in everything he made. His philosophy was if a few nuts made it taste good, well a lot more would make it taste that much better. No one could leave the house without having pecan pie. It was actually one part of Thanksgiving that I looked forward to the most. My grandparents sure loved and supported their grandchildren.*

*Somehow I came to Idaho to attend college in 1986 and I haven't left. Idaho feels more like home to me than anywhere else. I love this state. I love the freedoms we have retained here. Sometimes you find yourself doing something you never dreamed of before. That is what happened to me two years ago. My husband teaches at Rigby High School, my oldest daughter attends the Jefferson Montessori High School and I homeschool my other children. I have learned that one size doesn't fit all in education. Sometimes you do things because that is what your child needs.*

*We have had some neat experiences with homeschooling. Last year we studied the Civil War and our Founding Fathers. Then I took my children to Virginia by myself for 2 weeks. It was a great trip. The children did their schoolwork in the car every day before they could listen to books on tape or play games (I refused to take a TV). They experienced first hand everything they had learned about. We had a great time and they learned so much. They loved Washington DC. I am trying to carry on the tradition of my grandparents of loving and supporting my children. I'm thankful to have my constitutional freedoms here in Idaho to do this in the way that is best for my family."*

### **Pecan Pie**

Beat 3 eggs

2/3 c. sugar

1 c. white corn syrup

1/4 t. salt

1/3 c. melted butter

1/4 t. vanilla

Mix with wire whip. Add 2 c. pecans roughly chopped (sometimes I add more to fill pie pan). Pour into pie shell. Bake 350\_° for 40-50 minutes. Check every 5 minutes. Jiggle to see if done. It sets as it cools.

## **The Rood Family**

District 32



*“My husband and I are both California transplants who met, married, and are raising our boys in the Idaho Falls area. We began homeschooling in 2000. It’s been a real blessing to watch him grow and learn. He’s a very “big-picture” and “hands-on” boy that is blossoming under the freedom of homeschooling. He especially loves to listen to the classic books we read together every day. Our youngest is learning most things well beyond his age-grade level and we’re constantly amazed at how one so young can learn so much. But most of all, I’m amazed at how much I (the teacher) am learning right along side them. Homeschooling is helping all of us become better people. The boys enjoy being home with my husband who is able to work at home a few days every week.”*

### **Apple Pie**

Cook until softened 4-1/2 pounds of peeled, cored, sliced apples (we use a variety of tart, sweet, and medium flavored apples for best results) in 4 T butter with 3/4 c. sugar, 1/4 c. brown sugar, 1 T lemon juice and 1 T ground cinnamon (true cinnamon not the stuff found in grocery stores). Cool.

Mix 3 T cornstarch with 2 t. vanilla. Mound in pastry shell using a slotted spoon and seal with another pastry layer. Bake in preheated 400° oven for 50 minutes.

**The Keith Keller Family**  
District 33



*“We have been homeschooling our family of four daughters here in Idaho since the first one was small - for about 14 years. We are so grateful to be able to educate in Idaho where we have opportunities available to us that we could get nowhere else. Three of the four girls enjoy their status of dual enrollment. They can play in the orchestra and band, sing with choirs, perform in plays, do art classes and participate in clubs as well as pursue their home education. The youngest also performs in a choir as well as participates in many Snake River Home Education Association activities such as field trips and International Day. Our oldest is excited to be able to experience state government first hand as she pages for the state senate starting in February.”*

**Peach Pie Alaska**

- 1 3 oz package Jell-O
- 2/3 c. boiling water
- 1 c. vanilla ice cream
- 1 c. diced peaches (fresh or canned)
- 3 1/2 c. whipped topping, thawed
- 1 9 in pie shell, pre-cooked and cooled

Dissolve Jell-O in water. Add ice cream by spoonfuls. Stir until melted and smooth. Blend in whipped topping and fruit. Chill as necessary until mixture will mound. Spoon into crust. Freeze about three hours or until firm. Garnish with peach slices.

**The Burford Family**  
District 20

**Foolproof Pie Crust**

*Makes enough for two pies, top and bottom crust*

4 c. flour  
1 3/4 c. shortening  
2 t. salt  
1 T. sugar  
1/2 c. water  
1 beaten egg  
1 T. vinegar

Mix first four ingredients together with a pastry blender. Add remaining ingredients all at once. Use a fork to blend until all is moistened. Refrigerate for at least twenty minutes before rolling out. Pie dough may be refrigerated for one week or frozen for two months.

