**Claudia's Pie Crust**

Blend: 1 1/2 c. shortening

3 1/2 c. flour

1 tsp. salt

Make well in mixture and add: 1 egg

1 tsp. vinegar

5 T. water

*Makes 3-4 single pie crusts*

**Cornmeal Quiche**

From *More with Less*

For the crust (this is the one from the recipe, but you can use whatever crust you like. We often use Claudia’s Crust, above):

Combine in bowl: 1/2 c. cornmeal

3/4 c. sifted flour

1/2 tsp. salt

1/8 tsp. pepper

Cut in: 1/3 c. shortening, soft

Sprinkle over while tossing with a fork:

3 T. cold water

Stir lightly until mixture forms a ball. Roll out on lightly floured board. Fit loosely into 9" pie plate; fold edge under and flute.  
Preheat oven to 425°.

For the filling:

Lay on bottom of unbaked crust: 6 slices or 1 1/4 c. shredded cheese

Spread over cheese: 2 c. whole kernel corn, well drained

Combine in a bowl: 5 eggs

3/4 c. light cream or evaporated milk

1 tsp. salt

1/4 tsp. cayenne  
  
Beat until well blended. Pour over corn. Place on bottom rack of oven. Bake at 425° for 15 minutes. Reduce temperature to 350° and continue baking 25-30 minutes. Let stand 10 minutes before cutting and serving.

**---**

Other variations for inspiration (try any combination that sounds good to you!):

Sundried tomatoes, artichoke hearts, feta cheese

Tomatoes, scallions, cheddar & Swiss cheese

Mushroom, onion, green pepper, Swiss cheese  
Kimchee, seafood, & seaweed flakes, with straw mushrooms arranged on top?? (haven’t tried this one yet!)

Try spreading brown mustard on the bottom before putting in cheese - yummy!

Other seasonings to consider: basil, oregano, etc.

**Bobbie’s No-Roll Pie Crust**

Combine in a pie tin: 1 ½ C flour

2 Tbsp sugar

1 tsp salt

Mix together and add: ½ C oil

2 Tbsp milk

Mix well with fork. Press evenly into pan.

*Notes*

If your recipe calls for a baked crust, bake at 425° for 12 – 15 minutes.

If you are making a savory filling, omit the sugar.

**Spinach and Feta Quiche**

Drain and squeeze dry: 10 oz package frozen chopped spinach

Combine: 4 eggs, beaten

¾ cup cream

1 ¼ cups milk

salt & pepper

2 tbsp lemon juice

2 tbsp parsley, chopped

Stir in: ¼ lb Feta cheese, crumbled

reserved spinach

Pour mixture into baked pie crust. Bake at 375º for 30 to 40 mintues, until a knife inserted in the center of the pie comes out dry. Cool for ten minutes before serving.

Serves 6.

from *The Frugal Gourmet* by Jeff Smith

**Taartjes**

Melt: 12 Tbsp unsalted butter

Add: ¼ cup sugar

Scant ¼ tsp salt

1 tsp vanilla

Mix into: 1 ½ cups flour

Mix well. Divide into 24 pieces and place in miniature tart pans. Press each piece into pan and up sides to make a little cup for filling. Bake at 375 degrees for about 12 – 15 minutes, until nicely browned.

Remove from oven. Cool a few minutes, then carefully remove to racks to finish cooling.

Fill with vanilla or chocolate pudding, pieces of fruit, whatever strikes your fancy!

**Microwave Lemon Curd**

Place in a 4-cup glass measure: ¼ lb. unsalted butter

½ C sugar

4 tbsp fresh lemon juice

Grated zest of one lemon

Cover tightly with microwave plastic wrap. Cook at 100% for four minutes.

Uncover and stir well.

Whisk: 3 eggs

Whisk about ¼ C of lemon mixture into eggs. Whisking constantly, pour egg mixture into remaining lemon mixture. Cook at 100% two minutes more.

Remove from oven and immediately pour into workbowl of food processor.

Process 30 seconds, until smooth. Cool before serving.

From Kafka: *Microwave Gourmet*

# Chocolate Raspberry Tart

Makes three 4.5 inch tarts or fifteen 2.5” tartlets

## Ingredients

1 stick (4 oz) softened butter  
1/2 cup sugar  
1 egg yolk  
1 cup all purpose flour  
2 1/2 TBS unsweetened cocoa powder  
3/4 cup raspberry jam  
4 oz semisweet dark chocolate finely chopped  
1/2 cup heavy whipping cream  
6 ounces fresh raspberries  
1/2 tsp water   
powdered sugar for dusting

## Instructions

*Tart Shells*

Beat butter and sugar on medium speed for 3 minutes until smooth and creamy. Use a spatula to scrape down the bowl and beat another minute if there are any lumps of butter left. Add the egg yolk, beat well, and scrape down the sides again.

Add the flour and cocoa powder; beat on the lowest speed until dough has just come together (but still has small to medium clumps) and looks moist with a dark uniform color. Scrape down the bowl and use the spatula to incorporate anything that isn’t mixed in.

Divide dough and place into tart pans. Evenly press dough along the bottom of the pan and up the sides. (If you’re having trouble, refrigerate the dough 15 minutes before pressing.)

Use a knife to cut off any dough that rises above the top of the pan, and save it for repairs. Place the dough-filled pans into the fridge for at least 30 minutes. (It can keep 3 days in fridge and 6 weeks in freezer).

Preheat the oven to 350° with a rack in the lower third. Place dough-filled pans on a cookie sheet and bake in lower third for 15 minutes. Remove from oven and use leftover dough to repair any cracks. Bake another 8 minutes.

Remove tart pans to a cooling rack and use the rounded side of a spoon to press the center down and make more room for filling. Let cool completely (you can do this in refrigerator for faster results).

Remove tarts from pans. Set a TBS of the jam aside in a small bowl or glass.  Divide remaining jam among each tart crust and spread to cover the bottoms.

*Ganache & Finishing*

Put chopped chocolate into a heat safe bowl and the heavy cream in a small saucepan. Heat the cream until it just starts to boil, then pour it over the chocolate. Begin whisking gently to blend completely and melt all the chocolate. Pour 1/3 of the ganache into each crust.

Refrigerate the tarts for at least 1 hour, until the filling is firm.  Remove from fridge and arrange raspberries on top of each tart.

Mix reserved TBS of jam with the 1/2 tsp of water and heat in a microwave for about 15 seconds. Brush this jam mixture onto the tops of the arranged raspberries (just enough to make them shiny!). Serve immediately or refrigerate until you’re ready. Use a mesh strainer to sift a dusting of sugar onto the tarts just before serving.

*From eatingrichly.com/raspberry-chocolate-tart-recipe-the-perfect-valentines-day-dessert*