



# EASY AS PIES



3 incredible pie recipes for your best Thanksgiving ever!

## SWEET POTATO PIE WITH WALNUT TOPPING

**Prep Time:** 20 minutes **Cook Time:** 55 minutes **Total Time:** 1 hr 15 mins **Yield:** 1 - 9" pie

### INGREDIENTS:

- 1, 9-inch unbaked pie crust
- 1 1/2 cups sugar
- 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp salt
- 2 large eggs
- 1 can, 12oz evaporated milk
- 1 tsp vanilla extract
- 1 1/2 cups sweet potatoes, cooked and mashed

### FOR THE WALNUT TOPPING

- 1/3 cup butter
- 1/3 cup flour
- 1/2 cup dark brown sugar, packed
- 1/2 cup walnuts, chopped
- Ice cream or whipped cream for serving

### INSTRUCTIONS:

1. Preheat oven to 425°F.
2. In a bowl, stir together the sugar, cinnamon, nutmeg, and salt.
3. In a separate bowl, beat together eggs, evaporated milk, and vanilla.
4. Pour the sugar mixture into the egg mixture and whisk to combine.
5. Stir in the mashed sweet potatoes and beat until combined. The mixture will be thin.
6. Place pie shell into pie dish and press to seal. Use a fork to prick the bottom and sides.
7. Pour sweet potato mixture into unbaked pie shell.
8. Bake on center rack at 425°F for 15 minutes.
9. Reduce heat to 350°F and bake for an additional 30 minutes.
10. While the pie is baking, make the walnut topping. In a small bowl, combine all ingredients for the walnut topping. Use your fingers to create a crumble with all the ingredients. They don't need to be smooth. Set aside.
11. Remove pie from the oven and sprinkle with topping.
12. Bake 15 minutes or until topping is golden brown.
13. Allow to cool and serve with ice cream or whipped cream.



The generous will themselves be blessed, for they share their food with the poor.

Proverbs 22:9 (NIV)

# CARAMEL PEAR PIE

**Prep Time:** 3 hours **Cook Time:** 1 hour **Total Time:** 4 hours **Yield:** 1 - 9" pie

## INGREDIENTS:

- 2, 12-inch unbaked pie crusts, chilled
- 6 cups, 1/2-inch chunks of peeled pears
- 1/2 cup granulated sugar
- 1/4 cup all-purpose flour
- 1 tsp ground cinnamon
- 1/4 tsp ground ginger
- 1 Tbsp lemon juice
- 1 cup salted caramel
- Egg wash: 1 large egg beaten with 1 Tbsp milk
- Optional: coarse sugar for sprinkling on crust



**“In everything I did, I showed you that by this kind of hard work we must help the weak, remembering the words the Lord Jesus himself said: ‘It is more blessed to give than to receive.’”**  
Acts 20:35 (NIV)

## INSTRUCTIONS:

1. Make the filling: Stir the pears, granulated sugar, flour, cinnamon, ginger, and lemon juice together in a large bowl. Set filling in the refrigerator as the oven preheats.
2. Preheat oven to 400°F.
3. Roll out the chilled pie dough: On a floured work surface, roll out one of the discs of chilled dough (keep the other one in the refrigerator). Turn the dough about a quarter turn after every few rolls until you have a circle 12 inches in diameter. Carefully place the dough into a 9×2 inch pie dish. Tuck it in with your fingers, making sure it is smooth.
4. Spoon the filling into the crust, leaving any excess liquid in the bowl (you don't want that in the filling– discard it). Drizzle 1/2 cup of caramel evenly on top. Stick the pie in the refrigerator as you work on the top crust.
5. Arrange the lattice: Remove the other disc of chilled pie dough from the refrigerator. Roll the dough into a circle that is 12 inches diameter. Using a sharp knife or pizza cutter, cut ten 1-inch strips. Remove the pie from the refrigerator and carefully thread the pie dough strips over and under one another to create the look in the pictured pie, pulling back strips as necessary to weave. Press the edges of the strips into the bottom pie crust edges to seal. Use a small knife to trim off excess dough. Flute the edges or crimp with a fork. (Alternatively, you can simply cover the filling with the 12-inch pie dough circle. Cut slits in the top to form steam vents. Trim and crimp the edges.)
6. Lightly brush the top of the pie crust with the egg wash mixture and sprinkle with coarse sugar, if desired.
7. Place the pie onto a large baking sheet and bake for 20 minutes. Keeping the pie in the oven, turn the temperature down to 350°F and bake for an additional 30-35 minutes. After the first 20 minutes of bake time, place a pie crust shield on top of the pie to prevent the edges from browning too quickly.
8. Allow the pie to cool for 3 full hours at room temperature before serving. This time allows the filling to thicken up. Before serving, drizzle leftover caramel on top of pie or on each slice. Cover leftovers tightly and store in the refrigerator for up to 5 days.



# GERMAN CHOCOLATE PECAN PIE WITH GRAHAM CRACKER CRUST

**Prep Time:** 25 mins **Cook Time:** 50 mins **Total Time:** 1 hr 15 mins **Yield:** 1 - 9" or 10" pie



## FOR THE GRAHAM CRACKER CRUST:

- 2 1/2 cups graham cracker crumbs
- 1/2 cup butter, melted
- 1 tsp ground cinnamon
- 1/4 tsp salt
- 1 1/2 tsp vanilla extract

## FOR THE PIE FILLING

- 1 cup + 2 Tbsp brown sugar
- 2 eggs
- 1/2 cup butter, melted
- 2 Tbsp heavy cream
- 2 Tbsp all purpose flour
- 2 tsp vanilla extract
- 1/4 tsp salt
- 1 1/2 cups chopped pecans, divided
- 1 cup shredded sweetened coconut
- 1 cup semi-sweet chocolate chips

## INSTRUCTIONS:

1. Preheat oven to 325°F.
2. Mix graham cracker crumbs, butter, cinnamon, salt and vanilla extract together until well combined.
3. Press graham cracker crust into a 9" or 10" pie plate. Set aside.
4. In a large bowl, whisk together brown sugar and melted butter. Add in eggs, heavy cream, flour, and vanilla extract, salt, and whisk until combined. Add in 1 cup chopped pecans and coconut.
5. Sprinkle chocolate chips over the bottom of the crust, in an even layer.
6. Pour the pecan pie filling on top of the chocolate chips. Sprinkle the remaining 1/2 cup of pecans over the top of the pie.
7. Bake with a pie shield over the crust for 50-55 minutes, or until the center only slightly jiggles when the pie is moved.
8. Allow to cool at least 1 hour before serving. Pie can be served warm, room temperature, or cold.



Each of you should give what you have decided in your heart to give, not reluctantly or under compulsion, for God loves a cheerful giver.

2 Corinthians 9:7 (NIV)



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*Thank you for supporting the Market Street Mission. We pray that your Thanksgiving celebration is wonderful and filled with gratitude, knowing "every good and perfect gift is from above..." (James 1:17, NIV).*

*Happy Thanksgiving, and God bless you.  
The Market Street Mission family*