**Apple Pie**

Preheat oven to 450°

Peel, core and cut apples into very thin pieces

6 c. apples (use tart apples like Gravenstien or Granny Smith)

Combine and sift over apples

1/2 to 2/3 c. brown sugar

1 to 1 1/2 T. cornstarch

1 t. cinnamon

1/2 t. nutmeg

Stir the apples gently until they are well coated. Place them in layers in the pie shell. Dot them with 1 1/2 T. butter. Cover with pricked upper crust. Bake at 450° for 10 minutes. Reduce the heat to 350°. Bake until done, about 45 minutes to 1 hour.

**Cherry Pie**

Pastry for 9-inch two-crust pie

2 c. sugar

1/2 c. all-purpose flour

3 cans pitted red tart cherries, drained

1/2 t. almond extract

2 T. butter

Heat oven to 425°. Mix sugar and flour. Stir in cherries. Turn into pie shell, sprinkle with almond extract and dot with butter. Cover with pricked top crust. Cover edge with foil strip to prevent excessive browning; remove foil during last 15 minutes of baking. Bake until crust is brown and juice begins to bubble through slits in crust, 35 to 45 minutes.

### **Berry Pie**

4 c. of fresh or thawed berries such as blackberries

2 c. of sugar

1/4 c. of tapioca

1/2 t. almond extract

2 T. butter

Pre-heat oven to 425°. Mix first three ingredients, pour into pie shell. Sprinkle with almond extract and dot with butter. Cover with pricked top crust. Cover edges with foil strip to prevent excessive browning. Remove foil strip during last 15 minutes of baking. Bake until crust is brown and juice begins to bubble, 35 to 45 minutes.

**The May Family**  
District 19



*"Our second year presenting a display at 'Pie Day' promises to be an exciting one; our display will be the winning entry in Idaho's Future City Engineering Contest for junior high school students. We began working on Future City last fall with one goal in mind: to help four energetic homeschooled boys to grow academically and socially. We never expected what actually happened, winning the competition! We will travel to Washington, D.C. for the national competition about two weeks after Pie Day, and compete with 32 teams from around the nation for the title of National Engineering Week's "Best Future City" of 2006. Our team is the first from Idaho to compete in nationals since its inception in 1992. We homeschool parents are incredibly proud of our hardworking young men, and look forward to what they will accomplish in the future."*

**Mango Custard Pie**

1 (9 inch) pie crust, baked  
2 cups pureed mango  
1 tablespoon fresh lime juice  
1/4 cup evaporated milk  
1/4 cup sifted all-purpose flour  
3/4 cup white sugar  
1/2 teaspoon ground cinnamon  
2 eggs, beaten

Preheat oven to 350°.

In a large bowl mix together mango puree, lime juice, and evaporated milk. In a separate bowl thoroughly mix flour, sugar, and cinnamon. Gently stir flour mixture into mango mixture. Whisk until smooth, then mix in beaten eggs. Pour mixture into pastry shell. Bake in preheated oven for 30 minutes. Chill before serving.

**The Hegman Family**  
District 23

Hello, my name is Debbie Hegman. I am the testing coordinator for the Twin Falls testing area. I have homeschooled my 5 children for the last twelve years and am going to watch my oldest graduate with high honors this year! I have thoroughly enjoyed the opportunity to meet many of the great homeschoolers throughout my area because of the testing we do every year. I know if everyone could meet the wonderful homeschoolers I've met, they would see what a great option homeschooling can be. Here is a great pie recipe that is good to make in the summer when apricots are in season. This pie is good hot or cold. Enjoy!!

**Apricot Crunch Pie**

1 9 inch shell, unbaked

2 16 oz. cans of apricot halves, drained or 4 cups fresh apricot halves

1 T lemon juice

Spread cooked apricots in pie shell and sprinkle with lemon juice.

1/2 c flour

3/4 c sugar

1/4 t cinnamon

1/4 nutmeg

1/3 c butter at room temperature

Combine dry ingredients. Cut in butter until crumbly. Sprinkle over apricots.

Bake at 400° for 25-30 minutes.

**The Kabakoro Family**  
District 24



*“The Kabakoro Family recently moved from The Republic of Fiji, to Twin Falls, Idaho, where Mr. Kabakoro serves as pastor at First Southern Baptist Church. The Kabakoros have been working in Fiji since 1989, and founded a free medical clinic, library and early childhood education program in the remote area of Vanua Levu, Fiji's second largest island. The Kabakoros have 2 children, Hosanna, age 13, and Selah, age 7. Both girls have been homeschooled since kindergarten. These are some of their favorite pie recipes.”*

**Fijian Sugar Daddy Pie**

Easy. This pie is traditionally served in the tropics during the hot, humid summers. Young girls of royal descent often make this pie for their daddies and granddaddies.

