

25 Different Pie Recipes

1. Bourbon-Pecan Pie

Ingredients:

Piecrust

2 c. all-purpose flour, spooned and leveled, plus more for work surface
2 tbsp. sugar
1/2 tsp. kosher salt
3/4 c. (1 1/2 sticks) cold unsalted butter, cut into cubes
3 tbsp. ice water

Pie Filling

1/2 c. (1 stick) unsalted butter, at room temperature
1 c. sugar
2 large eggs, lightly beaten
1/2 c. all-purpose flour, spooned and leveled
2 tbsp. bourbon
1/8 tsp. Kosher salt
1 c. chopped pecans, plus more for serving
1 c. semisweet chocolate chips

Whipped cream and chocolate shavings, for serving

Directions:

Pie Crust: Preheat oven to 350°F. Pulse flour, sugar, and salt in a food processor until combined, 2 to 3 times. Add butter and pulse until mixture resembles coarse meal, 10 to 12 times. Add water, 1 tablespoon at a time, and pulse until large clumps form (add up to 2 additional tablespoons of water if needed). Gather dough into a ball, roll into a 3/4-inch-thick disk. Wrap in plastic wrap; chill 30 minutes. On a floured work surface, roll dough to a 13-inch round. Transfer to a 9-inch pie plate; fold edges under to align with the rim of the plate; crimp. Freeze for 30 minutes. Line pie with parchment paper and fill with pie weights or dried beans. Bake until golden brown, 15 to 20 minutes. Remove pie weights and parchment and cool.

Pie Filling: Beat butter and sugar with an electric mixer on medium speed until combined, 1 to 2 minutes. Add eggs, flour, bourbon, and salt and beat to combine, about 1 minute. Fold in pecans and chocolate chips. Transfer to pre baked piecrust, and bake until center is set, 30 to 35 minutes. Cool completely on a wire rack. Serve topped with whipped cream, chopped pecans, and chocolate shavings.



2. Caramel Apple Blondie Pie

Ingredients:

6 large Granny Smith apples (about 3 lb.)
2 tablespoons all-purpose flour
2 cups firmly packed light brown sugar, divided

1 cup butter, divided
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon table salt
3 large eggs, lightly beaten
3 tablespoons bourbon
3/4 cup coarsely chopped toasted pecans
1/2 (14.1-oz.) package refrigerated piecrusts
Apple Cider Caramel Sauce

Directions:

Peel apples, and cut into 1/4-inch-thick wedges. Toss with 2 Tbsp. flour and 1/2 cup brown sugar in a large bowl. Melt 1/4 cup butter in a large skillet over medium-high heat; add apple mixture, and sauté 15 minutes or until apples are tender and liquid is thickened. Remove from heat; cool completely (about 30 minutes). Meanwhile, preheat oven to 350°. Melt remaining 3/4 cup butter. Stir together 1 1/2 cups flour and next 2 ingredients in a large bowl. Add eggs, bourbon, 3/4 cup melted butter, and remaining 1 1/2 cups brown sugar, stirring until blended. Stir in pecans. Fit piecrust into a 10-inch cast-iron skillet, gently pressing piecrust all the way up the sides of skillet. Spoon two-thirds of apple mixture over bottom of pie crust, spreading and gently pressing apple slices into an even layer using the back of a spoon. Spoon batter over apple mixture; top with remaining apple mixture. Place pie on lower oven rack, and bake at 350° for 1 hour and 10 minutes to 1 hour and 20 minutes or until a wooden pick inserted in center comes out with a few moist crumbs. Remove from oven; cool pie completely on a wire rack. Drizzle cooled pie with 1/3 cup Apple Cider Caramel Sauce. Serve with remaining sauce.

3. Pear-Rosemary Pie with Cheddar Crust

Ingredients:

2 1/2 cups all-purpose flour
1/8 teaspoon table salt
3 tablespoons granulated sugar, divided
1 cup finely grated sharp Cheddar cheese
1 cup cold butter, cut into 1/2-inch cubes
3 tablespoons cold heavy cream
4 to 5 Tbsp. ice-cold water
3 1/4 pounds Bartlett pears, peeled and sliced
1/3 cup firmly packed light brown sugar
2 1/2 tablespoons cornstarch
2 tablespoons fresh lemon juice
1 1/2 teaspoons vanilla extract
1 teaspoon chopped fresh rosemary
1/4 teaspoon table salt
1 large egg, lightly beaten

Directions:

Pulse first 2 ingredients and 2 Tbsp. granulated sugar in a food processor 3 or 4 times or until combined. Add cheese and butter; pulse 10 to 12 times or until mixture resembles coarse meal. Drizzle cream and water over mixture; pulse 4 or 5 times or just until moist clumps form. Divide dough in half, and flatten into disks. Wrap disks in plastic wrap, and chill 30 minutes. Meanwhile, stir together pears, next 6 ingredients, and remaining 1

Tbsp. granulated sugar in a large bowl. Preheat oven to 400°. Roll 1 dough disk into a 12 1/2-inch circle on a lightly floured surface. Fit piecrust into a 10-inch pie plate; fold edges under, and crimp. Spoon pear mixture into crust. Roll remaining dough disk to 1/8-inch thickness on a lightly floured surface, and cut into 6 (2 1/2-inch) strips. Arrange strips in a lattice design over filling; press ends of strips into crust, sealing to bottom crust, and crimp. (Reroll scraps if you do not have enough strips to cover pie.) Whisk together egg and 2 Tbsp. water. Brush lattice with egg mixture. Bake at 400° for 55 minutes to 1 hour, shielding with aluminum foil after 30 minutes to prevent excessive browning. Let cool on a wire rack 1 hour. Pear-Cherry Pie with Cheddar Crust: Prepare as directed, adding 1 cup dried cherries to pear mixture and increasing cornstarch to 1/4 cup.

