



Banana Cream Pie

This American favorite is a beloved treat among the Amish. A classic pie, the banana cream needs no improvement (but if you're feeling frisky, try sprinkling chocolate or peanut butter chips on top for a bit of pure genius).

FOR THE CRUST

One 9-inch baked pastry pie crust

INGREDIENTS

2 $\frac{1}{3}$ cups whole milk, divided

1 cup sugar

$\frac{1}{4}$ cup cornstarch

Dash salt

3 large egg yolks

2 bananas, sliced in rounds

Whipped cream

To Prepare

Bring 2 cups of milk to a boil in a saucepan over medium-high heat. Mix sugar, cornstarch, and salt together in a bowl. Add egg yolks and $\frac{1}{3}$ cup milk and mix well. Stir cornstarch mixture into hot milk and bring back to a boil, stirring constantly. Remove from the heat and let cool. Place 1 sliced banana on bottom of baked pie crust. Spoon the cooled pudding on top of the bananas. Top with whipped cream.

FOR THE GARNISH

Top with 1 sliced banana just before serving. For a heaping-full pie or a deep-dish pie, I like to double the pudding recipe.

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Tip: For an elegant and unexpected presentation, slice the bananas lengthwise.
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Chocolate Cream Pudding Pie

The first bite is the one that surprises. Chocolate floats in on pudding as cool as a crystal lake, followed by a crunchy crust. Sure to please chocolate lovers young and old, though we all know chocolate lovers are ageless.

FOR THE CRUST

One chocolate cookie, chocolate shortbread, shortbread, or baked pastry crust

INGREDIENTS

2 1/2 cups whole milk, divided
1 cup sugar
1/4 cup cornstarch
Dash salt
1/4 cup cocoa powder
Whipped cream (optional)

To Prepare

Bring 2 cups milk to a boil in a saucepan over medium-high heat. Mix sugar, cornstarch, salt, and cocoa together in a bowl. Stir in 1/2 cup milk. Mix well. Stir the cocoa mixture into the boiling milk. Bring to a boil, stirring constantly. Remove from the heat and cool. Pour into the baked pie crust and refrigerate until the pudding has set.

FOR THE GARNISH

Top with whipped cream, if desired.

Tip: To create an elegant version of this pie, double the recipe (using the chocolate cookie crust) and use a springform pan.



Key Lime Pie

It's the tart lime juice that makes all the difference in a key lime pie, and this recipe's got juice. Landlubbers might add green food coloring, but purists like you and I know that an authentic key lime is as yellow as a newborn chick. Don't believe me? Try it au naturel and thank me later.

FOR THE CRUST

One pastry, shortbread, graham cracker, or gingersnap crust

INGREDIENTS

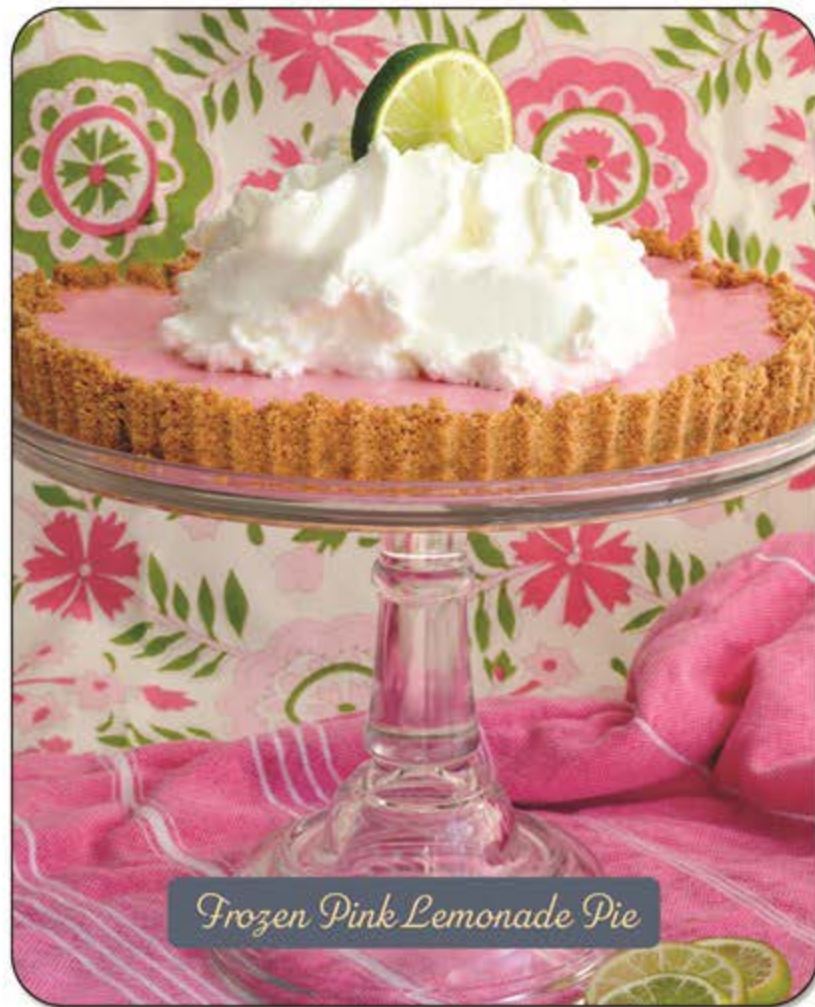
- 1 cup key lime juice
- 2 (14-ounce) cans sweetened condensed milk
- 1/2 cup sour cream
- 4 tablespoons sugar
- 2 large eggs, beaten
- Whipped cream (optional)
- Lime twists and zest (optional)