- 1 (9 inch) pie crust, baked (I make mine homemade, but frozen works okay too)
- 1 c. of diced, fresh pineapple OR (15 ounce) can drained, crushed pineapple
- 1/4 c. lime juice (fresh-squeezed tastes best, but bottled will work)
- 2 (12 ounce) containers frozen whipped topping, thawed
- 1/2 c. under-ripe mango, diced
- 1/4 c. grated coconut (fresh, again, is best, but desiccated works too.)
- 1 (14 ounce) can sweetened condensed milk
- 1 c. chopped macadamia nuts (I roast and chop them myself as the ones that come chopped always taste stale.)

In a large mixing bowl, fold pineapple, lime juice, one container of whipped topping, mango, condensed milk, coconut and macadamia nuts together. Pour into pie shell and chill for at least one hour before serving. (This pie may be frozen ahead of time *prior to garnishing*, and then taken out 30 minutes before serving.) Spread remaining whipped topping to cover completely, garnish and serve. GARNISH with toasted macadamia nuts, mango julienne and/or lime slices.

### **Tennessee William's Kiss Yo' Mama Pie**

Fairly Easy.

1/2 box vanilla wafers  
1 stick lightly salted butter  
1/2 c. lemon juice, freshly squeezed  
4 t. lemon zest  
1 can condensed milk, preferably Eagle Brand  
4 egg yolks  
6 egg whites  
1/2 t. cream of tartar  
1/2 t. vanilla extract  
3/4 c. sugar  
Topping: grated lemon rind  
Special equipment: pie plate

In a food processor, finely crush vanilla wafers. Melt butter for flavor (not sweet butter). Pour vanilla wafers and melted butter into a pie plate and shape into a pie shell with your fingers. Try to make the edges even so they look pretty.

In a large bowl, mix lemon juice, condensed milk, and egg yolks. Pour mixture into pie plate. In another bowl, beat egg whites\* with cream of tartar, vanilla extract, and sugar until stiff white peaks form. Pour over pie and top with freshly grated lemon rind.

Bake in oven at moderate heat (325° ) just long enough for meringue to brown, about 15 to 20 minutes. Cool to room temperature and put in the refrigerator until ice-cold. The result, as Tennessee Williams always said, "Is good enough to make you kiss your mama!"

\*If salmonella is a concern in your area, we suggest using a powdered egg white substitute.

### **La Pastiera Napoltana**

*Difficult but worth it!*

*A centuries old dish with many versions, each made according to a closely guarded family recipe. We traditionally have this on Easter, but it's great anytime of the year!*

*This recipe takes time to prepare and requires presoaked grain. (Many delis now sell canned presoaked grain) But if you are starting from scratch--*

Purchase 1/2 pound whole grain (I use wheat) and soak it in cold water for TWO WEEKS, changing the water every two days, (my auntie suggests three days, changing water daily). Come cooking time, rinse and drain it and cook the amount indicated. The pastiera is traditionally served in a 10-inch diameter round metal pan with a two-inch rim; Neapolitan pastry shops sell pastiera in the pan, and it is served so.

#### **Pie crust**

1 pound flour  
1/2 pound lard (at room temperature)  
1 c. sugar  
4 yolks

#### **Grain**

1/2 pound well-drained soaked grain  
1 1/2 c. milk  
The zest of half an orange  
A walnut-sized piece of lard  
1 t. sugar  
1 t. pure, real vanilla extract (Imitation just won't cut it.)

#### **Filling**

10 ounces FRESH Ricotta cheese  
3/4 c. sugar (I use Barbados but white works too)  
3 eggs, separated  
1 vial ( 1/4 c.) acqua di fiori d'arancio--OR if using orange extract, to taste, but I think less. My auntie sometimes replaces this with Grand Marnier in same amount.  
a pinch powdered cinnamon  
1/4 c. minced citron  
1/4 c. minced candied orange peel  
1/4 c. candied squash (cocozzata, in Neapolitan) you may use candied apricots or mango instead.

**The Dewsnap Family**  
District 23



*“We are the Dewsnap family from Kimberly, ID. We have lived in Idaho for 9 years. We have homeschooled our children for two years. We love clogging, music, soccer, and strawberry pie!”*

**Strawberry Cream Pie**

**Pie Crust:**

3 c. flour  
3/4 c. olive oil  
3/4 t. salt  
3/8 c. cold water

Prepare pie crust first. Combine flour and salt in mixing bowl. Slowly mix in olive oil with a fork. Add water in small amounts until moist enough to form a ball. Divide into two balls and roll out each and put in 8 or 9 inch pie pans. Bake at 415° for 15 minutes. Cool.

