



by Mari-Lyn Harris

Sinfully Delicious Pies
Recipes

By the Pie Princess & Friends

“We feed the hungry one pie at a time.”



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Acknowledgments

This book couldn't have happened without you. Especially my friends who contributed and shared their recipes.

A BIG Thank you for all my fans, customers and supporters who have loved my pies and who want to get their hands on one. Now they can make their own. I couldn't have come this far without you.

Why this book now?

When I started Sedona Pies, my research showed me that guys love pies. Yes, you can get one in the grocery store, except it's full of chemicals and ingredients that I didn't want to eat, maybe you didn't want to either. My market is the BabyBoomers who have the palate for pie, not just any pie, the kind that is gourmet, organic and healthy. The kind without chemicals and sugar.

How many pie recipe books do you find in the stores? Maybe one or two.

My goal is for Sedona Pies to be a social change agent, a vehicle to feed the hungry. Although my goals are large they are doable. Rather than just a pie store, you buy the book and take a class or two from me, in how to make a Sinfully Delicious Pie from Sedona Pies.

The Pie Princess

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As I have tested each recipe that I have created and had my beta testers try them out, see if they'll pass.

If you have any questions please do contact me. This is Volume 1 with more to come in the future.

Thank you for buying this book to help me to help those who really want our help right now!

With Love and Happy Baking!

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Friends Pie Recipes



Green Apple Pie

3/4 cup sugar

1/4 cup flour

1/2 teaspoon cinnamon

1/8 teaspoon nutmeg

1 teaspoon lemon juice

5 large green apples, peeled, cored and thinly sliced

1 Tablespoons of milk

Preheat oven to 375 ° F. Makes 1 double crusted pie.

Mix all the ingredients above together, pour into an unbaked shell, place the top cover on, seal and slit. Sprinkle 1 or 2 tablespoons of sugar on top. Bake until golden brown. 60 - 80 minutes. Serve warm with ice cream.



French Apple Flan

1/4 cup butter
4 oz of butter
1 egg
1.5 Cups of flour

Filling

12 oz of applesauce
2 large granny smith apples
1 teaspoon grated lemon rind or use zest
2 Tablespoons of lemon juice
2 Tablespoons of apricot jam
1 Tablespoon of brandy

Mix with beater the biscuit mix until smoother. Knead gently on a light flour board. I would use plastic wrap to roll out the dough, place in a flan pan refrigerate for 30 minutes. Bake with beans in the pan for 7 minutes @350 F, remove beans and bake for 10 minutes more.

Spread the apple sauce and apples on the pastry shell. Combine the lemon, jam and brand spread on top of the apples. Bake for 30 minutes Serve warm or cold.



Blueberry Pie

- 1 - 9" double crusted pie
- 4 cups of fresh blueberries
- 1 cup of sugar
- 3 Tablespoons of flour
- 1/2 teaspoon of grated lemon peel
- Dash of salt
- 1/2 teaspoon of cinnamon
- 1/2 teaspoon of nutmeg
- 1 1/2 teaspoons of lemon juice
- 1 Tablespoon of butter

Line a pie plate with pastry. Combine the blueberries, sugar, flour, grated lemon peel, salt and spices.

Fill 9" pie shell with fruit mixture, sprinkle with the lemon juice. Dot with the butter. Place top crust, seal, slit, bake at 400 degrees F for 35-40 minutes. Serve warm.



Cherry Pie

3 cups of sour cherries
1/2 cup of cherry juice
1/2 cup of sugar
3 tablespoons flour
1/8 teaspoon salt
1 Tablespoon butter

Combine all the ingredients and pour into an unbaked 9" pie shell.

Bake at 425 degrees for 50 -60 minutes

Recipe by Linda Deir this recipe, this was a hit in their house.

Pear Crumb Pie

1 - 9" unbaked pie shell
6 medium pears, peeled and cored, sliced
1 cup of raisins
1/4 cup of sugar
2 Tablespoons of cornstarch
1/4 teaspoon of nutmeg
1/4 teaspoon of cinnamon

Topping

1 cup flour
1/2 cup of brown sugar, packed.