To Prepare

Preheat oven to 325°F. In a bowl blend the lime juice with the sweetened condensed milk. Add the sour cream and sugar. Add the beaten eggs to lime juice mixture; blend until fully incorporated. Pour the mixture into the prepared crust and bake for 15 minutes. Remove from the oven and let cool 1 hour.

FOR THE GARNISH

Top with sweetened whipped cream, and garnish with lime twists and zest, if desired.



Frozen Pink Lemonade Pie

*P*ink lemonade has an awfully “shady” history: beach umbrellas, patio enclosures, midday parasols, and oak tree canopies on hot summer days. So let this white-picket-fence slice of Americana join the ranks and send a fresh breeze through the hottest afternoons.

FOR THE CRUST

One 9-inch prepared graham cracker crust

INGREDIENTS

1 (8-ounce) package cream cheese, softened
1 (14-ounce) can sweetened condensed milk
 $\frac{3}{4}$ cup pink lemonade concentrate (do not dilute)
2 tablespoons lemon juice
Red food coloring
Whipped cream (optional)

To Prepare

In the bowl of an electric mixer, beat cream cheese and sweetened condensed milk together. Add concentrate and lemon juice. Add food coloring, a couple of drops at a time, until desired color is achieved. Pour filling into prepared graham cracker crust. Freeze until firm. Let thaw on counter 15 minutes before serving.

FOR THE GARNISH

Top with whipped cream, if desired.



Cherry Pie

Of course I love all my pies equally, but there's only one I can sidle up next to any day and at any time, during any season and in any mood . . . Cherry, my BPF (best pie friend forever).

FOR THE CRUST

Two 9-inch unbaked pastry pie crusts

INGREDIENTS

4 cups fresh or frozen sweet cherries

1 $\frac{1}{4}$ cups water

1 cup sugar

$\frac{1}{4}$ cup cornstarch

2 tablespoons salted butter

$\frac{1}{4}$ teaspoon salt

1 teaspoon almond extract

$\frac{1}{2}$ teaspoon vanilla extract

Whipped cream (optional)

Vanilla ice cream (optional)

To Prepare

Preheat oven to 400°F. Combine cherries with water, sugar, and cornstarch in a saucepan. Cook over medium heat until thick, stirring occasionally. Add butter and salt. Remove from heat. Add almond extract and vanilla. Let mixture cool in refrigerator for 30 minutes. Pour cooled mixture into unbaked pie crust. Cover with top crust and seal. Score top crust to vent. Bake for 10 minutes at 400°F. Reduce heat to 350°F and continue baking for 30 minutes.

FOR THE GARNISH

Serve with whipped cream or vanilla ice cream, if desired.



Pecan Pie

The pecan resembles the Southern belle: elegant, alluring, and a bit mysterious. This recipe doesn't hold back the charm either—"I do declare" (flutters paper fan in front of face).

FOR THE CRUST

One 9-inch unbaked pastry pie crust

INGREDIENTS

- 3 large eggs, beaten
- 1/2 cup firmly packed brown sugar
- 1/3 cup salted butter, melted
- 1/2 teaspoon salt
- 1 cup light corn syrup
- 1 teaspoon vanilla extract
- 1/2 cup chopped pecans
- 1 cup pecan halves
- Vanilla ice cream (optional)

To Prepare

Preheat oven to 350°F. Mix eggs, sugar, butter, salt, corn syrup, and vanilla in a bowl. Stir in chopped pecans. Reserve 1/4 cup of filling. Pour the remaining filling into pie crust. Top with pecan halves. Pour reserved filling over the top of the pecans. Bake at 350°F for 60–70 minutes.

FOR THE GARNISH

Serve with vanilla ice cream, if desired.

Tip: To create the elegant look pictured here, top the pie filling with whole pecans, starting at the edge of the pie and working your way inward with the pecans.
