

justice pies 20 delicious and easy pie recipes from the justice pie project

Justice Pies: 20 Delicious and Easy Pie Recipes from the Justice Pie Project

The Justice Pie Project is an innovative initiative that combines the love of baking with social justice advocacy. By creating a community around delicious pie recipes, it raises funds and awareness for various causes. In this article, we will explore 20 of the most delightful and easy pie recipes that you can try at home. Each recipe not only promises to satisfy your taste buds but also embodies the spirit of justice and community support.

Understanding the Justice Pie Project

The Justice Pie Project serves as a platform that encourages people to come together, bake pies, and support social causes. By sharing easy-to-follow recipes, the project empowers individuals to host pie-baking events, with a portion of the proceeds going to charities focused on issues like food insecurity, education, and environmental sustainability.

Benefits of Baking Together

Baking pies as a community activity offers both social and emotional benefits:

1. Strengthening Bonds: Baking together creates a sense of camaraderie and promotes teamwork.
2. Learning New Skills: Sharing recipes and techniques can enhance culinary skills.
3. Raising Funds for Good Causes: Every pie sold can contribute to meaningful initiatives.

With that in mind, let's dive into the 20 delicious pie recipes from the Justice Pie Project.

20 Delicious and Easy Pie Recipes

1. Classic Apple Pie

Ingredients:

- 6 cups sliced apples
- 1 cup sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon cinnamon
- 1 tablespoon lemon juice
- 1 pie crust (store-bought or homemade)

Instructions:

1. Preheat the oven to 425°F (220°C).
2. In a bowl, combine apples, sugar, flour, cinnamon, and lemon juice.
3. Pour the apple mixture into the pie crust and cover with another crust.
4. Bake for 15 minutes, then reduce the temperature to 350°F (175°C) and bake for an additional 30-35 minutes until golden brown.

2. Chocolate Cream Pie

Ingredients:

- 1 pre-baked pie crust
- 1 cup heavy cream
- 1 cup milk
- 3/4 cup sugar
- 1/3 cup unsweetened cocoa powder
- 3 tablespoons cornstarch
- 1 teaspoon vanilla extract

Instructions:

1. In a saucepan, whisk together milk, cream, sugar, cocoa powder, and cornstarch.
2. Cook over medium heat, stirring constantly until thickened.
3. Remove from heat and stir in vanilla.
4. Pour into the pie crust and chill for at least 2 hours before serving.

3. Lemon Meringue Pie

Ingredients:

- 1 pre-baked pie crust
- 1 cup sugar
- 2 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 cup water
- 3 egg yolks, beaten
- 1/4 cup lemon juice
- 2 tablespoons butter
- 3 egg whites

Instructions:

1. In a saucepan, combine sugar, cornstarch, and salt. Gradually add water.
2. Bring to a boil, then stir in the egg yolks, lemon juice, and butter.
3. Pour into the pie crust.
4. Beat egg whites until stiff peaks form. Spread over the filling and bake at 350°F (175°C) for 10 minutes.

4. Pumpkin Pie

Ingredients:

- 1 unbaked pie crust
- 2 cups pumpkin puree
- 1 cup sugar
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1/2 teaspoon salt
- 3 eggs
- 1 cup evaporated milk

Instructions:

1. Preheat oven to 425°F (220°C).
2. In a bowl, mix pumpkin, sugar, spices, and salt.
3. Stir in eggs and evaporated milk.
4. Pour into pie crust and bake for 15 minutes, then reduce the temperature to 350°F (175°C) and bake for an additional 40-50 minutes.

5. Blueberry Pie

Ingredients:

- 4 cups fresh blueberries
- 1 cup sugar
- 2 tablespoons cornstarch
- 1 tablespoon lemon juice
- 1 pie crust

Instructions:

1. Preheat oven to 375°F (190°C).
2. In a bowl, mix blueberries, sugar, cornstarch, and lemon juice.
3. Pour into pie crust and cover with a top crust.
4. Bake for 45-50 minutes until bubbly.

6. Pecan Pie

Ingredients:

- 1 unbaked pie crust
- 1 cup corn syrup
- 1 cup sugar
- 3 eggs
- 1/4 cup melted butter
- 1 teaspoon vanilla
- 1 cup pecans

Instructions:

1. Preheat oven to 350°F (175°C).
2. In a bowl, mix corn syrup, sugar, eggs, butter, and vanilla.
3. Stir in pecans and pour into pie crust.
4. Bake for 60 minutes.

7. Cherry Pie

Ingredients:

- 4 cups pitted cherries
- 1 cup sugar
- 2 tablespoons cornstarch
- 1 tablespoon lemon juice
- 1 pie crust

Instructions:

1. Preheat oven to 400°F (200°C).
2. Combine cherries, sugar, cornstarch, and lemon juice in a bowl.
3. Pour into pie crust and cover with a top crust.
4. Bake for 45-50 minutes.