4. Mocha-Espresso Cream Pie

Ingredients:

Crust

1 (9-oz.) package chocolate wafers
1/2 cup finely chopped toasted pecans
1/2 cup butter, melted

Filling

2/3 cup sugar
1/4 cup cornstarch
2 tablespoons instant espresso
2 cups half-and-half
4 large egg yolks
2 ounces bittersweet chocolate baking squares, chopped
2 tablespoons butter

Topping

Coffee Whipped Cream

Directions:

Prepare Crust: Preheat oven to 350°. Pulse chocolate wafers in a food processor 8 to 10 times or until finely crushed. Stir together wafer crumbs, pecans, and butter. Press on bottom, up sides, and onto lip of a lightly greased 9-inch pie plate. Bake 10 minutes. Cool completely (about 30 minutes). Prepare Filling: Whisk together sugar and next 2 ingredients in a large saucepan. Whisk together half-and-half and yolks in a large bowl. Gradually whisk egg mixture into sugar mixture; bring to a boil over medium heat, whisking constantly. Boil 1 minute, whisking constantly; remove from heat. Microwave chocolate in a small bowl at HIGH 1 1/2 minutes or until melted, stirring at 30-second intervals. Whisk 2 Tbsp. butter and melted chocolate into sugar mixture; spoon into prepared crust. Place plastic wrap directly onto filling (to prevent a film from forming). Chill 4 to 24 hours. Top with Coffee Whipped Cream just before serving.

5. Salted Caramel-Chocolate Pecan Pie

Ingredients:

Chocolate Filling

1 1/2 cups sugar
3/4 cup butter, melted
1/3 cup all-purpose flour
1/3 cup 100% cacao unsweetened cocoa
1 tablespoon light corn syrup
1 teaspoon vanilla extract
3 large eggs
1 cup toasted chopped pecans
1 (9-inch) unbaked deep-dish piecrust shell

Salted Caramel Topping

3/4 cup sugar
1 tablespoon fresh lemon juice
1/3 cup heavy cream
4 tablespoons butter
1/4 teaspoon table salt
2 cups toasted pecan halves
1/2 teaspoon sea salt

Directions:

Prepare Filling: Preheat oven to 350°. Stir together first 6 ingredients in a large bowl. Add eggs, stirring until well blended. Fold in chopped pecans. Pour mixture into pie shell. Bake at 350° for 35 minutes. (Filling will be loose but will set as it cools.) Remove from oven to a wire rack. Prepare Topping: Bring 3/4 cup sugar, 1 Tbsp. lemon juice, and 1/4 cup water to a boil in a medium saucepan over high heat. (Do not stir.) Boil, swirling occasionally after sugar begins to change color, 8 minutes or until dark amber. (Do not walk away from the pan, as the sugar could burn quickly once it begins to change color.) Remove from heat; add cream and 4 Tbsp. butter. Stir constantly until bubbling stops and butter is incorporated (about 1 minute). Stir in table salt. Arrange pecan halves on pie. Top with warm caramel. Cool 15 minutes; sprinkle with sea salt.

6. Sliced Sweet Potato Pie

Ingredients:

1/2 (14.1-oz.) package refrigerated pie crusts
2 1/2 pounds small, slender sweet potatoes, peeled and cut into 1/8-inch to 1/4-inch rounds
1/2 cup granulated sugar
2 (4- x 1-inch) orange peel strips
1/2 cup firmly packed light brown sugar
2 tablespoons all-purpose flour
2 teaspoons pumpkin pie spice
1 teaspoon loosely packed orange zest
1/2 teaspoon table salt

Streusel Topping

3/4 cup coarsely chopped pecans
1/4 cup plus 1 Tbsp. all-purpose flour
1/4 cup firmly packed light brown sugar
3 tablespoons butter, melted
1 tablespoon granulated sugar
1/4 teaspoon pumpkin pie spice
1/8 teaspoon table salt

Directions:

Preheat oven to 375°. Fit piecrust into a 9-inch deep-dish pie plate; fold edges under, and crimp. Bring potatoes, next 2 ingredients, and 1 cup water to a boil in a Dutch oven. Cover, reduce heat to medium, and simmer 6 minutes or until potatoes are just tender. Transfer potatoes to a large colander, reserving cooking liquid. Rinse potatoes with cold water. Transfer cooking liquid and orange peel strips to a small saucepan, and bring to a boil over medium-high heat. Reduce heat to medium, and simmer, stirring occasionally, 10 to 12 minutes or until reduced to 1/4 cup. Reserve 2 Tbsp. potato-orange liquid; discard remaining liquid. Transfer potatoes to a bowl; toss with brown sugar, next 4 ingredients, and reserved 2 Tbsp. potato-orange liquid. Spoon into crust; sprinkle with streusel. Bake at 375° for 1 hour and 5 minutes to 1 hour and 15 minutes, shielding with aluminum foil after 30 minutes to prevent excessive browning. Cool completely.