**Filling**

1/3 c. sugar  
1 (8 oz) pkg cream cheese  
2 T. cornstarch  
1 c. powdered sugar  
2/3 c. water

1 (12 oz) tub whipped cream  
8 drops red food coloring  
4-5 c. sliced strawberries

Combine sugar and cornstarch in small saucepan and mix well. Add cold water and bring to a boil. Add food coloring when thick. Remove from heat and cool. In large mixing bowl, combine cream cheese and powdered sugar. Beat on high for one minute. Add glaze that has cooled to room temperature. Beat on high until blended. Add whipped cream and blend well. Fold in sliced strawberries. Divide mixture into your cooled pie crust and refrigerate immediately. Best if eaten on the day it is prepared. Can substitute fresh raspberries, blueberries, blackberries, or fresh diced peaches for the strawberries.

### **The Anderson Family**

District 10

*"I am the 46 year old mother of 8 children. I have homeschooled the last 5. It just gives me a thrill every time I think about it. It has been such a wonderful experience for our family."*

### **Oil Pie Crust**

Mix:

2 c. flour

1 t. salt

Measure:

1/3 c. milk in 1 c. container

Add 2/3 c. oil. Do not stir.

Pour into dry ingredients and mix as little as possible. Roll out between waxed paper sheets. Makes 1 crust or 2 shells.

### **Ramona Anderson's Sour Cream Raisin Pie**

Combine in saucepan:

1 c. seedless raisins

3/4 c. sugar

1 1/4 c. water

Bring to boil and simmer till raisins are tender (about 20 minutes).

Add 1 c. sour cream and return to boil.

Thicken with 3 T. cornstarch and a little water. Add 2 slightly beaten egg yolks. (reserve whites for meringue) Continue cooking for 2 minutes. Remove from heat and add:

1 t. vanilla

1 T. butter and a dash of salt.

Cool. Pour into 9" pie shell. Top with meringue made from beaten egg whites and 1/4 c. sugar. Brown in oven.

Serve warm or cold. Delicious!

### **The Jensen Family**

District 29

*"We're hatching chicks! We built an incubator then we had a most fascinating field trip to a place in Inkom where we sidled up to not only the chickens and rooster, but also a pregnant miniature horse, dozens of homing pigeons, a showy peacock, and of course some darling, fuzzy chicks that convinced us this project was worthwhile.*

*We have learned a tremendous amount about making our eggs "cozy." Our box must not only be a consistent 99-103° F., but we have to keep it humid. Periodically, we must turn the eggs so that the developing embryo does not stick to the membrane. Today we candled the eggs (held them over a light in a dark room) and found at least 2 or 3 are viable as we can see a circulatory system developing. It is so exciting to watch this miracle happen!*

*What is truly amazing to me is that the chicks will have to pip at their shells literally thousands of times before they can break out. In fact, it will take two sessions of pipping that each last for hours. Then like a live birth, there will be a period of pushing. When the chick finally emerges, it will be so exhausted, it will lie deathly still, except for a give-away heartbeat.*

*I compared the emergence of a chick to gaining an education. Any learning experience can be a "good egg," but if it is not kept warm (if we neglect it), further development may cease or be retarded. It takes effort to bring the miracle to fruition. But without this effort, the resulting product is weak and will not stand up to any adverse circumstance."*

*I am convinced that the "birth" of our rising generation into adulthood will be exciting and worthwhile, just like hatching chicks, as we continue to "incubate" them through the homeschooling process.*

### **Red Raspberry Cream Cheese Pie**

6 oz. cream cheese, softened

2/3 c. whipping cream

9" pie shell

1 quart fresh raspberries

1 c. sugar

1/2 c. unsweetened pineapple juice

1/4 c. cornstarch

Whipped cream for garnish

In medium bowl, beat together cream cheese and whip cream. Spread over pie shell. Chill.

Reserve half of berries. In large mixing bowl, mash remaining berries. Stir in sugar; let stand 1 hour. Sieve berry mixture. In a saucepan, combine pineapple juice and cornstarch; stir in sieved mixture. Cook and stir over medium-high heat until mixture is thickened and bubbly. Reduce heat; cook and stir 2 minutes more. Remove from heat; cool.

Spread 3/4 of berry mixture over cream cheese layer. Arrange 1 1/2 c. of reserved berries over top of pie. Spoon last of berry mixture on top. Chill 2 hours. Garnish with whipped cream and last of berries.

### **Freezer Peanut Butter Pie**

Prepared graham cracker crust

8 oz. cream cheese, softened

1/2 c. peanut butter

1 c. powdered sugar

1/2 c. milk

8 oz. Cool Whip

1/4 c. chopped peanuts

In a large mixing bowl, beat together cream cheese and peanut butter until well blended. Beat in powdered sugar and milk. Fold in Cool Whip. Turn mixture into crust. Sprinkle peanuts on top, pressing gently. Cover and freeze 8 hours. Let stand at room temperature 10-15 minutes before serving.

