



FUDGE PIE

Gilda Tyson Massingill

1 cup sugar
1 stick butter, melted
2 eggs
½ cup flour
Dash of salt

5 tablespoons cocoa
1 teaspoon vanilla
½ cup chopped pecans
Whipped cream

Mix sugar and melted butter. Beat until creamy. Add whole eggs, flour, salt, cocoa, and vanilla. Beat well. Stir in pecans. Bake in a greased 8 inch pie pan for 30 minutes at 300 degrees. Test until a toothpick comes out clean. Serve with whipped cream or ice cream.

GILDA'S APPLE PIE IN NO ROLL PIE CRUST

Gilda Tyson Massingill

Crust:

1 ½ cups plain flour
1 teaspoon salt
1 ½ teaspoon sugar
½ cup cooking oil
2 tablespoons cold milk

4 - 5 large granny apples or
other baking apples
1 stick butter melted
1 teaspoon vanilla
1 cup sugar
1 tablespoon cinnamon

Pie Filling:

Mix ingredients for crust in a mixing bowl until you have a ball of dough. Take the dough and place in a Pyrex pie plate. Using your hands press dough out over the plate and up the sides of plate, make it as even as possible. Pare and slice apples onto crust. Mix cinnamon and sugar and sprinkle over apples. Melt the butter, add vanilla pour over apples and sugar mixture. Make another pie crust, place ball of dough between 2 sheets of wax paper, using a rolling pin to roll dough in a circle the size of the top of the pie, take top sheet of wax paper off and gently pick up bottom paper that has pie crust on it and invert onto top of pie. Now peel off the wax paper. Crimp edges of crust together and cut cute little openings in top crust for steam to escape. Bake at 400 degrees about 10 minutes and turn heat to 350 degrees for about 45 - 50 minutes. This should be golden brown. Serve with whipped cream or ice cream. The best ever apple pie.

