

# Fun Facts and Quick Tips

Keep pie crusts from getting soggy with one of the following simple tips:

- Separate an egg over the Small Batter Bowl using the Egg Separator, then whisk the egg white. Brush it over the bottom and halfway up the sides of the pie crust before prebaking or before adding the fruit mixture. The proteins in egg whites bond and form a wall that prevents the filling's juices from seeping into the crust as it bakes, keeping your dessert crisp.
- Grate nuts over the bottom of the crust using the Deluxe Cheese Grater, and lightly press the nuts into the dough before baking.

Create a picture-perfect pie with these finishing touches before baking:

- Brush the top crust with lightly beaten egg white or cold milk to give it a light golden sheen.
- For a glossy, dark golden crust, brush the top crust with heavy whipping cream or an egg yolk beaten with 1 teaspoon of water.
- Sprinkle the top crust with 1 tablespoon sugar or a mixture of 1 tablespoon sugar and  $\frac{1}{8}$  teaspoon ground cinnamon.

## Streusel Berry Tart

Other flavors of Comstock/Wilderness Fruit Pie Filling, such as peach or strawberry, can be substituted for the cherry pie filling in this recipe.

## Cherry Chocolate Mousse Pie

You can substitute light (Neufchâtel) cream cheese and light frozen whipped topping for the regular cream cheese and whipped topping in this recipe.

The *Cherry Chocolate Mousse Pie* lends itself to guest participation.

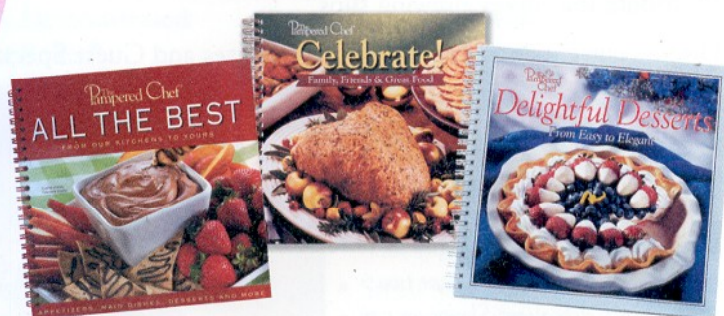
- As guests arrive, ask them to use the Creative Cutters to cut shapes from the second pie crust and place them on the edge of the crust in the Deep Dish Pie Plate. Bake the crust and allow it to cool.
- Have one guest microwave the chocolate morsels, another one chop the remaining morsels, and a third whisk together the cream cheese and powdered sugar. Then, you can blend the final chocolate mixture.
- Have a volunteer complete the piped border using the Easy Accent® Decorator.

**Apple pie is the most popular pie in America.**

**Males of all ages include pie in their lists of top five desserts.**

For more quick and delicious Pampered Chef pie and pastry recipes, try:

- *The Pampered Chef® All the Best* cookbook: Apple Cherry Tart, Peanut Butter & Jelly Pie and Speedy Streusel Apple Pie
- *The Pampered Chef® Celebrate!* cookbook: French Apple Pastry and Teatime Tartlets
- *The Pampered Chef® Delightful Desserts* cookbook: Black Bottom Banana Cream Pie, Red, White & Blueberry Pie and Summer Lattice Pastry



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