Preheat oven to 400 F. Place the pears in a bowl, add the raisins, 1/4 cup of sugar, spices and cornstarch. Mix thoroughly, then pour into an unbaked pie shell.

Combine the flour and brown sugar, then sprinkle over pie. Bake for 45-50 minutes or until the fruit is tender. (Check with a toothpick or knife) Garnish with whipped cream and serve

Summer Berry Pie

1/2 cup light cream cheese
1/2 cup ricotta
1/2 cup icing sugar or powdered sugar
1 Tablespoon frozen orange juice or orange liqueur
Cointreau
3 cups of fresh raspberries
1/2 to 3/4 cups of red jelly - cranberry, raspberry, or
logan berries

Beat together cream cheese, ricotta, icing sugar and orange juice until smooth. Spread the mixture on the bottom of a 9" pre-baked cooled pie shell. Arrange berries on top.

In the microwave heat jelly, or on the stove in a pan, until just melted, let cool slightly, spoon over the berries to glaze.

** A perfect gift for stranger or a Random Act of Kindness surprise.



Blueberry Pie

Pie Crust:

8 oz cream cheese

8 oz butter

2 cups flour

Dash of salt

Pie Filling:

Fresh blueberries, plums or peaches

Topping:

1 very large egg or 2 medium eggs

1/2 - 3/4 cups sugar

1 Tablespoon of vanilla

Combine all the pie crust with a pastry blenders until peas sized, press into a 9" pie pan. You can freeze extra dough, will make 3-4 crusts depending upon the pan sizing. Bake for 10 minutes at 350° F. Cool the pie shell for 15 minutes in the fridge. Then add the fruit.

Beat the topping ingredients until blended. Pour over fruit, bake at 350°F, until done 35-55 minutes.

Submitted by Peggy Sands



Mincemeat Pie - my version

1-2 cups of brandy or rum or?
4 granny smith apples, cored and chopped
2.5 cups of currants or cranberries
2.5 cups of raisins
1/2 cup chopped date
1/3 cup chopped candied fruit peel
1 80oz jar of sour cherry preserves
1 teaspoon ground ginger
1/4 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1 teaspoon of cinnamon
1/2 teaspoon salt

Mix all the fruit into a jar, close tightly and soak for 2-3 weeks

When ready, pour filling into a 9" unbaked pie shell, brushing the top with lemon juice and butter. Bake for 30-40 minutes. This makes 2 pies.

Con't from the page before

Apple - Mincemeat Pie

Use the fruit mixture from the previous page. When you are ready to bake add:

2 cups of applesauce

1 teaspoons of lemon juice

1/2 teaspoon of zest (orange or lemon spice or grated fruit)

1 Tablespoon of butter

Combine the mincemeat with the apple mixture, pour into 9" unbaked pie shells. Dot with butter.

You can lattice the top of your pies, put a top cover one or leave them topless. Bake at 425° F for 35 -40 minutes until golden brown.

Sweetness level is: 9



Rhubarb Pie or Crumble

1 cup of sugar

1 egg

2 Tablespoons flour

3 cups of Rhubarb or blend with Strawberries

Preheat oven to 425 degrees.

Mix flour, sugar and egg to rhubarb well, pour into a 9" pie shell. Cover with a pastry top, seal and slit. Bake until golden brown about 50 minutes.

To make the topping rather than a double crust.

1/2 cup flour

1/4 cup butter

1/4 cup brown sugar

1/8 to 1/2 teaspoon of cinnamon, nutmeg, ginger to taste. Mix altogether, sprinkle on top and then bake.

*You can use any fruit combination



Blueberry Cream Cheese Pie

1 9" graham cracker crust

1 8oz package of cream cheese

1 cup sugar

2 eggs

1/2 teaspoon vanilla

Blueberry pie filling or filling below

Beat the cream cheese, sugar, eggs and vanilla together. Pour into the cream cheese base in pie shell. Bake at 350 degrees for approx. 25 minute until custard is set. Refrigerate.