## **The Higgins Family**

District 29

*“As a homeschooling mother I take great care to provide for my children the education and life lessons that I think they need to know. However, I must humbly admit that it is often me that is the student. My children often remind me of the things that have the most value in life, things that I have too often taken for granted.”*

### **Pink Peppermint Pie**

graham cracker crust  
24 large marshmallows  
1/2 c. milk  
1 t. vanilla  
1/8 t. salt  
6 drops peppermint extract  
6 drops red food color  
1 c. chilled whipping cream  
2 T. crushed peppermint candy

Heat marshmallows and milk in saucepan over low heat, stirring constantly, just until marshmallows are melted. Remove from heat; stir in vanilla, salt, extract and food color. Refrigerate, stirring occasionally, until mixture mounds slightly when dropped from a spoon.

Beat whipping cream until stiff. Stir marshmallow mixture until blended; fold into whipping cream. Pour into crust. Refrigerate at least 12 hours. Just before serving, sprinkle with crushed candy.

### **Pumpkin Ice Cream Pie**

1 quart vanilla ice cream, softened  
1 c. canned pumpkin  
1/4 c. sugar  
1/4 t. cinnamon  
1/4 t. ginger  
graham cracker crust

Blend ice cream, pumpkin, sugar and spices. Pour into crust. Freeze overnight. Remove from freezer 15 minutes before serving. Decorate with candy corns or garnish with whipped cream if desired.

**The Sherer Family**  
District 23

**Apple Raisin Pie**

1/3 c. packed light brown sugar

1/3 c. white sugar

1 T. all-purpose flour

1 t. lemon juice

1/3 t. ground cinnamon

7 1/2 c. peeled, cored and sliced apples

1 c. raisins

1 recipe pastry for a 9 inch double crust pie

1 egg

Preheat oven to 425° F (220° C). Spray deep dish pie plate with cooking spray.

Combine white sugar, light brown sugar, flour, lemon, cinnamon, and mix well. Add apples and raisins to sugar mixture; stir until fruit is well coated.

Spoon apple mixture into pie crust. Place second pie crust on top of filling, and trim edges. Lightly glaze top of pie with a beaten egg, then sprinkled with a little sugar. Bake till golden brown, about 35 to 40 minutes. Place on a wire rack, and cool 30 minutes.

**The Liscinski Family**  
District 10



*“Our family has been richly blessed by the privilege to homeschool in Idaho. Thank you for all the work you do to make our state such a wonderful place to raise a family!”*

**Peanut Butter Pie**

3/4 c. powdered sugar

1/2 c. peanut butter

2 c. milk

1/2 c. sugar

1 T. flour

2 T. cornstarch

1/2 t. salt

2 egg yolks

1 T. butter

1 t. vanilla

1 pie crust

whipped cream or Cool Whip

Mix powdered sugar and peanut butter until crumb like and set aside.

Bake pie crust and cool.

Heat (not boil) milk. Mix together sugar, flour, cornstarch, salt, and egg yolks.

Slowly stir the egg mixture into hot milk. Boil one full minute on medium heat. Let pudding cool.

Sprinkle 2/3 crumbs into cooled baked pie shell, add custard, then layer of whipped cream (or Cool Whip) then sprinkle with remaining crumbs on top!

**The Frymire Family**  
District 31



*“Photo is of Timothy (age 12) and Courage, his favorite dog, who often helps with school projects. Timothy wrote a poem about his dog and won first prize for his age group in a contest sponsored by the Humane Society.”*

**Blueberry Pie**

2 graham cracker crusts  
1 can sweetened condensed milk  
1/4 c. lemon juice  
8-12 oz container Cool Whip  
1 c. chopped pecans, optional  
2 c. blueberries  
2 T. Sugar

Mix sweetened condensed milk and lemon juice; fold in Cool Whip and mix well. Add chopped pecans if desired. Sprinkle sugar onto washed blueberries and gently fold into the Cool Whip mixture. Pour 1/2 of the mixture into each graham cracker crust. May top with a few whole blueberries. Chill until firm. Keep in refrigerator. Freezes well.

*We were given this recipe by homeschooling friends in Mississippi where blueberries abound. However, it works well with our Idaho huckleberries - just reduce the amount to about 1+ C. and substitute walnuts for pecans.*

**The Shaefer Family**  
District 18

**Basic Pie Dough**

1 1/4 c. all-purpose flour  
1 T. sugar  
1/4 t. salt  
1/2 c. cold unsalted butter cut into 1/4 inch cubes  
3 T. very cold water

In a large bowl stir together flour, sugar, and salt. Using a pastry cutter or two knives, cut the butter into the flour mixture until the texture resembles course cornmeal, with butter pieces no larger than small peas. Add the water and mix with a fork just until the dough pulls together.

