

basic pastry dough for pies

Don't handle this pastry dough any more than is necessary or it will be tough. Treat it firmly, not timidly, and don't fuss with it. The flour and shortening should not be blended too well. It's the bits of shortening that are left in the dough that puff and expand during baking and give the pastry its flaky identity. For that reason, the dough cannot be mixed as successfully in a food processor.

one 8-inch pie shell:

1 c. flour plus 2 T. flour
1/3 c. shortening
2-3 T. cold water
1/4 tsp. salt

two 8-inch pie shells:

2 c. flour
2/3 c. shortening
1/3 c. cold water
1/2 tsp. salt

one 9-inch pie shell: shells:

1-1/2 c. flour
1/2 c. shortening
3-4 T. cold water
1/4 tsp. salt

two 9-inch pie shells:

2-1/2 c. flour
3/4 c. shortening
6-7 T. cold water
1/2 tsp. salt

Mix the flour and salt in a medium bowl. Cut the shortening into the flour with a pastry blender or two knives. **Combine** the flour and shortening lightly until the mixture resembles coarse meal or very tiny peas. Its texture will not be uniform but will contain crumbs and small bits and pieces of shortening. **Sprinkle** water over the flour mixture, a tablespoon at a time, and mix lightly with a fork, using only enough water so that the pastry will hold together when pressed gently into a ball.

one crust pie shell

Roll the dough out onto a lightly floured surface with a lightly floured rolling pin (the dough should be 2 inches larger than the pie pan). Fit the dough loosely but firmly into the pan. Cut off the excess dough around the edges, then crimp or flute the edges. For a baked pie shell (sometimes known, incidentally, as “baking blind”) prick the bottom dough all over with a fork and bake the shell for 16-18 minutes in a pre-heated 425° F oven (for a partially baked shell, bake 10 minutes). Open the oven door once or twice during the baking to see if the shell swells up in spots. If it does, push it down gently. Take the baked pie shell out of the oven when the crust is lightly browned and place it to cool on a wire rack.

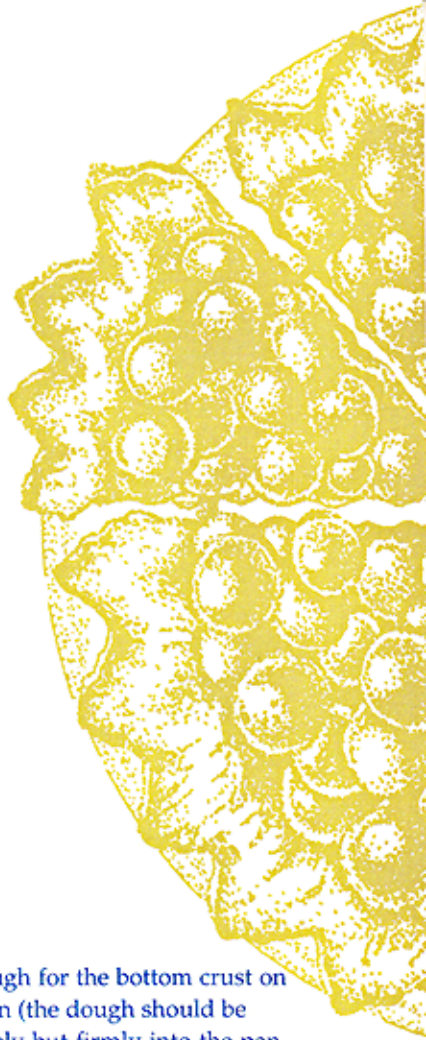
(Or fill the unbaked pie shell with pie filling and bake the pie as directed.)

two crust pie shell

Divide the dough evenly into two balls. Roll out the dough for the bottom crust on a lightly floured surface with a lightly floured rolling pin (the dough should be 2 inches larger than the pie pan). Fit the dough loosely but firmly into the pan. Roll out the dough for the top crust. Fill the pie generously with pie filling. Put the top crust over the filling. Prick the top crust in several places with a fork or cut vents in it. Cut off any excess dough around the edges, then crimp or flute the edges. Bake the pie as directed.

(Or roll out the dough for the top crust and cut into lattice strips to cover the pie filling, then bake as directed.)

