

Pie Favorites

A collection of fruit, cream and savory pies.

Plus, perfect your pie making skills with tips and tricks from Master Baker Cindy Johnson, and the best in baking gadgets available in our stores and online.



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Limited Edition
Shed Pie Plate
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Hurry in to the Shed gift shop to get your *Limited Edition Pie Plate*

First
Issue



The first issue Machine Shed limited edition pie plate was created by artist Vince Muehlbauer - \$38.00

Seasonally the Machine Shed will be introducing limited edition collectible and functional kitchenware items handmade by Midwest artists.

About the Artist

Vince Muehlbauer

I began making pottery in my sophomore year of high school under the of instruction of Peter Louse. As I entered college, I discovered the ceramics department during my second semester at the University of Wisconsin – La Crosse. There I worked under Karen Terpstra as a studio assistant. Recently, we purchased The Potter's Shop in downtown Waukesha where we have a gallery, members' studio, and teaching area.





There's nothing more all-American than a pure and simple pie, but have you had that experience where you followed the recipe to a "T" and something didn't turn out exactly how you hoped? Cindy Johnson, our top baker for the Machine Shed Restaurant in

Rockford, IL has been baking breads, cookies and all of the Shed pies for over 17 years and counting! Here are our master baker's pie tips that you'll want to share, hand down, make again and again and save in your recipe box!

filling

How do you thin a thick filling?

Use fruit juice in small amounts to thin. Apple juice is a universal thinner. Experiment with different juices for different tastes.

How do you thicken a thin filling?

Make a slurry of cornstarch and water. Add to filling. This will thicken and cook out during the baking process. Don't use too much cornstarch or your filling will taste pasty.

What did I do Wrong?

Cloudy filling: Undercooked or made too far ahead of time

crust

What makes a pie crust soggy?

- Pie made too far ahead of time
- Using hot pie filling when filling crust. Always let pie filling cool to room temperature before filling crust.

crust

Tip: Don't over mix the dough. Mix only until wet.

- Overworking dough will cause tough crust. Handle as little as possible
- Rework dough only a second time and throw away leftovers
- Leaving very small pieces (pea size) of shortening will produce a flaky crust

Why do pie crusts stick to the pan?

- Pans are wet or they weren't cleaned well
- There were holes in the pie crust

Why does a pie fall down when served?

- Bottom crust too thick
- Large chunks of shortening left in pie dough
- Not baked long enough
- Top crust not sealed to bottom crust

What makes a hard crust?

- Margarine or butter too hot

Dry and crumbly crusts?

- Not enough butter or margarine
- Not pressed firmly into pie pans
- Underbaked

Lumpy crusts?

- Brown sugar not thoroughly combined

topping

Wet whip topping?

Do not whip at high speed, use only a clean chilled bowl and beater. Chill bowl and beater in freezer for 30 minutes prior to beating.

A Wet Meringue is caused by adding last half of sugar too fast or foreign matter in egg whites.

A Dry Meringue is caused by whipping too long before adding last half of sugar or using too many egg whites.

Pie Crusts

9-inch Double Crust Pastry

INGREDIENTS

- 3 cups all-purpose flour
- 1 tsp. salt
- 1 cup shortening
- 7 to 8 Tbsp. cold water

DIRECTIONS

1. Blend flour and shortening by hand.
2. Mix well and add water one tablespoon at a time until dough forms a roundish ball that does not crumble (amount of water may vary).
3. Let sit in refrigerator until chilled. Leave overnight for best results.
4. Cut dough in two* and roll out separate pieces by first sprinkling flour on table and then dusting top of dough with the flour. Roll out matching pie tin shape and a 1/4-inch thickness. Bottom piece should be about 2 inches bigger than pie plate.

*** If using for a deep dish pie do not separate.**

9-inch Single Crust Pastry

INGREDIENTS

- 1 1/4 cups all-purpose flour
- 1/4 tsp. salt
- 1/3 cup shortening
- 4 - 5 Tbsp. cold water

DIRECTIONS

1. Stir together flour and salt. Using a pastry blender, cut in shortening until pieces are pea-size.
2. Sprinkle 1 tablespoon of the water over part of the mixture; gently toss with a fork. Push moistened dough to the side of the bowl. Repeat moistening dough, using 1 tablespoon of the water at a time, until all the dough is moistened. Form dough into a ball.
3. On a lightly floured surface, use your hands to slightly flatten dough. Roll dough from center to edges into a circle about 12 inches in diameter.
4. To transfer pastry, wrap it around the rolling pin. Unroll pastry into a 9-inch pie plate. Ease pastry into pie plate, being careful not to stretch pastry.
5. Trim pastry to 1/2 inch beyond edge of pie plate. Fold under extra pastry. Crimp edge as desired. Do not prick pastry if using unbaked.