Transfer the dough to a work surface, pat into a ball, and flatten into a disk. Lightly flour the work surface. Then flatten the disk with 6-8 gentle taps of the rolling pin. Lift the dough and give it a quarter turn. Lightly dust the top of the dough or the rolling pin with flour as needed. Then roll out into a round at least 12 inches and about 3mm thick. Makes enough dough for a one 9-inch crust.

To double: simply multiply by 2 and split the dough in half.

**Cherry Pie**

Unbaked 9-inch double crust  
1 c. sugar  
1/3 c. all purpose flour  
1/8 t. salt  
1/8 t. cinnamon  
3 1/2 c. cherries-fresh, canned, or thawed  
1/4 t. almond extract  
1 1/2 T. melted butter

Heat oven to 450°. For filling combine sugar, flour, salt, cinnamon, and cherries and almond extract in bowl. Mix well. Spoon into unbaked pie shell. Drizzle with melted butter. Moisten pastry edge with water. Cover with top crust. Flute with fingers or fork for escape of steam.

Bake at 425° for 40 to 45 minutes. Cool until barely warm and serve.

**The SGT. Leland Stansfield Family**  
District 28



*"Our son, Nathaniel is ten years old. He has been homeschooled all his life. He is active in 4-H where he received a trophy for his Iraq project after entering it into the fair. This project shows the tyranny that the country has been under for years and how the United States is working to help them have freedom. This also included Nathaniel's personal story of his Dad's military service in Iraq for 15 long months. We consider this to be one of our family's greatest educational opportunities. We were living in Utah at the time. We learned first-hand, the daily effects of war, the challenges, and blessings it can bring through Leland's love and respect of the people there. His service is one of the best experiences in trial and honor we have experienced as a family. We take pride in what our country stands for. We have great respect for the founding fathers and our constitution and for those who serve in our local government and keep these ideals alive. We moved to Idaho shortly after Leland's return from Iraq. We have felt the love of the people here, and have enjoyed the warm welcome Idaho's citizens offer. We expect to have many more educational opportunities for our schooling in this great state of Idaho!"*

**Rhubarb Cream Pie**

1 (9 inch) deep dish pie crust  
1 1/2 cups white sugar  
1/4 cup all-purpose flour  
3/4 teaspoon ground nutmeg  
3 eggs, beaten  
4 cups chopped rhubarb

Preheat oven to 400°. In a large bowl, mix together sugar, flour, and nutmeg. Stir in eggs. Add rhubarb, and toss until thoroughly coated. Pour filling into pastry shell. Bake in preheated oven for 50 to 60 minutes.

**The Fuller Family  
District 25**

*Fantastic recipe - surprisingly easy. The key to success is to not to over beat. Easy recipe and great with fresh strawberries, blueberries and banana.*

**Easy Pavlova – adapted from Allrecipes.com**

4 egg whites

3/4 -1 c. sugar

1 t. vanilla extract

1 t. lemon juice

2 t. cornstarch

1 pint heavy cream or French Vanilla Cool Whip

6 kiwi, peeled and sliced, or combination of other fresh fruit.

Pre-heat oven to 300° F (150° C). Line a baking sheet with parchment paper. Draw a 9 inch circle on the parchment paper

In a large bowl, beat egg whites until stiff but not dry. Gradually add in the sugar, 1 tablespoon at a time, beating well after each addition. Beat until thick and glossy. Overbeaten egg whites lose volume and deflate when folded into other ingredients. Be absolutely sure not a particle of grease or egg yolk gets into the whites. Gently fold in vanilla extract, lemon juice and cornstarch.

Spoon mixture inside the circle drawn on the parchment paper. Working from the center, spread mixture toward the outside edge, building edge slightly. This should leave a slight depression in the center.

Bake for 1 hour. Let cool inside oven to ensure it is crisp.

Remove the paper, and place meringue on a flat serving plate. Fill the center of the meringue with whipped cream, sweetened if desired. Top whipped cream with kiwifruit slices.

## **The Patterson Family**

District 27

This dessert is quick and easy and forms its own crust while baking.

### Easy Coconut Custard Pie

2 c. milk

1 c. sweetened flaked coconut

3/4 c. sugar

1/2 c. all-purpose flour

3 T. butter, melted

4 large eggs

1 t. vanilla extract

freshly grated whole nutmeg

cut-up fresh fruit

Heat oven to 325° F. Blend all ingredients except nutmeg and fruit at medium speed until well mixed.

Pour egg mixture into greased and floured 9-inch pie plate or pan; sprinkle with nutmeg. Bake for 40 to 50 minutes or until knife in center comes out clean.

Serve warm or chilled with fresh fruit. Refrigerate.