Makes one 8-inch pie



apple mince pie with rum sauce

Basic Pastry dough for two 9-inch pie crusts

5 large firm, tart apples

1 4 oz. can of mincemeat

2 T. butter

2/3 c. sugar

1/3 c. brown sugar

2 tsp. cinnamon, ground

Preheat the oven to 425° F. **Line** a 9-inch pie pan with half the pastry dough. **Mix** the sugar and cinnamon in a large bowl. **Peel**, core and slice the apples and toss them into the sugar mixture along with the mincemeat, coating everything well. **Pour** the apple-mincemeat filling into the unbaked pie crust and dot it with the butter. **Roll** out the top crust and drape it over the pie. **Cut** off the excess dough around the edges, then crimp or flute the edges. **Cut** several vents in the top crust. **Bake** for 10 minutes, then lower the heat to 350° F. **Bake** 30-40 minutes more or until the apples are tender when pierced with a skewer and the crust is lightly browned. **Take** the pie out of the oven and place it to cool on a wire rack. **Serve** it still warm or cooled with rum sauce, as you like.

Makes one 9-inch pie

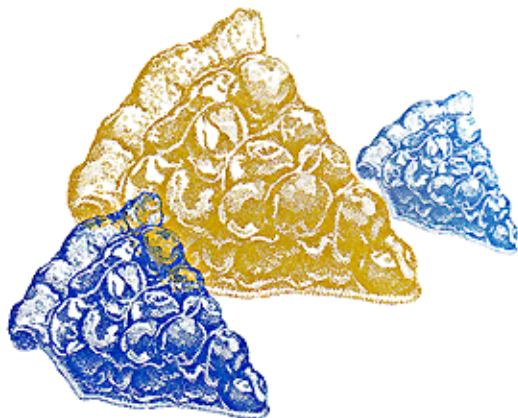
rum sauce

1 c. whipping cream, whipped firm

1 c. instant vanilla pudding

1 T. rum flavoring

Fold all the ingredients together in a small bowl and refrigerate covered until ready to serve.



apple pie

Basic Pastry dough for two 8-inch pie crusts

- 6 large, firm, tart apples
- 3/4 to 1 c. sugar
- 1 T. flour
- 1 tsp. cinnamon, ground
- 2 T. butter
- 1/2 tsp. salt
- a pinch of nutmeg

Preheat the oven to 425° F.

Line an 8-inch pie pan with half the pastry dough. Mix the sugar, salt, cinnamon, nutmeg and flour in a large bowl. Peel, core and slice the apples and toss them in the sugar mixture--coating them well. Pour the apple filling into the unbaked pie crust and dot it with the butter. Roll out the top crust and drape it over the pie. Cut off the excess dough around the edges, then crimp or flute the edges. Cut several vents in the top crust. Bake for 10 minutes, then lower the heat to 350° F. Bake 30-40 minutes more or until the apples are tender when pierced with a skewer and the crust is lightly browned. Take the pie out of the oven and place it to cool on a wire rack. Serve it still warm or cooled, as you like.

Makes one 8-inch pie

strawberry rhubarb pie

Basic Pastry dough for two 9-inch pie crusts

- 1 c. fresh strawberries, sliced
- 3 c. rhubarb (fresh or frozen pieces), sliced
- 1 c. sugar
- 2 T. butter
- 2 T. instant Minute tapioca
- 2 tsp. cinnamon, ground
- 1-1/8 tsp. salt

Preheat the oven to 425° F. Line a 9-inch pie pan with half the pastry dough.

Combine the sugar, tapioca, cinnamon and salt in a large bowl. Add the rhubarb and strawberries and toss well. Pour the strawberry-rhubarb filling into the unbaked pie crust and dot with the butter. Roll out the remaining dough and make a lattice top. Cut off the excess dough around the edges, then crimp or flute the edges. Bake for 10 minutes, then lower the heat to 350° F. Bake for 30-40 minutes more or until the rhubarb is tender when pierced with a skewer and the crust is lightly browned. Take the pie out of the oven and place it to cool on a wire rack. Serve it still warm or cooled, as you like.

Makes one 9-inch pie

apricot prune pie

Basic Pastry dough for two 9-inch pie crusts

- 2 c. Turkish apricots, dried
- 1 c. pitted prunes
- 1 T. lemon juice
- 2 c. water
- 1 tsp. nutmeg, ground
- 1 c. sugar
- 1/4 c. brown sugar
- 2 T. Minute instant tapioca

Preheat oven to 425° F. Line a 9-inch pie pan with half the pastry dough. Place the apricots into a small saucepan with enough water to cover. Simmer gently until they are tender, about 10 minutes. Drain them, reserving a 1/2 cup of the juice. Mix the reserved apricot juice, sugar, brown sugar, tapioca and lemon juice in a small bowl. Spoon the prunes into the unbaked pie crust and pour the juice from the apricots evenly on top of them. Dot with the butter. Roll out the remaining dough and make a lattice top. Cut off the excess dough around the edges, then crimp or flute the edges. Bake for 10 minutes, then lower the heat to 350° F. Bake 35 minutes more or until the crust is lightly browned. Take the pie out of the oven and place it to cool on a wire rack. Serve it still warm or cooled, as you like.