Topping:

2 cups of fresh or water-packed blueberries drained

1 Tablespoon of lemon juice

2/3 to 3/4 cups of sugar

1/8 teaspoon salt

1 Tablespoon cornstarch

1/4 cup cold water

2 Tablespoons butter

Combine blueberries, lemon juice, sugar and salt in a saucepan. Make a paste of the cornstarch and water. Add stirring well to combine. Cook over medium heat. Remove from the stove add butter, once cooled, pour on top of the cream cheese base. Bake 350 degrees for approx. 25 minutes.

Submitted by Maralyn Hill - she's the one in the picture



Blueberry Pie

Top:

- 1 cup sugar
- 1 Tablespoon lemon juice
- 2 Tablespoons cornstarch
- 1 teaspoons grated lemon rind
- 1.5 cups frozen or fresh blueberries

Base:

- 1 cup of whipping cream
- 1 Tablespoon butter

Make your favorite pastry for a 9" pie crust.

Combine sugar, cornstarch, lemon juice and lemon rind cook until thick, fold in blueberries and cool mixture and whip in the cream. Spread the cream on the bottom of the pie shell.

When ready to serve, spoon the blueberry mixture on the whipped cream in the pie shell, leaving the cream uncovered around the edges.

Submitted by Patricia Ogilvie.



Gooseberry Pie

2 cups of gooseberries
1 cup of sugar or sweetener
2 Tablespoons of flour
1/2 teaspoon salt
2 Tablespoons butter

Mix everything together and pour into a 1 unbaked 9" pie shell

Topping:

1/2 cup of brown sugar
2 Tablespoons flour
2 Tablespoons butter

Mix together until crumbly, sprinkle on the top of the pie.
Bake at 350 degrees for about 50 minutes.

******I remember picking gooseberries from my grandma's garden to make jams and pies. Gooseberries grow in prickly bushes. (I now know why, my grandma got us picking the berries.) I loved the jam that she made.



Mock Apple Pie

20 Ritz (plain crackers)
2 teaspoon cream of tartar
2 cups water
1 teaspoon cinnamon
1 1/4 cups sugar
1/4 teaspoon nutmeg
Butter dabs
Pastry for 2 - 9" pie crusts

Combine water, sugar, cream of tartar and bring to a boil; drop in crackers whole, 1 or 2 at a time.

Bring to a boil and continue until the crackers are transparent, for 10 minutes. Add cinnamon to taste. Pour into the unbaked pie shell, dab with butter, cover with a top crust. Bake 30 minutes at 425° degrees.

Submitted by Patricia Ogilvie.

This is an old time favorite when fruit has been scarce. The picture shown, is of Sedona Spirit, it will not exactly be the same as your pie when it's done.

Velvet Almond Fudge Pie

1 cup slivered almonds
1 package (4 oz serving size) chocolate fudge or
chocolate flavored pudding and pie filling.
3/4 cup light corn syrup
3/4 cup evaporated milk
1 egg slightly beaten
1/2 cup chocolate chips, melted.
1 graham cracker ready crust
Dream Whip - Prepared.

Chop almonds and toast at 350 degrees for 3 - 5
minutes. Set aside.

Blend together until smooth, pie filling mix, corn syrup,
milk, eggs, and chips. Add almonds and pour into pie
crust.

Bake at 375 degrees about 45 minutes, or until top is
firm and begins to crack. Cool at least 4 hours.

Top with whipped topping. Do not lift pie by edges of
pie pan - Always bake and move pie on cookie sheet.

Holiday Egg Nog Pie

2 packages of vanilla flavored pudding and pie filling
2 cups Egg Nog
1 1/4 cups milk
1 T light rum
1/8 t ground nutmeg
1 baked 9" pie shell cooled
Prepared Dream Whip

Combine pudding mix, eggnog, milk, and nutmeg in a saucepan. Cook and stir over medium heat until mixture comes to a full bubbling boil. remove from heat.

Add rum and cool 5 minutes, stirring twice. pour into pie shell. Cover surface of filling with plastic wrap. Chill at least 3 hours.

Garnish with topping and nutmeg sprinkles.

Compliments of Twisted Candy.