Whole Wheat Pastry

INGREDIENTS

- 3/4 cup all-purpose flour
- 1/2 cup whole wheat flour
- 1/4 tsp. salt
- 1/2 cup butter
- 2 to 3 Tbsp. cold water

DIRECTIONS

1. In mixing bowl stir together 3/4 cup all-purpose flour, 1/2 cup whole wheat flour, and 1/4 teaspoon salt.
2. Cut in 1/2 cup butter until pieces are the size of small peas. Sprinkle 1 tablespoon cold water over part of the mixture; gently toss with a fork. Push to side of bowl.
3. Repeat until all is moistened, using 1 to 2 tablespoons additional cold water. Form dough into a ball.
4. Cover with plastic wrap until needed.

Oil Pastry (2 crust recipe)

INGREDIENTS

- 2 2/3 cups all-purpose flour
- 3/4 tsp. salt
- 1/2 cup cooking oil
- 1/2 cup cold milk

DIRECTIONS

1. In a large mixing bowl combine flour and salt. Pour oil and milk into a measuring cup (do not stir); add all at once to flour mixture. Stir lightly with a fork. Form into 2 balls; flatten slightly with your hands.
2. Cut waxed paper into four 12-inch squares. Place each ball of dough between 2 squares of paper. Roll each ball of dough into a circle to edges of paper. (Dampen work surface with a little water to prevent paper from slipping.)



Coconut Cream Pie

This luscious pie is the perfect way to end a meal or celebrate a special occasion.
Enjoy it with your favorite coffee or tea.

Pastry - Prep: 10 min. | Bake: 13-14 min.
Filling - Prep: 20 min. | Chill: 2 hours

INGREDIENTS

- 1 recipe single crust pastry, baked
- 3/4 cup Sugar
- 3 cups milk
- 4 egg yolks
- 1/4 cup Cornstarch
- 1 1/3 cups sweet coconut flakes
- 1 tsp. vanilla extract
- 1 Tbsp. butter
- Whipped cream
- Toasted Coconut for garnish

Prepare recipe of single crust pastry, prick bottom and sides with a fork. Line with double layer of foil or parchment paper weighed down by rice or dried beans, and bake at 450°F for 8 minutes. Remove foil and bake for an additional 5-6 minutes until golden. Let cool.

DIRECTIONS

1. In a non-stick 1 qt. sauce pan, combine 3/4 cup sugar and 2 3/4 cups milk together. Bring the milk to boiling point and scald the milk.
2. In a small mixing bowl, whisk the remaining milk, egg yolks, and cornstarch together. Whisk until smooth. Temper the egg yolk mixture into the scalded milk.
3. Bring the mixture up to a boil and cook for about 3 minutes, or until the mixture thickens.
4. Remove the pan from the heat and stir in 1 cup of coconut flakes, vanilla and butter.
5. Pour the filling into the prepared pie shell. Cover with plastic wrap and refrigerate for approximately 2 hours.
6. When the pie is cooled top with the whipped cream and toasted coconut flakes. Enjoy!



Prep: 30 min. | Bake Pastry: 25 min.
Cook Filling: 25 min. | Chill: 3 1/2 hours | 10 servings

Chocolate Cream Pie

INGREDIENTS

Pie Pastry

- 1 1/3 cups all-purpose flour
- 2 Tbsp. sugar
- 1/2 tsp. salt
- 1/2 cup solid vegetable shortening, chilled
- 3 Tbsp. cold water

Chocolate Filling

- 2 1/2 squares (1 oz. each) unsweetened chocolate
- 4 cups milk
- 1 1/2 cups sugar
- 2/3 cup cornstarch
- 3/4 tsp. salt
- 5 egg yolks
- 1 1/2 tsp. vanilla

Cream Topping

- 2 cups heavy cream
- 1/4 cup powdered sugar
- 1 1/2 tsp. vanilla

DIRECTIONS

1. Pastry: Mix together the flour, sugar and salt in medium-size bowl until well blended. Using pastry blender or 2 knives, cut the shortening into flour mixture until coarse crumbs form. Gradually add the cold water, tossing with a fork until the mixture begins to come together. With your hands, shape pastry into a ball.
2. Roll the pastry out on a lightly floured surface into 13-inch circle. Roll the pastry up on the rolling pin; unroll into 9-inch pie plate. Gently fit the pastry into the pie plate, being careful not to stretch the pastry. Roll the edge of the pastry under to form

a stand-up edge; with your fingers, flute edge. Place crust in refrigerator for 30 minutes to chill.