Makes one 9-inch pie

walnut pie

Basic Pastry for one 9-inch pie crust

- 1 c. Karo light corn syrup
- 2 T. margarine or butter, melted
- 3 eggs, beaten
- 1 tsp. vanilla
- 1/2 c. sugar
- 1 c. walnuts, chopped
- 2 T. chocolate chips
- pinch of salt

Preheat the oven to 425° F. Line a 9-inch pie pan with the pastry dough. Cut off the excess dough around the edges, then crimp or flute the edge. Sprinkle the bottom of the crust with the chocolate chips. Combine the eggs, sugar, salt, corn syrup, margarine, and vanilla in a medium bowl and blend well. Stir in the walnuts. Pour the walnut mixture into the unbaked pie crust. Bake for 10 minutes, then lower the heat to 350° F. Bake for another 35 minutes or until the crust is lightly browned. Take the pie out of the oven and place it to cool on a wire rack. Serve it still warm or cooled, as you like.

Makes one 9-inch pie

sweet cherry pie

Basic Pastry dough for two 8-inch pie crusts

3 c. fresh or frozen cherries (pitted)

1 c. cherry juice

1/4 c. sugar

1 tsp. cinnamon, ground

1 tsp. almond extract

2-1/2 tsp. instant Minute tapioca

2 tsp. butter

Preheat the oven to 425° F. Line an 8-inch pie pan with half the pastry dough. Drain the cherries, saving 1 cup of the juice. (If you are using fresh cherries, the natural juices which bubble up during baking are sufficient). Mix the juice, sugar and tapioca almond extract and cinnamon in a bowl. Add the cherries, and toss well. Pour the cherry filling into the unbaked pie crust and dot with the butter. Roll out the top crust and drape it over the cherry filling. Cut off the excess dough around the edges, then crimp or flute the edges. Cut several vents in the top crust. Bake for 10 minutes, then lower the heat to 350° F. Bake for 30-40 minutes more or until the crust is lightly browned. Take the pie out of the oven and place it to cool on a wire rack. Serve the pie still warm or cooled, as you like.

Makes one 8-inch pie

blueberry pie

Basic pastry dough for two 9-inch pie crusts

3 c. fresh blueberries

1 c. water

1 c. sugar

1 T. lemon juice

1 tsp. vanilla

1 T. butter

3 T. cornstarch

1 tsp. cinnamon, ground

Preheat the oven to 425° F. Line a 9-inch pie pan with half the pastry dough. Mix the sugar, cornstarch, salt, water, and 1 cup of blueberries in a in a medium saucepan. Cook it over low heat, stirring it constantly until thickened. Add the butter and stir until melted. Then let the mixture cool. Fold the lemon juice, vanilla, cinnamon, and blueberries into the cooled cornstarch mixture and pour the filling into the unbaked pie shell and dot it with the butter. Roll out the top crust and drape it over the pie. Cut off the excess dough around the edges, then crimp or flute the edges. Cut several vents in the top crust. Bake for 10 minutes, then lower the heat to 350° F. Bake for 30-40 minutes more or until the crust is lightly browned. Take the pie out of the oven and place it to cool on a wire rack. Serve it still warm or cooled, as you like.

Makes one 9-inch pie

boysenberry cobbler

Basic Pastry dough for two 9-inch pie crusts

- 3 c. fresh or frozen boysenberries
- 3 c. sugar
- 4 c. water
- 1 T. lemon juice
- 4 T. cornstarch
- 1 tsp. cloves, ground
- 1 T. cinnamon, ground
- margarine

Preheat the oven to 300° F. **Grease** an 8" x 12" (2 qt.) casserole dish with margarine. **Place** 2 cups of the boysenberries into a large bowl and set aside. **Bring** the other 1 c. of boysenberries, water, cinnamon, cloves, sugar, and lemon juice to boil in a medium saucepan. **Mix** the cornstarch with a 1/2 c. water and stir it slowly into the boysenberry mixture while it is boiling. **Remove** the thickened boysenberry mixture from the stove and pour it over the remaining 1 lb. of boysenberries in the bowl. **Pour** all of the boysenberry filling into the greased casserole dish. **Roll** out the pastry dough (1 inch larger all around than the casserole dish) to make a top crust for the cobbler. **Place** the crust on top of the filling. **Fold** under the excess dough around the edges, then crimp or flute the edges--pressing it down and around the sides of the baking dish. **Cut** several vents in the top crust. **Bake** for 30-40 minutes until the crust is lightly browned. **Take** the cobbler out of the oven and place it to cool on a wire rack. **Serve** it still warm or cooled, as you like.