## **The Quilter Family**

District 21

*“When I was a young child, my family and I took a few trips to Germany to visit my Omi and Opa (Grandma and Grandpa). One of my favorite memories was going to the little markets and picking up Italian plums to make Pflaumenkuchen (Plum cake/pie). Omi and I pitted the plums and made the pie dough together. Mixing the cinnamon and sugar together to top the pie was the most exciting part. Then, when the whole baking sheet was all full of these wonderfully laid out plums topped with sugar, we popped it into the oven. There are certain smells I still remember of my childhood trips to Germany... Plum Cake baking in the oven was one of them!!! Finally, 30 minutes later the cake/pie was done and what a treat it was for all to enjoy. I do remember wanting to make it with my mom when we were back home with our own plums, but she warned me about this recipe needing fresh Italian Plums (prunes), which we usually found in our markets during the late summer. So, I simply dreamed of Plum Pie/Cake until those hot summer months. I hope you will join me this summer and bake a German Pflaumenkuchen. I am already thinking of those great scents coming from the oven.”*

### **Pflaumenkuchen (Plum Cake/Pie)**

Mellow Dough, Sweet

2 c. flour

1/4 lb butter

1/2 c. sugar

1 egg

pinch of salt

1 t. baking powder

Mix all the ingredients and knead into supple dough. Roll out on baking sheet or a pie tin and follow the next steps to finish the pie/cake.

#### **Plum filling**

2 lbs Italian Plums

3/4 c. sugar

1 t. cinnamon

1/2 c. chopped almonds

Pit the plums and cut in half. Arrange them in a circle or in rows on your baking greased tin, which has already been lined with the dough (can be a rectangle or circle shaped tin). Sprinkle with sugar, cinnamon and almonds. Bake at 375° F for 30 minutes. Let cool for a bit before serving. Enjoy!!

## **The Case Family**

District 15

### **Sugarless Apple Pie**

1 (12 oz) can frozen apple juice concentrate

1/8 t. salt

3 T. cornstarch

5 large sweet eating apples peeled, cored, & sliced

1 t. cinnamon

1 T. butter

1 two crust pie shell

Combine juice, cornstarch, cinnamon and salt; heat. Add apple slices and cook until thickened and apples are partially cooked. Pour into an unbaked pie shell and top with slivers of butter. Top with crust making slits in top crust. Bake at 350° for 45 minutes. You may cover lightly with foil first half to keep from becoming too brown.

### **Fresh Apricot Pie**

*The following recipe was found in a Morrison Center fund raiser cookbook. I haven't tried it yet but it sounds good!*

2 pie crusts  
1/4 c. sugar  
12 to 14 fresh apricots, peeled, pitted and sliced (3 c.)  
3 T. flour  
1 T. lemon juice  
1/4 t. ground nutmeg  
1 T. butter

Place 1 pie shell in pie plate. Combine sugar, flour, and nutmeg; add apricots and toss lightly. Add lemon juice and toss again. Turn into pie plate. Dot with butter or margarine. Roll out remaining pastry and cut into 1/2 in. wide strips. Weave strips atop filling to make lattice crust. Crimp edges. Bake in 425° oven for 30-45 minutes.

**The Cooley Family**  
District 34



*“Our family began homeschooling in 1987 when our oldest was just three years old and wanted to learn to read. We have eight children; the two oldest are now in college and we are still homeschooling the younger six. We have loved the opportunities that homeschool has offered us: a chance to love learning together as a family, opportunities for individual pace and growth, and advantages of travel-affording ‘hands on learning.’ In addition to daily study of core curriculum, we have enjoyed studying music and ballroom dance. We enjoy performing musical programs as a family throughout Idaho and Utah. We have lived in Rexburg the past*

*9 years since moving to Idaho. Thank you to all of Idaho's legislators for your interest and support in allowing us the freedoms we enjoy and opportunities for excellence in home education."*

### **Banana Cream Pie**

In cooled baked pastry, layer sliced fresh bananas. Pour cooled cream filling over top. Add layer of whipped topping atop cream filling.

#### **Cream Filling**

2/3 c. sugar

1/3 c. flour

1/2 t. salt

2 c. milk

2 eggs, slightly beaten

2 T. butter

1 t. vanilla

Mix sugar, flour, and salt in saucepan. Add milk gradually; blend thoroughly. Bring to a full boil over medium heat, stirring constantly. Reduce heat to low; cover pan and let stand 5 minutes. Add some of the hot mixture to eggs, gradually, then add to cooked filling. Bring again to a boil, stirring constantly, and cook 1 minute longer. Remove from heat, and stir in butter and vanilla. Cool about 5 minutes, then pour into cooled pie shell. Add cool whip.