3. To bake crust, heat oven to 425°F. Remove pie plate from refrigerator. Prick pastry all over with a fork. Line pastry shell with aluminum foil; fill with dried beans, rice or pie weights.
4. Bake pastry in 425°F oven for 15 minutes. Carefully remove the aluminum foil with the beans. Continue to bake the crust for 8 to 10 minutes or until the edge of the crust is golden brown. Let cool while preparing filling.
5. Filling: Heat chocolate and 1/2 cup milk in small, heavy saucepan over low heat, stirring constantly, until chocolate melts. Combine sugar, cornstarch and salt in large saucepan. Gradually stir in remaining 3 1/2 cups milk until completely smooth. Stir in chocolate mixture.
6. Cook the chocolate mixture over medium heat, stirring constantly, until the mixture is thickened and begins to bubble, 15 to 20 minutes; then continue to cook for another 2 to 3 minutes, stirring constantly. Remove the saucepan from the heat.
7. Using a fork, beat egg yolks slightly in a small bowl. Stir 1/2 cup of the hot chocolate mixture into the yolks. Stir the yolk mixture into the chocolate mixture in the saucepan; cook over low heat, stirring constantly, for 1 minute (do not overcook or the eggs will begin to set up). Stir in the vanilla.
8. Pour the filling into the cooled pastry shell. Place a sheet of plastic wrap directly on the surface of the filling. Refrigerate the pie for 3 hours or until thoroughly chilled.
9. Cream Topping: Just before serving, beat together the heavy cream, confectioners sugar and vanilla in a small bowl until stiff peaks form. Spread the topping evenly over the surface of the pie. Serve immediately or refrigerate until ready to serve.



Banana Split Pie

Bake Pastry: 16 min. | Freeze: 8 hrs. | 8 Servings

INGREDIENTS

- 1 recipe deep dish pie pastry, baked (use double crust recipe)
- 1 8 oz. pkg. cream cheese, softened
- 1 cup sifted powdered sugar
- 1/2 cup crunchy peanut butter
- 1/2 cup chocolate syrup
- 2 cups frozen whipped topping, thawed
- 2 ripe bananas, mashed

Decoration: Additional chocolate syrup, maraschino cherries and sprinkles.

DIRECTIONS

- 1.** Prepare recipe of double crust pastry, forming in to one round that is 1/4 inch thick and 1 inch bigger than pie plate + height of pie plate, trimming away extra dough. Roll up with rolling pin and fit to pie plate. Prick bottom and sides with a fork. Line with double layer of foil and bake at 450°F for 10 minutes. Remove foil and bake for an additional 5-6 minutes until golden. Let cool.
- 2.** Beat cream cheese at medium speed of an electric mixer until fluffy. Add powdered sugar and peanut butter; beating until blended. Gradually add 1/2 cup chocolate syrup, beating well. Fold in whipped topping and mashed banana.
- 3.** Spoon filling into pastry shell. Cover and freeze pie for eight hours. Let stand at room temperature for 20 minutes before serving.
- 4.** Drizzle with chocolate syrup, top with cherries and sprinkles, if desired.



Strawberry Rhubarb Pie



Recipe provided by Master Baker Cindy Johnson
The Machine Shed - Rockford, Illinois

Prep: 30 min. | Bake: 1 hour
Makes 1 - 10 inch pie

INGREDIENTS

1 unbaked single crust pie shell

Filling:

- 1 cup sugar
- 1/3 cup flour
- 1 extra large egg
- 1 tsp. vanilla
- 3 cups rhubarb, diced
- 1 cup fresh strawberries, quartered

Topping:

- 1 cup flour
- 3/4 cup brown sugar
- 3/4 cup oatmeal
- 1/3 cup butter, softened

DIRECTIONS

1. Filling: mix together the first 4 ingredients. Add 3 cups of diced rhubarb and 1 cup of fresh strawberries, and mix until fruit is well combined.

2. Spoon mixture into unbaked pie shell and set aside.

3. Topping: mix all ingredients by hand until crumbly and spread over top of fruit mixture in pie shell.

4. Cover pie with inverted pie tin and bake at 350°F for 45 minutes. Remove inverted pie tin and bake for an additional 15 minutes. This will brown the topping.

Stick with a fork and if rhubarb is soft, it's done, enjoy!



Dutch Apple Pie

An American Favorite!