Makes 12 servings

pumpkin pie

Basic Pastry dough for one 9-inch pie crust

- 1-1/2 c. canned pumpkin
- 1/2 c. brown sugar
- 2 eggs, beaten
- 1 c. scalded milk
- 1/2 c. white sugar
- 1/2 tsp. salt
- 1/2 tsp. ginger, ground
- 1/2 tsp. nutmeg, ground
- 1/2 tsp. cloves, ground
- 2 tsp. cinnamon, ground

Preheat the oven to 425° F. **Line** a 9-inch pie pan with the pastry dough. **Cut** off the excess dough from around the edges, then crimp or flute the edges. **Combine** the canned pumpkin and all the ingredients in a large bowl and beat until smooth. **Pour** the pumpkin filling into the unbaked pie shell. **Bake** for 10 minutes, then lower the heat to 300° F and bake for 45 minutes more or until the filling is firm and the crust is lightly browned. **Test** the center of the pie for doneness by inserting a toothpick to see if it comes out clean. **Take** the pie out of the oven and place it to cool on a wire rack. **Serve** while still warm or cooled, as you like.

Makes one 9-inch pie

apple sauce bread

- 1 8 oz. can applesauce
- 1 c. sugar
- 1/2 stick margarine (2 oz.)
- 2 eggs
- 1 tsp. vanilla
- 2 c. flour
- 2 tsp. baking soda
- 1 tsp. cinnamon, ground
- 1/2 tsp. allspice, ground
- 1 tsp. nutmeg, ground
- 1/2 tsp. cloves, ground
- 2 oz. raisins

Preheat the oven to 350° F. Grease a loaf pan. In a medium bowl beat together the sugar, margarine, vanilla, and eggs until well blended. Sift the dry ingredients together into a separate bowl. Alternating between the applesauce and flour--blend into the egg mixture. Fold in the raisins. Pour the batter into the loaf pan and bake for 1 hour. Test for doneness by inserting a toothpick into the center of the bread to see if it comes out clean. Take the bread out of the oven and turn it out of the loaf pan. Cool on a wire rack. Serve it still warm or cooled, as you like.

Makes 1 loaf

banana bread

- 3 ripe bananas, mashed
- 2 c. flour
- 3/4 c. sugar
- 1/2 c. buttermilk
- 1/2 stick of margarine (2 oz.)
- 2 eggs
- 2 tsp. baking powder
- 1 T. lemon juice
- 1 tsp. salt
- 1 tsp. baking soda
- 1/4 c. walnuts, chopped

Preheat oven to 350° F. Grease and flour a loaf pan. Cream the sugar, margarine and eggs well in a large bowl. Mix the bananas, buttermilk and lemon juice in a separate bowl, then blend into the creamed sugar mixture. Sift the flour, sugar, salt, baking powder, and baking soda together, then blend it well into the batter. Fold in the walnuts. Pour the batter into the greased loaf pan and bake for 1 hour. Test for doneness by inserting a toothpick into the bread to see if it comes out clean. Take the bread out of the oven and turn it out of the pan to cool on a wire rack. Serve still warm or cooled, as you like.

Makes 1 loaf

swedish limpa rye bread

- 1 1/4oz. envelope active dry yeast
- 1/4 c. warm water (110° F)
- 2 c. milk, scalded, cooled
- 1/2 c. dark molasses
- 1/2 c. vegetable oil
- 1/2 c. packed brown sugar
- 1-1/2 tsp. salt
- 1-1/2 tsp. caraway seeds
- 1-1/2 tsp. fennel seeds
- 1-1/2 tsp. anise seeds
- 1 peel of an orange, grated
- 1-1/2 c. rye flour
- 5-6 c. all-purpose or bread flour