Streusel Topping

Stir together pecans, flour, brown sugar, melted butter, granulated sugar, pumpkin pie spice, and table salt. Let stand 30 minutes. Crumble into small pieces.

7. Cranberry-Cherry Cobbler Pie

Ingredients:

1/4 c. cornstarch
1 tsp. finely grated lime zest
1 tbsp. lime juice
2/3 c. plus 2 tbsp. sugar, divided, plus more for sprinkling
1 tsp. kosher salt, divided
12 oz. cranberries
12 oz. frozen sweet cherries
1 1/2 c. all-purpose flour, spooned and leveled
2 tsp. baking powder
1/2 c. cold unsalted butter, cut up
3/4 c. buttermilk or whole milk

Directions:

Preheat oven to 350 degrees F. Whisk together cornstarch, lime zest, lime juice, 2/3 cup sugar and 1/2 teaspoon salt. Add cranberries and cherries; toss to combine. Transfer to a 9-inch pie plate. Whisk together flour, baking powder, 2 tablespoons sugar, and remaining salt. Cut in butter until mixture resembles coarse meal. Add buttermilk and gently mix to form a wet, shaggy dough. Dollop mounds of dough on top of fruit; sprinkle with sugar. Bake, on baking sheet, until golden and bubbling, 50 to 55 minutes; cool slightly.

8. Snickerdoodle Cream Cheese Apple Pie

Ingredients:

one-1lb 1.5 oz pouch Snickerdoodle Cookie Mix
1/2 cup butter,softened

Cream Cheese Filling

1 eight ounce package cream cheese, softened
1/4 cup sugar
1 Tablespoon flour
1 Teaspoon vanilla
1 egg
1 1/4 cups apple pie filling, chopped
1/2 Teaspoon cinnamon

Directions:

Preheat the oven to 350 degrees. Grease a 9 inch glass pie plate. Place the pouch of cookie mix into a large bowl. Add the 1/2 cup butter, work with a pastry blender until you have crumbs. Press about 2 cups of the crumbs into to the bottom and up the sides of the pie plate. Bake 10 minutes. Set aside. Add 1 Tablespoon melted butter to the remaining crumbs, toss to combine. Beat the cream cheese in a medium bowl until smooth, add the sugar and flour. Mix until well incorporated. Add vanilla and egg, beat until the batter is smooth. Place the apple pie filling into a small bowl, add the 1/2 Teaspoon cinnamon, stir to combine. Spread the creamed cheese mixture into the bottom of the cookie crust. Spoon the chopped up canned apples over the cream cheese layer. Try to get more of the apple and less of the thickened filling onto the top of the cream cheese. Sprinkle the crumble mixture over the apples evenly. Bake about 35 minutes or until top is golden brown. Let cool completely, refrigerate the pie at least 3 hours before serving.

9. Chocolate French Silk Pie

Ingredients:

1 unbaked pie crust, store-bought or homemade
6 ounces bittersweet chocolate + extra for shavings
2 1/2 cups heavy cream
1 cup unsalted butter, softened (2 sticks)
1 cup granulated sugar, divided
1 1/2 teaspoons vanilla extract
1/2 teaspoon salt
4 large pasteurized eggs

Directions:

Preheat the oven to 375 degrees F. Place the pie crust in a large 9 inch pie pan. Crimp the edges. Then place a piece of parchment paper over the pie crust and fill the parchment with dried beans or ceramic pie weights. Bake for 15-20 minutes until the edges are golden. Lift the parchment with the weights out of the pie crust, and allow the crust to cool completely. Meanwhile, melt 6 ounces of chocolate in a double boiler. The moment the chocolate is melted remove from heat and cool to room temperature. Place the heavy cream in the bowl of an electric mixer with 1/4 cup sugar. Using a whip attachment, whip on high until the cream is whipped into firm peaks. Move the whipped cream into another bowl and refrigerate until ready to use. Using the same mixing

bowl and a paddle attachment, beat the butter and 3/4 cup sugar on high until light and fluffy, at least 3 minutes. Turn on low and slowly add the cooled chocolate to the butter mixture, followed by the vanilla and salt. Scrape the mixing bowl and beat again until smooth. Turn the mixer on high. One at a time, add an egg and let the mixer beat the egg for at least 3 minutes, before adding the next egg. This insures a super silky texture. After 12 minutes of beating on high, turn the mixer off. Gently fold 1/3 of the whipped cream into the mixture using a spatula. Fold until smooth. Scoop the chocolate mixture into the cooled pie crust. Top with the remaining whipped cream. Then shave chocolate over the top with a veggie peeler. Chill for at least 3 hours, until the chocolate filling is firm.

