

Week of November 11-November 15

Jordan Wilbur

Buffalo County Extension

### **Pie Time!**

It is over a week into November and that means Thanksgiving is just around the corner. Although all Thanksgiving food is all delicious, my favorite Thanksgiving dish is pie! I am not picky on what type of pie it is; I like them all! Fresh baked pie is my favorite for a few reasons, first it is delicious, it is easy or as hard to make as you would like, and I have a lot of memories making it with my mom.

Pie is quite a versatile dessert. There is an endless number of flavors of pie, such as the traditional kinds like pumpkin, apple, cherry, or strawberry rhubarb. But then, there are pies with graham cracker crusts that could be chocolate, key lime, or peanut butter! Now choosing what type of pie you make for Thanksgiving could be difficult, but it is hard to go wrong with the classic pumpkin pie.

As I stated before, there are many flavors of pie, and I enjoy that because I can choose how much effort I am willing to put into a pie when I am making it. To go with an easy route, you can buy a graham cracker crust, put in chocolate pudding, and top with whipped cream. There is no actual baking involved, but nevertheless, you have a pie! To slightly increase your difficulty, you can buy premade pie crust and canned filling from the grocery store, assemble the pie, and bake it. Now if you are feeling ambitious, you can make a homemade crust, homemade pie filling, and assemble it before baking. You can choose which kind of pie you can make based on the ingredients you have, the time you have, and your baking expertise!

Lastly, the reason I love pie so much is that I have very fond memories of when I was a kid baking pies with my mom. We have baked many pies over the years, many flavors, and of different levels of expertise. One of my mom's favorites was the chocolate pie I mentioned above. But, when we were feeling more ambitious, we would bring out her famous pie crust recipe, which is a "no-fail" recipe, and so far, it has never failed on us! We usually make apple or pumpkin pie. Last year, we tried making pumpkin filling from a real pumpkin together! The best part of making your own pie crust is that when my mom and I have extra, we smash it into a glass pan, spread butter over the unbaked crust and sprinkle cinnamon and sugar on top, then bake following the crust's directions. My mom called this a churro, but you can call it whatever you would like! This is also delicious with homemade ice cream.

So, this year, I would encourage you to do the same with your children over the Thanksgiving season. Although it may make a bigger mess in your kitchen, and may take more time, you are creating memories that will last a lifetime! Below is my mom's pie recipe that is at least a tried-and-true recipe for my family and I, and I hope you and yours can enjoy it too.

### **Deb Wilbur's Never-Fail Pie Crust**

#### *Ingredients:*

1 ¼ cup shortening  
3 cups flour  
1 teaspoon salt  
1 egg, well beaten  
5 Tablespoons water  
1 Tablespoon vinegar

#### *Directions:*

Cut shortening into flour and salt. Combine your beaten egg, water and vinegar in a separate bowl. Pour liquid into flour mixture all at once. Blend with a spoon until all the flour is moistened. Bake at 425 degrees Fahrenheit for the first five minute. Reduce to 350 degrees Fahrenheit for 7 minutes. Crust is easy to handle. It may be re-rolled without toughening. Keep in the refrigerator for up to two weeks.