

WESTBOROUGH ASP HOLIDAY PIE RECIPIES

ASP Pumpkin Pie

Ingredients

1 can pumpkin	1 ½ Tbsp melted butter
1 Tbsp cornstarch	1 -12 oz can evaporated milk
½ tsp cinnamon	1 cup sugar
½ tsp ginger	1/8 cup molasses
½ tsp nutmeg	2 eggs
½ tsp salt	1 pie crust

Directions

Sift sugar, cornstarch and spices. Mix with pumpkin.

Add eggs, butter and molasses. Mix well.

Pour into pie crust

Bake in preheated 425° oven for 15 minutes. Reduce temperature to 350° and bake for 40-45 minutes or until knife inserted near center comes out clean.



ASP AppleCrisp (Recipe by Susan Black)

Ingredients

5 -6 apples	1 cup Oats
¼ cup sugar	½ cup brown sugar
½ tsp cinnamon	1/3 cup melted butter
¼ tsp nutmeg	Peel and chop apples into 1-inch chunks.
½ cup sifted flour	

Directions

Mix together the sugar, cinnamon and nutmeg.

Sprinkle over the apples and pour into an 8x8x2 baking dish.

Combine flour, oats, brown sugar and melted butter. Spread over apples.

Bake at 350° for 30-40 minutes or until topping is light brown and the apples are soft.



ASP Pecan Pie (Recipe by Sue Volpe)

Ingredients

½ stick soft butter	Add
1 c. Light brown sugar	1 c. Light Karo syrup
3 eggs	2 Tablespoons flour
Pinch salt	1/2 teaspoon vanilla
Cream above	1/2 teaspoon cinnamon
ingredients together	Cream these into the mixture

Directions

Then hand stir in 1 cup pecans

Add mixture into a rollout piecrust in 9" pie pan and

Add additional pecans to form a lovely pattern

Bake in a 350° oven for 50 minutes