10. Cold Brew Coffee Pie

Ingredients:

1 (3.4 oz) box INSTANT vanilla pudding mix
3/4 cup cold brew coffee (any brand is fine; I used sweetened cold brew coffee but unsweetened will work)
1/2 cup milk or cream
1 Tbsp pure coffee extract (or less if you want a less strong coffee flavor)
1 (8 oz) tub Cool Whip, thawed
1 prepared Oreo cookie crust
Whipped cream, for garnish
Dark chocolate-covered espresso beans, for garnish

Directions:

In a large bowl, whisk together the instant pudding dry mix, the cold brew coffee, the milk and the coffee extract. Whisk until combined and slightly thickened, about 1 minute. Fold in the Cool Whip completely, making sure to get the bottom! Pour the mixture into the prepared pie crust and smooth out the top. Freeze for at least 6 hours, or overnight. Just before serving, pipe on whipped cream and garnish with dark chocolate-covered espresso beans. Cut into wedges and serve!

11. Peach Raspberry Pie

Ingredients:

Peach-Raspberry Pie

1 recipe flaky pie dough (see below)
3 lbs firm-ripe peaches (about 6 large)
2 teaspoons fresh lemon juice, or to taste
2 1/2 tablespoons cornstarch, divided
9 tablespoons sugar, divided
1/2 teaspoon ground ginger
Pinch salt
8 oz raspberries (about 2 cups)

Flaky Pie Dough

1 lb + 2 oz (4 cups) all-purpose flour
2 tablespoons sugar

1 1/2 teaspoons kosher salt
8 oz (2 sticks) butter, cut into 1/2-inch pieces and chilled
5 oz (1/2 cup + 2 tablespoons) lard, cut into 1/2-inch pieces and chilled
2 teaspoons apple cider vinegar
3/4 cup cold water
3 tablespoons cream or milk (or a whole egg beaten with 1 tablespoon water), to glaze
1-2 tablespoons turbinado, demerara or sanding sugar (regular old sugar will work, too)

Directions:

Prepare the crust. When you are ready to bake the pie, arrange a rack in the middle of the oven and preheat it to 425°F. Cut the peaches into slices about 1-inch thick and place them in a large mixing bowl. Gently toss with the lemon juice and 1/2 cup of the sugar. Set aside to rest for 20-30 minutes. Pour off the juice from the peaches discarding all of it except for 1/2 cup. Toss the peaches (and 1/2 cup juice) with two tablespoons of the cornstarch, the ginger and a pinch of salt. Place the raspberries in a medium mixing bowl and toss with the remaining 1 1/2 teaspoons of the cornstarch and 1 tablespoon of sugar. To fill the pie crust, pour half of the peach slices onto your well-chilled or frozen bottom crust. Arrange half of the raspberries over the peaches. Top with the rest of the peach slices and then the rest of the raspberries. Cover your fruit with your top crust. (Here's a great tutorial on how to weave a lattice-top crust if you want to go that route.) Trim the edges to overhang by 1/2 inch. Fold the top edges of the lattice inside the bottom crust. Place the filled and topped pie back in the freezer to chill for 15-20 minutes. Brush the top crust with cream, milk or egg wash and then sprinkle with the turbinado, demerara or sanding sugar. Place the pie on a sheet pan and bake until the crust is lightly browned, about 30 minutes. Reduce the oven temperature to 350°F and continue baking until the crust is dark golden brown, about 45-60 minutes longer. I like my crust deeply caramelized; if you like yours less dark, feel free to take your pie out earlier. Remove the pie from the oven and allow it to cool a bit and firm up before slicing. Leftovers keep best covered at room temperature overnight. If you need to keep your pie for more than a day, cover tightly and store in the fridge. Makes 6-8 servings.

12. Oreo Chunk Cookie Pie

Ingredients:

1 unbaked 9-inch deep-dish pie shell
2 large eggs
1/2 cup all-purpose flour
1/2 cup granulated sugar
1/2 cup packed brown sugar
1 teaspoon vanilla extract
3/4 cup butter 1 1/2 sticks, softened
1 cup white chocolate chips
1 cup Oreo crumbs
12 Oreos quartered

Directions:

Preheat oven to 325° F. Beat the eggs in large mixer bowl on high speed until foamy. Add in the flour, Oreo crumbs, brown sugar, white sugar and vanilla. Beat in butter until combined. Stir in the white chocolate chips. Put mixture into pie shell and even the mixture out in the shell. Put the quartered Oreos on top of the pie and push them in about halfway. Bake for 60 minutes. You can insert a knife or toothpick but just be aware melted chocolate will get all over it. Look for a browned and crisp top of the pie to know when it is done.

