



FROM OUR FAMILY TABLE  
TO YOURS: EASY RECIPES  
FOR CLASSIC HOLIDAY PIES  
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# INTRODUCTION



The holiday season is a time of togetherness, love, and sharing stories. This collection of family pie recipes represents cherished memories, passed down through generations, and invites you to create your own traditions.



# 1. THE PERFECT PUMPKIN PIE



## Ingredients

- **Crust:** Flour, salt, butter, and ice water
- **Filling:** Pumpkin puree, sweetened condensed milk, eggs, pumpkin pie spice, and salt



## Step-by-Step Instructions

1. Prepare and chill the crust.
2. Mix the filling ingredients until smooth.
3. Bake at 425°F for 15 minutes, then reduce to 350°F and bake for 35-40 minutes.

## Tips for Success

- Allow the pie to cool fully for the best texture.
- Use fresh spices for richer flavor.



## 2. GRANDMA'S APPLE PIE



### Ingredients

- Crust: Flour, butter, water, and apple cider vinegar
- Filling: Sliced apples, sugar, lemon juice, cinnamon, nutmeg, and flour



## Step-by-Step Instructions

1. Roll out the crust and chill.
2. Toss apples with spices and fill the pie.
3. Bake at 425°F for 45 minutes until golden.

## Health Benefits of Apple Pie

- Apples are rich in fiber and antioxidants.
- Cinnamon supports blood sugar control.
- Lemon juice provides a vitamin C boost.



### 3. SOUTHERN PECAN PIE



#### Ingredients

- **Crust:** Pre-made or homemade pie crust
- **Filling:** Eggs, corn syrup, sugar, butter, vanilla extract, and pecan halves



## Step-by-Step Instructions

1. Whisk filling ingredients together.
2. Pour into crust and top with pecans.
3. Bake at 375°F for 40-45 minutes until set.



## 4. FESTIVE PUMPKIN CHEESECAKE



### Ingredients

- **Crust:** Graham cracker crumbs, butter, and sugar
- **Filling:** Cream cheese, sugar, pumpkin puree, eggs, vanilla, and pumpkin pie spice



## Step-by-Step Instructions

1. Press graham cracker mixture into the pan.
2. Blend filling ingredients and pour over the crust.
3. Bake at 350°F for 1 hour, then cool completely.



# CONCLUSION

Every recipe tells a story, and every pie brings people closer together. Whether it's the nostalgia of an **apple pie** or the **modern twist of a pumpkin cheesecake**, these recipes are more than desserts—they are the foundation of holiday memories.

# HOW CAN YOU BECOME STRESS AND ANXIETY FREE WITH TEA?



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# RESOURCES

## Tips About Pie Frozen

**Tips for freezing homemade pies**

# THANKS