Prep: 40 min. | Bake: 45 min.
Makes 1 - 9 inch pie

INGREDIENTS

- 1 unbaked single crust pie shell
- 7-10 apples, cored, peeled and sliced
(use Granny Smith and McIntosh for best results)
- 1/2 cup of sugar
- 1/2 tsp. cinnamon
- 1/8 tsp. cloves
- 1/2 lemon, juiced
- 1/4 lb. butter, melted

For Crumb Crust:

- 1/2 cup sugar
- 3/4 cup of flour
- 1/4 lb. butter

DIRECTIONS

1. In a bowl mix apples with sugar, cinnamon, cloves, lemon juice and melted butter.
2. Place in a 9" pie shell.
3. Preheat oven to 400°F.
4. Crumb Crust: Mix together flour and sugar.
5. Cut butter into mixture using a fork or pastry blender.
6. Sprinkle over top of pie.
7. Cover pie with foil or another empty pie tin and bake for 20 minutes.
8. Remove foil or baking tin topper and bake for an additional 20-25 minutes.



Peach Blueberry Pie – What a flavor!

Prep: 15 min. | Bake: 40 min. | Cool Completely
Serves 6-8

INGREDIENTS

- 1 cup sugar
- 1/3 cup all-purpose flour
- 1/2 tsp. ground cinnamon
- 1/8 tsp. ground allspice
- 3 cups peaches, peeled and sliced
- 1 cup blueberries, fresh or frozen*
- 1 Tbsp. butter
- 1 recipe double crust pastry
- Milk
- Cinnamon-sugar

DIRECTIONS

- 1.** In a large bowl, combine sugar, flour, cinnamon and allspice. Add the peaches and blueberries; toss gently.
- 2.** Line pie plate with bottom crust; add the filling. Dot with butter. Top with a lattice crust. Brush crust with milk; sprinkle with cinnamon-sugar.
- 3.** Bake at 400°F for 40-45 minutes or until crust is golden brown and filling is bubbly. Cool completely on a wire rack.

***Note:** Frozen fruit may be used if it is thawed and well drained.



Chicken Pot Pie

We made this savory pie health conscious by stir-frying the vegetables using nonstick spray coating instead of butter or margarine and using chicken breast rather than dark meat.

Prep: 30 min. | Bake: 20 min. | Stand: 10 min.
Oven: 425° F

INGREDIENTS

- 1 recipe oil pastry
- Nonstick cooking spray
- 1 1/2 cups fresh mushrooms, sliced
- 1/2 cup onion, chopped
- 1 12 oz. can evaporated fat-free milk
- 3 Tbsp. all-purpose flour
- 1/4 cup water
- 1 tsp. instant chicken bouillon granules
- 1/2 tsp. dried sage, marjoram or thyme, crushed
- 1/8 tsp. ground black pepper
- 1 1/2 cups cooked chicken or turkey breast, chopped (about 8 oz.)
- 1 cup loose-pack frozen peas with pearl onions

DIRECTIONS

1. Preheat oven to 425°F. Prepare oil pastry; form dough into a ball. On a lightly floured surface, flatten dough with hands. Roll pastry to 1/8-inch thickness. Using 1 to 1 1/2 inch cookie or hors d'oeuvre cutters, make desired shaped pastry cutouts (do not re-roll scraps). Cover pastry; set aside.

2. Lightly coat an unheated medium saucepan with nonstick cooking spray. Preheat over medium heat. Add mushrooms and onion to hot pan; cook and stir about 4 minutes or until the onion is tender.

3. Meanwhile, set aside 1 tablespoon of the evaporated milk. In a small bowl, gradually whisk the remaining evaporated milk into the flour until smooth. Stir milk mixture into mushroom mixture in saucepan. Stir in the water, bouillon granules, sage and pepper. Cook and stir until thickened and bubbly.

4. Stir in chicken and frozen peas with pearl onions. Transfer mixture to a 9-inch deep-dish pie plate. Arrange pastry cutouts on top of hot chicken mixture. Brush pastry cutouts with the reserved 1 tablespoon evaporated milk.

5. Bake for 20 to 25 minutes or until the pastry is golden. Let stand for 10 minutes before serving.

Makes 4 – 3/4 cup servings.



Deep Dish Steak and Vegetable Pie

A golden whole wheat pastry tops the savory beef and parsnip filling.

