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Georgia
Golden Ambrosia Pecan Pie



Georgia Golden Ambrosia Pecan Pie

Mary Louise Lever, Rome, GA
Mary Louise, who is a real pecan lover, likes to make her pie as a finishing touch to Thanksgiving dinner. The addition of orange juice and coconut gives her pie a tropical twist.

Crust
Unbaked 9-inch Classic Crisco Single Crust prepared with Butter Flavor Crisco

Filling
3 eggs, beaten
3/4 cup light corn syrup
1/2 cup granulated sugar
2 tablespoons firmly packed brown sugar
2 tablespoons butter or margarine, melted
3 tablespoons thawed orange juice concentrate
2 tablespoons cornstarch
1 teaspoon grated orange peel, fresh or dried
1 teaspoon vanilla
1/2 teaspoon coconut flavor or extract
1 1/2 cups chopped pecans
2/3 cup flake coconut

1. Heat oven to 350° F.
2. For filling, combine eggs, corn syrup, granulated sugar, brown sugar and melted butter in large bowl. Stir well.
3. Combine orange concentrate, cornstarch, orange peel, vanilla and coconut flavor. Add to egg mixture. Stir well. Stir in coconut and pecans. Pour into unbaked pastry shell. Cover edge with foil to prevent overbrowning.
4. Bake at 350° F for 35 minutes. Remove foil. Return to oven for 15 to 20 minutes or until set. Cool to room temperature before serving.

ONE 9-INCH PIE



Virginia Peanut Pie

Violet LaBrecque, Leesburg, VA
Violet likes to roll her crust between sheets of waxed paper to eliminate the need for extra flour. This is her first contest.

Crust
Unbaked 9-inch Classic Crisco Single Crust

Filling
1 box (1 pound) brown sugar
2 1/4 cups firmly packed
1/4 cup all-purpose flour
1/4 teaspoon salt
1/2 cup half and half
1 1/2 teaspoons vanilla
3 eggs
1 cup Jif Creamy Peanut Butter
1 1/4 cups salted cocktail peanuts, chopped

1. Heat oven to 325° F.
2. For filling, combine brown sugar, flour and salt in large bowl. Add half and half and vanilla. Beat at low speed of electric mixer until well blended. Beat in eggs. Beat in Jif Creamy Peanut Butter until well blended. Pour into unbaked pie shell. Sprinkle peanuts on top.
3. Bake at 325° F for 1 hour 15 minutes or until puffy and set in center. Allow to cool one hour before serving.

ONE 9-INCH PIE