8. Key Lime Pie

Ingredients:

- 1 pre-baked graham cracker crust
- 1 cup key lime juice
- 1 can sweetened condensed milk
- 3 egg yolks
- Whipped cream for topping

Instructions:

1. Preheat oven to 350°F (175°C).
2. In a bowl, mix lime juice, condensed milk, and egg yolks.
3. Pour into the crust and bake for 15 minutes.
4. Chill and serve with whipped cream.

9. Strawberry Rhubarb Pie

Ingredients:

- 2 cups strawberries, sliced
- 2 cups rhubarb, chopped
- 1 cup sugar
- 1/4 cup flour
- 1 pie crust

Instructions:

1. Preheat oven to 425°F (220°C).
2. Mix strawberries, rhubarb, sugar, and flour in a bowl.
3. Pour into pie crust and cover with a top crust.
4. Bake for 45-50 minutes.

10. Coconut Cream Pie

Ingredients:

- 1 pre-baked pie crust
- 1 cup coconut milk
- 1 cup milk
- 3/4 cup sugar
- 1/3 cup cornstarch
- 1 cup shredded coconut
- Whipped cream for topping

Instructions:

1. Combine coconut milk, milk, sugar, and cornstarch in a saucepan.
2. Cook until thickened, then stir in shredded coconut.
3. Pour into pie crust and chill. Top with whipped cream before serving.

11. Raspberry Pie

Ingredients:

- 4 cups raspberries
- 1 cup sugar
- 2 tablespoons cornstarch
- 1 tablespoon lemon juice
- 1 pie crust

Instructions:

1. Preheat oven to 375°F (190°C).
2. Mix raspberries, sugar, cornstarch, and lemon juice in a bowl.
3. Pour into pie crust and cover with a top crust.
4. Bake for 45-50 minutes.

12. Peach Pie

Ingredients:

- 6 cups sliced peaches
- 1 cup sugar
- 2 tablespoons flour
- 1 tablespoon lemon juice
- 1 pie crust

Instructions:

1. Preheat oven to 425°F (220°C).
2. Combine peaches, sugar, flour, and lemon juice in a bowl.
3. Pour into pie crust and cover with a top crust.
4. Bake for 45-50 minutes.

13. Chocolate Peanut Butter Pie

Ingredients:

- 1 pre-baked pie crust
- 1 cup creamy peanut butter
- 1 cup powdered sugar
- 1 cup heavy cream
- 1/2 cup melted chocolate

Instructions:

1. In a bowl, mix peanut butter and powdered sugar until smooth.
2. Whip heavy cream until stiff peaks form and fold into the peanut butter mixture.
3. Pour into the crust and drizzle with melted chocolate. Chill before serving.

14. Buttermilk Pie

Ingredients:

- 1 unbaked pie crust
- 1 1/2 cups sugar
- 1/2 cup melted butter
- 3 eggs
- 1 cup buttermilk
- 1 teaspoon vanilla

Instructions:

1. Preheat oven to 350°F (175°C).
2. In a bowl, mix sugar, butter, eggs, buttermilk, and vanilla.
3. Pour into pie crust and bake for 45-50 minutes.

15. Maple Walnut Pie

Ingredients:

- 1 unbaked pie crust
- 1 cup maple

Frequently Asked Questions

What is 'Justice Pies: 20 Delicious and Easy Pie Recipes from the Justice Pie Project'?

Justice Pies is a cookbook that features 20 unique pie recipes, inspired by the Justice Pie Project, which aims to promote social justice through community engagement and delicious food.

Who can benefit from the recipes in Justice Pies?

The recipes in Justice Pies are designed for everyone, from beginner bakers to experienced cooks, making it easy for anyone to create delicious pies while supporting a good cause.

Are the pie recipes in Justice Pies suitable for special diets?

Many recipes in Justice Pies offer variations or substitutions to accommodate different dietary needs, including vegan and gluten-free options.

How does purchasing Justice Pies support social justice initiatives?

Proceeds from the sale of Justice Pies go towards funding community projects and organizations focused on social justice, helping to create positive change in society.

What types of pies are included in Justice Pies?

Justice Pies features a variety of pie recipes, including fruit pies, custard pies, and savory options, ensuring there's something for every palate.

Can I find tips for pie-making techniques in Justice Pies?

Yes, Justice Pies includes helpful tips and techniques for pie-making, ensuring that readers can master the art of pie baking with ease.

Is Justice Pies suitable for use in community events or fundraisers?

Absolutely! The recipes in Justice Pies are perfect for community events and fundraisers, as they not only bring people together but also support social justice causes.

Where can I purchase Justice Pies?

Justice Pies can be purchased online through various book retailers, as well as at select local bookstores and community organizations involved in the Justice Pie Project.

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