13. Reese's Peanut Butter Pie

Ingredients:

1 Pillsbury™ refrigerated pie crust, softened as directed on box SAVE \$
2 ½ cups heavy whipping cream
8 oz cream cheese, softened
½ cup creamy peanut butter
¼ cup sugar
6 packages (1.5 oz each) Reese's™ Peanut Butter Cups™, chopped (about 1 1/2 cups)
½ cup plus 1 tablespoon hot fudge

Directions:

Heat oven to 450°F. Unroll pie crust; place in ungreased 9-inch pie plate. Flute edges as desired, and prick bottom and sides with fork. Bake 10 to 12 minutes or until light golden brown. Cool completely, about 30 minutes. Meanwhile, in large chilled bowl, beat whipping cream with electric mixer on high speed just until soft peaks form. Reserve 1 cup of the whipped cream for topping; refrigerate. In large bowl, beat cream cheese, peanut butter and sugar with electric mixer on medium speed until smooth. Gently fold remaining whipped cream into cream cheese mixture. Fold in 1 cup of the chopped peanut butter cups. Refrigerate until ready to assemble pie. In small microwavable bowl, microwave 1/2 cup of the hot fudge uncovered on High 10 to 20 seconds or until spreadable. Carefully spread hot fudge onto bottom of cooled crust. Spread cream cheese mixture evenly onto fudge layer. Spoon reserved 1 cup whipped cream on top of cream cheese mixture, spreading evenly. Sprinkle with remaining 1/2 cup chopped peanut butter cups. In same small microwavable bowl, microwave remaining 1 tablespoon hot fudge uncovered on High 5 to 10 seconds or until thin enough to drizzle. Drizzle on top of pie. Refrigerate 3 hours before serving.

14. Cinnamon Pie

Ingredients:

8 ounces cream cheese, softened
1 cup brown sugar, packed
2 large eggs + 1 egg yolk
1 ¼ cups heavy cream
1/4 cup all purpose flour
3 1/2 tablespoons ground cinnamon
2 teaspoons vanilla extract
1 teaspoon salt
1/2 teaspoon ground nutmeg
1 pie crust, homemade or store-bought
Powdered sugar for dusting

Directions:

Preheat the oven to 350 degrees F. Roll and fit a pie crust into a standard 9 inch pie dish. Crimp the edges and place the pie crust in the refrigerator. Place the cream cheese and brown sugar in the bowl of an electric mixer. Beat on high until light and fluffy, about 3-5 minutes. Scrape the bowl, then beat in the eggs. Scrape the bowl again, then set the mixer on low and mix in cream, flour, cinnamon, vanilla, salt and nutmeg until very smooth. Pour the cinnamon filling into the prepared pie pan. Bake for 35 minutes, until the center seems set when giggled, but not totally firm. Bake another 5 minutes if needed. Cool completely. Cover and chill. Take out of

the refrigerator 1 hour before serving. Dust the top of the pie with powdered sugar. Cut and serve with whipped cream if desired.

15. Samoas Cookie Pie

Ingredients:

1/2 cup unsalted butter (1 stick), melted
1 large egg
1/2 cup light brown sugar, packed
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/4 teaspoon salt, or to taste
3/4 cup semi-sweet chocolate chips, for sprinkling
1 1/2 cups sweetened shredded coconut, loosely laid in measuring cup (not packed)
two-thirds of one 14-ounce can sweetened condensed milk (about 10 ounces)
4 to 5 ounces salted caramel sauce (use homemade salted caramel or storebought, regular caramel sauce may be substituted)
3/4 cup semi-sweet chocolate chips, melted for drizzling

Directions:

Preheat oven to 350F. Spray a 9-inch pie dish very well with cooking spray; set aside. In a large, microwave-safe bowl melt the butter, about 1 minute on high power. Wait momentarily before adding the egg so you don't scramble it. Add the egg, brown sugar, vanilla, and whisk until smooth. Add the flour, salt, and stir until just combined; don't overmix. Turn batter out into prepared pie dish, smoothing the top lightly with a spatula. Bake for about 10 to 12 minutes or until edges firm up slightly and center will have begun to set up a bit. It's by no means done, but pie will be returned to oven to bake another 25 minutes or so. Remove pie dish from oven, and evenly sprinkle 3/4 cup chocolate chips over the crust. Evenly sprinkle the coconut. Evenly drizzle the sweetened condensed milk (just eyeball it). Evenly drizzle the caramel sauce (just eyeball it). Return pan to oven and bake for about 25 minutes, or until there's slightly bubbling near the edge of dish and the center has dried out some and looks more set. Cookie pie will firm up more as it cools. In the last 10 minutes of baking, watch it like a hawk because the coconut, caramel, and sweetened condensed milk will all be prone to burning; better to underbake than overbake if you're unsure. Allow pie to cool in dish on a wire rack while you melt the chocolate for drizzling by adding 3/4 cup chocolate chips to a small microwave-safe bowl and heat to melt, about 1 minute on high power. Stop to check and stir and heat in 10-second increments until chocolate can be stirred smooth. Using a spoon (or pastry bag or zip-top bag with corner cut off if you want to be fancier but I didn't bother), evenly drizzle the chocolate in long vertical lines, parallel to each other, spaced about 1/2-inch apart. Pie doesn't have to be cooled to add the chocolate drizzle. Allow pie to continue to cool on wire rack for at least 4 hours (or overnight) before slicing and serving. Don't slice too early because chocolate drizzle needs to set and interior of pie needs to firm up or you'll have a literal hot mess. Pie is best fresh, but will keep airtight at room temperature for up to 5 days, or in the freezer for up to 6 months. I store it by slicing into small wedges, wrapping each wedge individually in plasticwrap, and putting those in a large zip-top bag.

