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## **UPSIDE DOWN PECAN APPLE PIE**

*Home Life Magazine*

**1 c. chopped pecans**  
**1/2 c. brown sugar**  
**1/3 c. butter, melted**  
**1 pkg. refrigerated pie crusts**  
**6 c. apples, thinly sliced**

**1/4 c. sugar**  
**2 T. flour**  
**1/2 tsp. cinnamon**  
**1/3 tsp. nutmeg**

Combine pecans, brown sugar and margarine in a 9-inch pie pan. Spread evenly over bottom of pan. Place pie crust over pecan mixture. In a large bowl, combine apples, sugar, flour, cinnamon and nutmeg. Spoon into crust-lined pan. Top with remaining crust. Fold edge of top crust under bottom crust. Press together to seal. Flute edge and cut slits in top. Bake at 375° for 40 to 50 minutes. Cover edge with strips of foil after 15 to 20 minutes to prevent excessive browning. Cool pie upright for 5 minutes. Place serving plate over pie; invert. Carefully remove pan. Cool at least 1 hour before serving.

## **Pastry**

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### **JAM TARTS**

*Laura Jones*

**1 pkg. cream cheese**  
**1/2 c. butter**  
**1 c. flour**

**Dash of salt**  
**Raspberry and apricot preserves**  
**Chopped nuts, optional**

In a mixing bowl, combine cream cheese and butter. Beat until well blended. Stir in flour and salt, mixing well. Form into a ball. Cover and chill for 30 minutes. Press dough, 1 tablespoon at a time into 2 1/2-inch tart pans. Keep dough as even in thickness as possible. Trim or shape tops evenly. Spoon about 1 tablespoon of preserves into each tart shell. Sprinkle with chopped nuts, if desired. Bake at 400° for 12 to 15 minutes until crust is golden. To remove tarts from pan, insert thin blade of knife around edges to loosen. Cool on racks.

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### **PIE CRUST**

*Mavis Vaughan*

**1 c. plain flour**  
**1/2 c. shortening**

**1/2 c. water**

Cut shortening into flour, and add 1/4 teaspoon salt and 1/2 cup water. Roll to desired size. Put in pie pan, trim edges and prick with fork. Bake at 350° until brown.