

NAN'S PIES

PECAN PIE

1 cup corn syrup
1 Tbsp. butter melted
1/3 tsp. salt
3 eggs
12 cup brown sugar
1 tsp. vanilla
1 cup pecans, chopped

Mix and pour into pie shell. Bake 1 hour at 300 degrees or until knife inserted in center comes out clean.

CHOCOLATE PIE

1-1/2 cups sugar
3-1/2 Tbsp. cocoa
1 stick butter melted
2 eggs
1 small can evaporated milk
1 tsp. vanilla

Mix everything by hand. It just doesn't work well with a mixer. Mix sugar and cocoa into butter. Add eggs. Mix well. Then mix in milk and vanilla. Mix well, until you no longer see any of the mild.

Pour into an unbaked pie crust. Bake at 350 degrees for 45 – 50 minutes or until knife inserted in center comes out clean. CHECK TIME CLOSELY!

PIE DOUGH MIX

2 Tbsp. plus 2 tsps. Salt
5 Pounds plus 2-1/2 cups flour
3 Pounds Crisco

Cut the flour and salt into Crisco. Place in sealed container. Maybe kept in refrigerator, freezer, or left out.

When ready to make a pie:

9 inch double crust – 2 cups mix plus 1/4 cup water. Mix and roll out on floured surface. Do not work flour into dough or your crust will be tough.

9 inch single crust – 1 cup mix plus 2 Tbsp. water. Mix as above.
Use a cloth to roll the dough out on and have a cloth sleeve for the rolling pin.

If the dough seems too moist when you mix the water in, that's okay. Just flour the outside of the dough and use quite a bit of flour on the cloth but don't work the flour into the dough.