In a large bowl, stir the yeast into the warm water and let it stand for 5 minutes to soften. Stir in the milk, molasses, oil, brown sugar and salt. Crush the caraway seeds, fennel seeds and anise seeds in a mortar and pestle, or place the seeds into a plastic bag and pound it with a wooden mallet. Add the crushed seeds, grated orange peel and rye flour to the yeast mixture and blend it in until smooth. Adding 1 cup at a time, beat in enough all-purpose or bread flour to make a stiff dough. Turn the dough out on to a lightly floured board. Cover the dough with a dry cloth and let it stand for 5-15 minutes. Grease a large bowl and set it aside. Grease and flour two round 8 " or 9 " cake pans and set them aside. Adding flour when necessary, knead the dough until smooth, about 10 minutes. Then place it in the greased bowl, turning the dough to grease all the sides. Cover the dough with a cloth again and let it rise in a warm place until it has doubled in bulk, 1 to 1-1/2 hours. Punch down the dough and divide it in half. Shape each half into a round loaf. Place the loaves seam side down, in the prepared pans. Cover the dough and let it rise until it's doubled in bulk, about 1 hour. Preheat the oven to 375° F. Bake the bread for 35 minutes or until the loaves sound hollow when tapped with your fingers. Take the bread out of the oven and turn it out of its pan to cool on a wire rack.

Makes 2 loaves

carrot bread

- 2 c. carrots, grated
- 1/4 c. walnuts, chopped
- 2 c. flour
- 3 eggs
- 3/4 c. sugar
- 1 c. vegetable oil
- 1-1/2 tsp. cinnamon, ground
- 1-1/2 tsp. soda
- 3/4 tsp. salt

Preheat the oven to 350° F. Grease a loaf pan. Beat together the sugar, cooking oil and 3 eggs in a large bowl until well blended. Alternating between the flour and carrots--add the carrots, flour, cinnamon, soda, salt and chopped walnuts to the egg mixture. Pour the batter into the loaf pan and bake for 1 hour. Take the bread out of the oven and turn it out of the pan to cool on a wire rack. Serve the bread still warm or cooled, as you like.

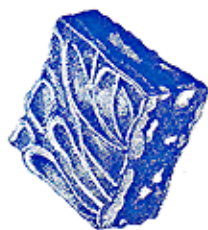
Makes 1 loaf

brownies

- 3 oz. unsweetened Baker's chocolate
- 1 c. flour
- 1/2 lb. margarine
- 4 eggs
- 2 c. sugar
- 1/4 c. nuts, chopped
- 1 tsp. vanilla

In a small saucepan, on low heat, slowly stir and melt together the Baker's chocolate and margarine. Set aside to cool, uncovered. Beat the eggs with an electric mixer until they are white and foamy, about 10 minutes. Add the sugar and flour to the eggs and beat for 1 minute. Add the melted chocolate and vanilla and beat for 1 minute. Fold in the chopped nuts. Pour the chocolate mixture into a greased and floured 2 qt. pan. Bake at 300° F for 40 minutes. Take the brownies out of the oven and cool the pan on a wire rack. Cut the brownies into bars.

Makes 8-10 brownies.



swedish rice pudding

- 2/3 c. cooked rice
- 3 T. butter
- 5 c. milk
- 1/2 tsp. salt
- 2-3 T. sugar
- 1/3 c. raisins
- 2-3 eggs, separated
- 1/2 T. butter
- 2 T. breadcrumbs

Put the cooked rice into a saucepan. Divide the butter into small portions and stir it into the rice with a fork. Cover the saucepan and leave it in a hot oven at 400° F for about 15 minutes, stirring it often with a fork. Put the rice into a mixing bowl and mix in more cold butter, salt, sugar and raisins. After the rice mixture has cooled, stir in well-beaten yolks and milk. Pour it all into a (2 quart) baking dish that has been buttered, then dusted with breadcrumbs. Bake uncovered in a moderate oven at 385° F for 40-50 minutes. Take the baking dish of rice pudding out of the oven and allow it to cool on a wire rack. Sprinkle the top with cinnamon, if you like, and serve the rice pudding still warm with lingonberry jam.

Makes 12 servings



swedish glogg

1 gallon Mogen David Concord grape wine

2 c. dark brandy

1 c. dark rum

3/4 c. sugar

1 pkg. Glogg spices

1/2 c. pure grain alcohol

Put the Glogg spices in a small saucepan. Cover the spices with water and simmer until soft. Combine the wine, the brandy and the rum in a large pot and bring it to a simmer. DO NOT BOIL. Add the Glogg spices to the large pot. Put the sugar in a heavy pan. Stir it on a low flame until it turns to a liquid. It will be brown in color. Stir it constantly or it will burn. DO NOT LEAVE IT. Slowly stir the caramelized sugar into the large pot with the wine, rum, brandy and spices. When ready to serve, pour the pure grain alcohol on top of the Glogg in the pot and light it with a match. It will burn off, go out, and be ready to serve.

Makes 20-24 servings