16. Coconut Cream Pie

Ingredients:

1 9-inch pre-baked pie crust, cooled completely
1 and 1/2 cups (130 grams) sweetened shredded coconut
1/2 cup (100 grams) granulated sugar

¼ cup (32 grams) cornstarch
1 cup (240ml) half and half
1 cup (240ml) canned coconut milk*
4 large eggs
3 tablespoons (45 grams) butter, cut into tablespoon sized pieces
1 teaspoon pure vanilla extract

For the whipped cream

1 cup (240 ml) heavy whipping cream
¼ cup (30 grams) powdered sugar
1 teaspoon pure vanilla extract

Directions:

Preheat oven to 350°F. Spread the sweetened shredded coconut onto a large baking sheet and bake at 350°F for about 10 minutes, stirring a few times, until the coconut is toasted. Remove from the oven and set aside to cool. In a large saucepan, whisk together the sugar and cornstarch until well combined. Set aside. In a separate large mixing bowl, whisk together the half and half, coconut milk, and eggs until fully combined. Slowly pour the wet ingredients into the saucepan with the sugar and cornstarch mixture and whisk until fully combined. Place the saucepan over medium heat and bring to a boil stirring constantly. Allow to boil for one minute, the mixture should be pretty thick at this point. Remove from the heat and stir in one tablespoon of butter at a time, then mix in the vanilla extract and 1 cup of the toasted coconut (reserve the rest for the top). Cover with plastic wrap, placing the plastic wrap directly on the surface of the custard, and allow to stand in the saucepan for 30 minutes. Remove the plastic wrap, stir the filling, and scoop it into the prepared pie crust. Spread the filling out into one even layer. Cover tightly with plastic wrap and refrigerate the pie for 2-3 hours or until completely chilled and firm. To make the whipped cream: In the bowl of a stand mixer fitted with the whisk attachment, or in a large mixing bowl using a hand-held mixer, add the heavy whipping cream, powdered sugar, and vanilla extract. Start mixing on low speed, then increase the speed to medium-high until stiff peaks form. Scoop the whipped cream onto the filling and spread it out into one even layer. Top with the remaining ½ cup of toasted coconut. Cover tightly and refrigerate until ready to serve.

17. Salted Honey Pie

Ingredients:

Refrigerated pie crust
4 large egg yolks, lightly beaten
2 1/2 cups (600ml) heavy whipping cream
1 cup (144g) unpacked light brown sugar
1/3 cup cornstarch, sifted
1/2 tsp salt
1/2 cup (120ml) honey
2 tsp vanilla extract
Sea salt, optional

Directions:

Prepare the pie crust in a deep dish 8 inch pie pan, or a 9 inch pie pan, and set it in the fridge. Do not pre-bake it. Preheat the oven to 375 degrees. Add the egg yolks in a large bowl. Set aside. To make the filling, heat the

heavy cream, brown sugar, cornstarch and salt in a medium saucepan on medium heat until it comes to a rolling boil, stirring regularly. It should start to thicken. Once the mixture comes to a full boil, remove it from the heat. Temper the eggs by adding a little bit of the cream mixture to the eggs and whisking, then adding a little more. Add the remaining cream mixture and stir until combined and smooth. Add the honey and vanilla extract to the custard and stir until well combined. Pour the mixture into the pie crust. Bake the pie for 40-45 minutes. It will bubble up and start to brown on top. Remove the pie from the oven. It will still be pretty jiggly. Set it on the counter to cool until it comes to room temperature. It will firm up as it sits Refrigerate the pie until it's cold and fully firm. Sprinkle the sea salt onto the pie and serve.

18. Chocolate Strawberry Oasis Pie

Ingredients:

For Crust

Nonstick vegetable oil spray
6 tablespoons (3/4 stick) unsalted butter
1 ounce bittersweet (not unsweetened) or semisweet chocolate, chopped
7 ounces chocolate wafer cookies (about 30 cookies)
1 pint strawberries, trimmed and halved

For Filling

2/3 cup sugar
1/4 cup cornstarch
2 tablespoons unsweetened cocoa powder
1/4 teaspoon ground ginger
1/8 teaspoon ground nutmeg
Pinch of salt
6 large egg yolks
2 1/2 cups whole milk
6 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
1/2 tablespoon bourbon
1 teaspoon vanilla extract

Directions:

Lightly spray a 9-inch pie dish with nonstick spray. Place the butter and chopped chocolate in a microwave safe bowl, heat on high for 30 seconds or until just melted. Stir until smooth. Finely grind cookies in processor. Add chocolate mixture and process until crumbs are evenly moistened. Press crumb mixture into prepared pie dish. Freeze until firm, about 30 minutes. Arrange strawberry halves in a single layer in the bottom of the crust. For filling, whisk sugar, cornstarch, cocoa powder, spices, and salt in heavy medium saucepan to combine. Whisk in egg yolks to form thick paste. Gradually whisk in milk, then whisk over medium-high heat until mixture thickens and boils 1 minute. Remove from heat. Add chocolate and whisk until smooth. Whisk in bourbon and vanilla. Cool 5 minutes, whisking occasionally. Pour filling over strawberries until level with the top edge of the crust (you may not use all the filling). Chill until set, at least 2 hours and up to 1 day. Top with fresh whipped cream and more strawberries, if desired.