## **The Richardson Family**

District 30

*“Our homeschooling support group is brought together by our interest in homeschool excellence. We do our best to teach our children not only the basic academic subjects, but also a respect for the family values we hold dear. We respect each family's beliefs and encourage the richness of shared association. We encourage each parent to find the unique homeschooling method best for their family. We encourage families to be politically active and to promote laws that support our freedom to responsibly home educate our children.”*

### **Apple Pie**

For double crust:

2 c. flour

1 t. salt

2/3 c. shortening

7 T. cold water

Cut shortening into flour and salt with pastry blender until it forms pieces the size of peas. Add water 1 Tb. at a time, tossing and stirring lightly with a fork. Roll out half for bottom crust and place in 9" pie pan.

Filling:

6 c. sliced Granny Smith apples

3/4 c. sugar

2 T. flour

3/4 c. cinnamon

1 T. lemon juice

1 T. butter

Toss apples with all ingredients except butter. Arrange apple mixture in pan. Dot with butter. Roll out top crust and place on pie. Trim and seal edges. Make several slits to allow steam to escape.

Bake at 425° for 40-45 minutes until juice runs out top.

### **Cherry Cheese Cake**

1 pkg. Jell-O Home-style Cheesecake

1 pkg. cream cheese, softened

1 can cherry pie filling

Follow direction for Jell-O Brand Home-style Cheesecake, but add one package of real cream cheese to filling; mix on high in mixer until fluffy.

Chill in refrigerator. Just before serving, lower pie pan into 1" of hot water for about 15 seconds to loosen graham cracker crust, being careful not to get water into pie.

Top with cherry filling just before serving.

## **The Walker Family**

### **District 2**

*My husband, David, and I have been homeschooling for 16 years. At the time we had four children ages 2 to 11. Within a year we moved to Siberia to do mission work and homeschooled there for the next six years. When our youngest was in 10th grade, we adopted four Russian children ages 7 to 13 and are now challenged with schooling cross-culturally and bi-lingually. We live in a log cabin in the middle of the woods of North Idaho. The children are all taking music lessons and we play in the Sandpoint Soccer Association during the spring and fall sessions. We have used a variety of different curricula over the years, trying to meet the ever-changing needs of the individual child as well as the family unit. We can't imagine our lives without homeschool and we are so thankful for the freedom to do it. As a mother I am deeply grateful to my husband for making it possible. He does this not only by the support and encouragement he gives me, but also by working the long, hard hours needed so that I can stay home, be the keeper of the home, and commit myself to raising up our children. After all, they are ours.*

### **Huckleberry Pie**

Preheat oven to 350 degrees.

Make crust for 2-crust pie.

In a large sauce pan, mix:

3 cups huckleberries

1 1/2 cups sugar

1 tsp. lemon juice

3Tbbsps cornstarch

2Tbbsps butter

On medium heat, stir mixture gently until it boils and thickens. Pour filling into bottom crust, add top crust, seal, cut holes, and sprinkle with cinnamon-sugar. Bake for 30 minutes.

### **Pie Crust**

This is for a 2 crust pie.

Mix:

2 1/4 cups flour

1 tsp salt

4 T. cold 7-up

**The Doherty Family**  
District 26

**Bumbleberry Pie**

2 (9 inch) unbaked pie crusts  
1 1/3 cups white sugar  
1/3 cup all-purpose flour  
2 cups thinly sliced apples  
1 cup raspberries  
1 cup fresh blackberries  
1 cup fresh rhubarb, cut into 1 inch pieces

Preheat oven to 350°. Stir sugar and flour together in large bowl. Add apples, raspberries, blackberries, and rhubarb. Toss together, and turn into pie shell. Cover with pastry top. Trim and seal edges. Cut vents in top. Bake at 350° for approximately 45 minutes, until crust is brown and apple is cooked.

## **The Lonnie Wood Family**

District 6

*"We have not yet attended Legislative Day because our children are younger. But we have heard reports of how considerate many legislators have been to homeschoolers in this state. We appreciate when you take time to listen to our concerns."*

### **Pawpaw Pie**

1 (9-inch) baked pie crust  
3/4 cup granulated sugar  
2 tablespoons all-purpose flour or cornstarch  
2 large eggs (reserve whites for meringue)  
2 cups milk  
1 cup pawpaw pulp  
Meringue (recipe follows)

In large sauce pan, combine sugar and flour. Add egg yolks and milk. When well mixed add pawpaw pulp. Cook over medium heat, stirring constantly, until thickened.

Pour filling into baked pie crust.

Cover with meringue and brown in 350° oven. Cool completely before serving. Makes 6 servings.

### **Meringue**

3 egg whites, room temperature

1/4 teaspoon cream of tartar  
6 tablespoons granulated sugar  
1/2 teaspoon vanilla extract

With electric mixer, beat egg whites and cream of tartar until foamy.

Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Add vanilla. Do not under beat.