

Pies! Pies! Pies!

~NANNY'S PIE CRUST~

5 cups flour

2 cups Crisco

1 egg

* Put egg into 1 cup measuring cup. Fill the rest with water. Mix all ingredients together. Makes a delicious flaky pie crust. This recipes yields 5-6 crusts.*

~MOMMA'S BLUEBERRY CRUMB PIE~

4 cups blueberries

1/4 cup tapioca

1 cup sugar

* Mix well and let sit for 15 minutes. After 15 minutes place into pie crust. Top with cold dots of butter. Bake at 400' for 60- 65 minutes or until bubbly. (Add crumb topping after 15 minutes) *

CRUMB TOPPING- 1/2 cup flour

1/4 cup sugar

1/4 cup cubed cold butter

*Mix until mixture becomes crumbly. Bake pie for the first 15 minutes, then take pie out of the oven, top with crumb topping and bake for the rest of the 45 minutes.

~MOMMA'S CHERRY CRUMB PIE~

4 cups sour cherries

3 Tbsp. tapioca

1 cup sugar

*Mix well and let sit for 15 minutes. After the 15 minutes place into pie crust. Top with cold dots of butter. Bake at 400' for 60-65 minutes. (Add crumb topping after 15 minutes.)

