



# 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, 12 oz 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.



*This recipe was repurposed from [thecookierookie.com](http://thecookierookie.com).*



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

Proverbs 22:9 (NIV)

# APPLE CRANBERRY CRUMBLE PIE

**Prep Time:** 3-4 hours **Cook Time:** 45 minutes **Total Time:** 5 hours **Yield:** 1 - 9" pie

## INGREDIENTS FOR THE FILLING:

- 1, 9-inch unbaked pie crust
- 2 pounds of apples, peeled, cored and sliced 1/4-inch thick. For maximum flavor, use a blend of sweet (like Honeycrisp) and tart apples (Granny Smith) – about 5 apples total.
- 1 heaping cup fresh cranberries
- 1 Tbsp freshly squeezed lemon juice
- 1/4 cup light brown sugar, packed
- 1/4 cup granulated sugar
- 1/2 – 1 1/2 tsp ground cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp salt
- 2 Tbsp unsalted butter
- 1 Tbsp plus 1 tsp cornstarch

## INGREDIENTS FOR THE CRUMBLE:

- 1/2 cup all-purpose flour
- 1/2 cup packed light brown sugar
- 1/3 cup old-fashioned oats
- 1/2 tsp ground cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp ground ginger
- 1/4 tsp salt
- 4 Tbsp cold unsalted butter, cut into cubes
- 1/4 cup coarsely chopped salted pistachios

## INSTRUCTIONS FOR THE FILLING:

1. In a large bowl, combine the apples, lemon juice, sugars, cinnamon, nutmeg and salt, and toss to mix.
2. Place the apples in a fine mesh strainer set over a large bowl and allow the apples to macerate at room temperature for at least 30 minutes up to 3 hours. The apple mixture should release at least 1/2 cup of liquid.
3. Combine butter and the liquid in a small saucepan. Heat the mixture over medium high heat until it boils down to about 1/3 cup, or until syrupy and lightly caramelized.
4. Transfer the apples and cranberries to a bowl and blend with the cornstarch until incorporated completely.
5. Pour the syrup over the apples, tossing gently. (If the liquid hardens on contact with the apples and cranberries, it will dissolve during baking.)
6. Transfer the apple and cranberry mixture into the pie shell. Place a rack in the middle of your oven and preheat the oven to 400°F.

## INSTRUCTIONS FOR THE CRUMBLE:

1. In a medium bowl, whisk together flour, sugar, oats, spices and salt.
2. Add the butter and toss the mixture together with your hands until the butter is the size of small pebbles and oat flakes. Blend in the pistachios.
3. Sprinkle the crumble over the filling, covering the apple and cranberry mixture completely to prevent burning. Chill in the refrigerator while the oven preheats.
4. Take pie from the fridge and place on a rimmed baking sheet. Bake for 45 minutes, until the edges bubble and the apples are cooked through.
5. Cool for at least an hour before serving with whipped cream or ice cream.

*This recipe was repurposed from joythebaker.com.*

**“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)



# 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.

*This recipe was repurposed from alattefood.com.*



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*