Prep: 50 min. | Bake: 25 min. | Oven: 400°F

INGREDIENTS

- 1 recipe whole wheat pastry
- 1 1/2 lbs. boneless beef sirloin steak, trimmed and cut into 3/4-inch pieces
- 2 Tbsp. cooking oil
- 1/2 cup beef broth
- 1/4 cup dry white wine or beef broth
- 2 cloves garlic, minced
- 1 1/4 tsp. dried marjoram, crushed
- 1 bay leaf
- 1/4 tsp. salt
- 2 medium parsnips, peeled and cut into 1/2-inch pieces
- 2 small carrots, thinly sliced
- 1 onion, chopped (1/2 cup)
- 1/3 cup all-purpose flour
- 1 cup half-and-half or light cream
- 3/4 cup loose-pack frozen peas
- 1 egg, beaten

DIRECTIONS

1. Prepare the whole wheat pastry and set aside.
2. In a large skillet brown meat, half at a time, in oil. Drain fat, if needed. Return all of the meat to skillet. Stir in broth, wine, garlic, marjoram, bay leaf, salt, and pepper. Bring to boiling. Add parsnips. Reduce heat; simmer, covered, 10 minutes.
3. Meanwhile, in a large saucepan melt margarine or butter. Add carrot and onion. Cook and stir until onion is tender but not brown. Stir in flour. Add half-and-half or cream; cook and stir until thickened and bubbly. Stir in the meat mixture; add the peas. Heat through. Transfer the mixture to a 2-quart casserole; set aside.
4. On lightly floured surface, roll the whole wheat pastry into a circle 2 inches larger than the diameter of the top of casserole and about 1/4-inch thick. Prick pastry a few times with a fork. Center pastry over top of casserole. Trim pastry 1 inch beyond edge of the casserole. Turn pastry edge under and press gently to adhere to edge of casserole. If desired, use pastry scraps to make small vegetable decorations. Brush crust with beaten egg. If using pastry decorations, place atop crust and brush again with egg.
5. Bake in a 400°F oven for 25 to 30 minutes or until crust is golden brown.

Makes 6 main-course servings.

Make-ahead Tip: Chop vegetables; cover and chill up to 24 hours.



Vidalia Tomato Pie

Vidalia onions, the official state vegetable of Georgia, are grown in only 20 coastal counties where sandy soil and mild climate contribute to the onions distinctive sweet flavor.

A great summer side dish for outdoor dinners!

Prep: 30 min. | Bake: 30 min. | Cool: 30 min.
Serves 8 to 10 as side dish

INGREDIENTS

- 6 medium tomatoes, peeled, seeded, and coarsely chopped
- 1 medium Vidalia onion, finely chopped (1/2 cup)
- 1 tsp. dried basil, crushed
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1 cup shredded Monterey Jack cheese (4 oz.)
- 1 cup light mayonnaise or salad dressing
- 1/2 tsp. garlic powder
- 1 deep dish pie shell
(use double crust pastry recipe)

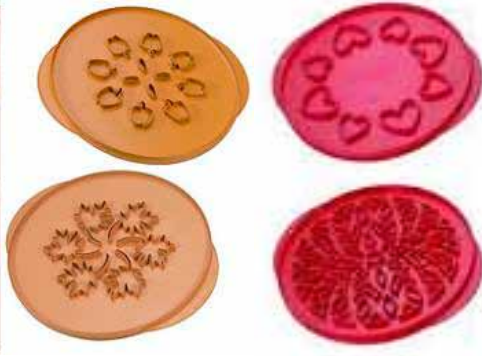
DIRECTIONS

- 1.** Fit pie shell into a 9-inch deep dish pie plate. Trim the pastry to 1/2-inch beyond the edge of the pie plate. Fold under extra pastry. Crimp edge as desired. Do not prick pastry. Continue as above.
- 2.** Place tomatoes in a colander and let stand for 30 minutes.
- 3.** Sprinkle half of the onion into the frozen pastry shell. Top with half of the tomatoes. Sprinkle with basil, salt and pepper. Top with remaining onion and remaining tomatoes.
- 4.** In a small bowl, stir together cheese, mayonnaise and garlic powder. Spread over tomato layer to cover.
- 5.** Bake, uncovered, in a 400°F oven for 30 to 35 minutes or until golden brown. Cool for 30 minutes before serving.

Makes 8 to 10 side-dish servings.

Best in Baking Gadgets

Not all items are available in stores, but may be ordered at www.machineshed.com/gift-shop



Pie Top Cutter | Apples & Leaves or Lattice & Hearts
\$12.00 each set



Pastry Mat | \$20.00



Pie and Cake Divider | \$12.95



Petite Pie Mold | Apple or Strawberry
\$6.95 each



Berry Pie Bird
\$9.95 each



Adjustable Pie Shield
\$9.95 each



Pocket Pie Press
\$7.00 each



Mini Pie Baking Set
3-pc. set \$15.00



Pot Pie Shield
\$15.95 set of 4



Pie Drip Catcher
\$14.95 each