19. Strawberry Crumble Pie

Ingredients:

1 single frozen pie crust, do not thaw
filling
1 1/2 pounds strawberries, washed and sliced
1/2 cup sugar
juice of 1 lemon
4 Tbsp cornstarch or 5 Tbsp tapioca flour

Crumble Topping

3/4 cups flour
1/2 cup granulated sugar
1/4 cup brown sugar
6 Tbsp cold butter, cut in small pieces

Directions:

Set oven to 400F. Toss the strawberries with the sugar, lemon juice, and cornstarch. Set aside. Make the crumble topping by cutting the butter into the flour and sugars. Use your fingertips or two forks to blend it all together until it becomes coarse crumbles. If you like, carefully remove the frozen pie crust from its tin and put it into your own pie dish. Set the dish on a baking sheet to catch any dripping juices. Transfer the berries to the pie crust, but leave any extra juices behind. Mound them in the center of the pie and top with the crumble mixture. Bake at 400F for 15 minutes, then turn the heat down to 375F for another 40 minutes, or until the top is browned and the juices are bubbling. Let cool completely before slicing.

20. Frozen Peanut Butter Pretzel Pie

Ingredients:

For the crust

1¼ c. chocolate cookie or graham cracker crumbs
½ c. pretzel crumbs
6 tbsp. unsalted butter, melted
2 tbsp. dark brown sugar

For the filling

8 oz. (1 block) cream cheese, at room temperature
1¼ c. smooth peanut butter
¾ c. powdered sugar
1 tbsp. vanilla extract
2 c. heavy whipping cream

For the topping

½ c. semi-sweet chocolate chips
1 c. milk chocolate chips
½ c. heavy whipping cream
⅓ c. chopped pretzels
½ c. chopped peanut butter cups

Directions:

To make the crust: Preheat oven to 350 degrees. In medium mixing bowl combine the cookie or graham cracker crumbs, pretzel crumbs, butter, and brown sugar. Toss with a spoon until moist. Press into the bottom and up the sides of a 9-inch pie dish (I recommend a pie dish with a tall rim). Freeze for 10 minutes, then place in the oven and bake for 8 minutes. Remove and allow to cool. **To make the filling:** Using a stand or handheld mixer, beat the cream cheese and peanut butter until smooth and creamy, about 2 minutes. Add the powdered sugar and vanilla extract, mix until combined. In a separate mixing bowl, beat the heavy cream until soft peaks form. Using a rubber spatula, fold in half of the whipped cream into the peanut butter mixture. Fold the remaining whipped cream in until smooth and creamy. Pour into the cooled crust, then spread into an even layer.

For the topping: Combine the chocolate and cream in a 2 cup glass measuring cup or a medium size microwave-safe bowl, heat at half power for one minute, stir then repeat. Remove and whisk for 1 minute until smooth. Spread over the filling, then top with chunks of peanut butter cups and pretzels. Chill for 2 hours, remove 10 minutes before serving and cut with a sharp knife (rinse under warm water if needed to get a nice clean cut). Serve cold.

21. Cranberry Pear Pie

Ingredients:

2 pie crusts
1 cup pear juice, reduced
1 cup light brown sugar, packed
1 cup granulated sugar
1/3 cup plus 1 teaspoon cornstarch
3/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground allspice
5 pears, peeled and sliced into thin chunks (about 1" inch)
2 cups cranberries, fresh or frozen (if using frozen, do not thaw first)
1 teaspoon lemon juice (fresh squeezed)
1 tablespoon unsalted butter, very cold and cut into tiny pieces
1 large egg
1 teaspoon milk
Turbinado sugar, optional

Directions:

Lightly spray a 9" pie pan with non-stick spray; set aside. Line a baking sheet with parchment paper; set aside. Roll one piece of pie crust into a 12" round, then carefully place it in the prepared pie pan. Using your hands, gently fit the dough into the bottom of the pan and up the sides. Sprinkle the bottom of the pie crust with one teaspoon of flour and one teaspoon of granulated sugar, mixing them together so they evenly coat the bottom of the crust. Trim the crust with kitchen shears, leaving one inch of pie crust overhang. Place pan in the

refrigerator until needed. Roll the second piece of pie crust into a 12" round. Using a ruler and a paring knife, cut 18 strips, each about a 1/2 inch wide. Don't worry if they end up being a little uneven – it happens! In groups of three, gently braid the strips. Carefully transfer the braids onto the prepared baking sheet and place in the refrigerator until needed. Place the pear juice in a small saucepan and bring to a boil over medium-high heat. Continue cooking, stirring frequently, until you have 1/4 cup of pear juice reduction; about 10 minutes. Remove from heat and set aside until needed. In medium bowl combine both sugars, cornstarch, and spices; set aside. In a large bowl combine pears, cranberries, pear juice reduction, and lemon juice. Add the dry mixture and toss well to coat. Using a slotted spoon, fill the chilled pie crust with the cranberry pear filling, leaving excess juices that drip through the spoon behind. Sprinkle the butter pieces on top of the fruit filling. Remove the pie crust braids from the refrigerator and place them on top of the filling. Tuck the excess dough around the edges under itself and crimp the crust using your thumb and index finger. Place the pie in the refrigerator for 20 minutes. In the meantime, preheat the oven to 425 degrees (F). Make an egg wash by whisking together the egg and milk until well combined. Brush the egg wash over the braids and crust of the unbaked pie, then sprinkle with the turbinado sugar, if using. Place the pie on a large baking sheet. Bake for 15 minutes, then reduce the heat to 350 degrees (F), and continue baking for an additional 55 minutes, or until the crust is golden brown and the filling is bubbling. To avoid over browning, you may want to place a piecrust shield on the pie after 30 minutes of baking. Carefully remove the pie from the oven and place it on a wire rack. Cool completely before cutting, about 6 hours. This pie will keep, loosely covered, at room temperature for one day. You may also tightly wrap it and store it in the fridge for up to one week.

