

Three Stories of Family, Romance, and Amish Faith

THE BELOVED
Christmas
QUILT

WANDA E.
BRUNSTETTER
JEAN BRUNSTETTER
& RICHELLE BRUNSTETTER

LUELLA'S SHOOFLY PIE

Ingredients for filling:

1 cup molasses
1 cup warm water
1½ teaspoons baking soda

2 unbaked pie shells

Ingredients for crumb mixture:

2 cups flour
1 cup sugar
1½ tablespoons butter
1½ tablespoons shortening
½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon ginger
Pinch of salt

Preheat oven to 350°. In mixing bowl, combine molasses, water, and baking soda. Divide mixture equally into unbaked pie shells. Blend ingredients for crumb mixture and sprinkle evenly over top of both pies. Let stand for 10 minutes, then bake for 30 to 40 minutes or until done.

KAREN'S VANILLA CRUMB PIE

Filling	½ teaspoon cream of tartar
1 cup brown sugar	1 teaspoon vanilla
1 cup light corn syrup	1 teaspoon baking soda
2 cups water	
2 tablespoons flour	3 (9-inch) unbaked pie shells
2 eggs	

Preheat oven to 375°. In saucepan, combine brown sugar, light corn syrup, water, and flour. Bring to a boil for 1 minute. Set aside. In large bowl, beat eggs, cream of tartar, vanilla, and baking soda. Add to cooked mixture. Divide mixture equally into unbaked pie shells.

Crumb Mixture	1 teaspoon cream of tartar
2 cups flour	½ teaspoon baking powder
1 cup brown sugar	
½ cup shortening or butter	

Blend all ingredients until mixture forms crumbs. Divide crumbs and sprinkle evenly on top of filling in pie shells. Bake for 45 minutes.

ROSEANNA'S PUMPKIN PIE

Ingredients:	4 tablespoons coconut flour
1 cup pumpkin, cooked	4 egg yolks
1½ cups coconut sugar	4 cups milk
1 teaspoon salt	1 teaspoon vanilla
½ teaspoon cloves	4 egg whites, beaten until stiff
½ teaspoon allspice	1 (9 inch) unbaked pastry shell
1 teaspoon cinnamon	

Preheat oven to 375°. In mixing bowl, combine pumpkin, coconut sugar, salt, cloves, allspice, cinnamon, and flour. Add egg yolks, milk, and vanilla to the dry ingredients, stirring until mixed well. Fold in stiff egg whites. Pour into unbaked pastry shell. Bake 1 hour or until knife inserted in pie comes out clean.