**Grandma’s Pie Dough**

3 cups flour
1 teaspoon salt
1 ¼ cup butter flavored shortening
1 egg
5 tablespoons buttermilk

1. Stir the flour and salt together. Cut in the shortening
2. Beat the egg and buttermilk together and add to the flour mixture. Mix well, but do not overwork the dough or it will become tough.
3. Form the dough into a ball and roll out between wax paper into 9-inch (23-cm) circle. Place the crust in a 9-inch (23-cm) pie pan, trim the crust with a butter knife, and set the scraps aside. Press the edges of the crust to the pan with a fork.

**NOTE:** If you are making a pudding-based pie filling, bake the crust separately at 375 F (190 C) for 15 minutes or until lightly browned. If you are making a fruit or pumpkin pie, following the pie-filling recipe and bake the filling and crust together as directed. Piecrusts may also be frozen in foil or a freezer bag for later use. Makes 1 piecrust.

**Lion House Recipes- Basic Cream Pie**

5 tablespoons cornstarch
1 cup sugar
¼ teaspoon salt
2 ½ cups milk
¾ cup half-and-half cream
3 egg yolks\*
2 tablespoons butter or margarine
1 teaspoon vanilla
1 cup whipping cream
Baked 9-inch pie shell

Mix cornstarch, sugar, and salt in a 3-quart saucepan. Add milk and cream and cook over medium heat until smooth and thick, stirring constantly. Pour small amount of hot mixture into egg yolks; blend thoroughly, then pour back into saucepan. Cook another 2 or 3 minutes. Remove from heat and add butterand vanilla.

Jeanette’s Method: Mix cornstarch, sugar, and salt, milk, cream, yolk, cold and cook over medium. Remove from heat and add butterand vanilla and banana flavoring.

COCONUT CREAM PIE: Add ½ cup coconut (toasted, if desired) to pie filling. Pour into baked shell. Chill 3 to 4 hours. When ready to serve, whip the cream and spread over pie. Top with another ½ cup coconut. Add coconut flavoring.

BANANA CREAM PIE: Slice 2 bananas into pie shell. Pour the filling over the bananas. Chill 3 to 4 hours. When ready to serve, whip cream and spread over pie.

CHOCOLATE CREAM PIE: Decrease sugar in pie filling to ¾ cup. Add ½ cup chocolate syrup to cooked mixture. (Or use the full cup of sugar and ½ cup melted chocolate chips.) Pour into pie shell. Chill 3 to 4 hours. When ready to serve, whip cream and spread over pie. Makes 6 servings.

*\*2 whole eggs may be used, but filling may not be as smooth.*