22. Shortbread Lemon Tart

Ingredients:

Lemon Filling

4 large eggs
1/3 cup fresh lemon juice
1 1/2 cups granulated sugar
1 tablespoon lemon zest
1 tablespoon orange zest
1/3 cup butter, melted
powdered sugar, for topping

Shortbread Crust

2 cups all-purpose flour
1/2 cup powdered sugar
3/4 cup cold butter, cut into cubes

Directions:

Preheat the oven to 350°F. In a blender, combine the eggs, lemon juice, granulated sugar, lemon zest and orange zest. Process on high until smooth. Add the butter, replace the cover, and blend again on high until smooth. Set aside. In a food processor, combine the flour and powdered sugar. Pulse a few times to combine. Add the butter and continue to pulse until the mixture looks sandy and the butter is fully incorporated into the flour and sugar. Place an 11-inch tart pan on a baking sheet. Pour the crust mixture into the pan. Press the mixture firmly and evenly into the bottom and up the sides of the pan. Pour the filling into the crust, then transfer the tart into the oven. Bake until the center is almost set, 30-35 minutes. Cool the tart completely. When ready to serve, sprinkle powdered sugar over the top and cut into slices.

23. No-Bake Eggnog Pie

Ingredients:

1 prepared pie crust
1 3.4 oz box vanilla instant pudding mix
1 1/2 cups eggnog
2 cups whipped topping, like Cool Whip (thawed)
dash nutmeg

Directions:

In medium-sized bowl, combine eggnog and pudding mix, and beat with electric mixer until thick. Sprinkle in some nutmeg. Fold in whipped topping until mixture is fluffy and color is pale yellow. Spoon mixture into pie crust, and smooth with spatula until even. Refrigerate for 2 hours or until firm. You can also refrigerate overnight or until ready to serve.

24. Amish Oatmeal Pie

Ingredients:

1 1/4 cups brown sugar, packed
3/4 cup old fashioned rolled oats
3/4 cup milk
1/2 cup sugar
3 large eggs
3 Tbsp unsalted butter, room temperature
1 1/2 tsp vanilla extract
1 unbaked pie shell
Vanilla ice cream (optional)

Directions:

Preheat oven to 350 degrees (F) and line a pie dish with unbaked pie crust. In large bowl, stir together brown sugar, oats, sugar and salt, then stir in milk, beaten eggs, butter and vanilla extract. Continue stirring until fully combined. Pour mixture into pie shell, then place in oven. Bake for 45-50 minutes, or until pie is cooked through. Remove from oven and let cool 10-15 minutes, then serve with ice cream or whipped cream.

25. No-Bake Cannoli Cream Pie

Ingredients:

1 (8 ounce) package cream cheese, softened
1 teaspoon pure vanilla extract
1 1/2 cups heavy cream
1 cup whole milk ricotta
3/4 cup confectioners sugar
Dash of ground cinnamon
1/2 teaspoon orange zest, optional
3/4 cup mini chocolate chips

Homemade Graham Cracker Crust

1½ cup graham cracker crumbs
5 tablespoons butter
4 tablespoons sugar

Topping

½ cup heavy cream
2 tablespoons confectioners sugar

Directions:

To Make The Crust: Mix ingredients together. Spray a 9-inch springform pan with cooking spray. Press mixture on the bottom and sides of pan. Bake at 350 for about 8 minutes. Cool completely before filling.

To Make The Filling: Using an electric mixer beat cream cheese until smooth and creamy. Add in heavy cream and beat on high until it thickens and soft peaks form. Reduce speed and mix in ricotta, confectioners sugar, cinnamon and orange zest until blended. Fold in ½ cup chocolate chips. Spread mixture into crust. Chill for 3-4 hours or preferably overnight until set. Before serving prepare whipped cream topping. Pour heavy cream in a medium bowl and mix on high using a whisk attachment until soft peaks form then stir in confectioners sugar. Spread on top of set cheesecake. Sprinkle with remaining chocolate chips.

Resources:

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Caramel Apple Blondie Pie <http://www.myrecipes.com/recipe/caramel-apple-blondie-pie>
Pear-Rosemary Pie with Cheddar Crust <http://www.myrecipes.com/recipe/pear-rosemary-pie>
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No-Bake Cannoli Cream Pie <http://www.motherthyme.com/2017/02/no-bake-cannoli-cream-pie.html>