Lemon Meringue Pie

1 cup of sugar

1/4 t. salt

1/4 cup flour

3 Tablespoons cornstarch

2 cups lemon juice (freshly squeezed is optimal)

3 egg yolks

1 Tablespoon of butter

1/4 cup of lemon juice

Cook over hot water sugar, salt, flour, cornstarch, and lemon juice, until clear, about 20 minutes. Beat the egg yolks add them to the mixture when cooled, stirring constantly then pour into a baked pastry shell.

Provided by Linda Deir



Fruit Cobblers

2



Tablespoons flour

1/2 teaspoon cinnamon (I usually add more, I love cinnamon)

1/2 to 1 cup sugar

Mix this with your fruit well. Set aside.

Biscuit Crust

1 cup flour

1/2 teaspoon salt

1/2 Tablespoon baking powder

3 Tablespoons butter

6 Tablespoons of half & half or rich milk

Additional flour for kneading

Preheat oven to 425° F. In a bowl mix and cut in the Biscuit crust with a pastry blender. You can either put the biscuit mixture on the bottom or on the top of the fruit. Bake for 35

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minutes. Serve warm with ice cream or whipped cream. I prefer to have the biscuit mix on top. Butter to grease your baking dish or pie plate. You'll need 4 cups of peeled, pitted and sliced peaches and pears, or apples or a combination of fruits.

** Fruit Cobbler is a great way to serve on a hot summer day, like a pie only bottomless. My grandma would make apple cobblers, when she had more apples than pie pastry. They were yummy - served hot with cream or ice cream.

The Pie Princess's Recipes

All my pies have a sweetness level like you will find, when you buy a bottle of wine. They are rated 0 tart to 10 very sweet.





Tart on the Beach

2 cups of grapefruit juice
1/2 cup of lemon juice
1/2 cup of lime juice
2 Tablespoons tapioca flour
1/2 cup Agave
3 eggs

Blend well together, pour into an unbaked 9" pie shell at 400 degrees. Bake 35-40 minutes or until the custard is set.

Serve with whipped cream or make a meringue for it. Beat 3-4 egg whites, place on top and bake until lightly browned. Serve chilled.

** Maralyn Hill says "It tastes like a key lime pie with a kick." It is tart, however if you don't like a sweet pie you'll love this. And it is unleaded. (no spirits).

Sweetness level is: 0



Dad's Pie

2.5 cups of raisins

1/2 cup beer

1 egg beaten

1 Tablespoon of tapioca

Soak the raisins in hot water for about 20 minutes, longer if the raisins are hard. Mix the tapioca, beaten egg & beer together. You can also add a pat of butter on top prior to baking.

Blend and pour into an unbaked 9" pie shell. Bake for 35-45 minutes. If you prefer you can add a top crust. Be sure to slit it and seal it if you do. The steam needs to escape.

Serve warm or hot.

Pies warmed with whipped cream or ice cream seem to taste the best.

Sweetness level is: 7

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Manifesto

4 large sweet potatoes or yams or
1 cup of pureed pumpkin - NOT pumpkin pie filling
1 cup agave
1/2 cup butter
1 teaspoon of cinnamon
1 teaspoon of nutmeg - fresh
1 cup evaporated milk
1/4 cup Grand Mariner

Boil the potatoes until tender. Mash the potatoes until tender, add the butter, agave, spices and milk. Mix until blended. Add Grand Mariner.

Pour the filling into a 9" unbaked pie shell. Bake at 400 degrees for 35-40 minutes. When the knife comes out clean, it's done.

**This is a wonderful pie for the holidays. My fans rave about this pie.

Sweetness level is: 5



Italian Euphoria

1 cup of agave
1/4 cup sliced almonds
2 Tablespoons of tapioca flour
1/2 cup Amaretto liqueur
2 large eggs
1 Tablespoon butter
Shaved dark chocolate

Mix tapioca, Amaretto, agave, melted butter, eggs and whisk together to well mixed.

Sprinkle the shaved dark chocolate and almonds on the bottom of an unbaked 9" pie shell. Pour the filling into the pie shell, 2/3rd full. Bake at 400 degrees F for 35-45 minutes. It will depend on how hot your oven is for how long you will need to bake it.

****This is very sweet, I only use the freshest and real thing Amaretto for the best results. Enjoy!**

Sweetness level is: 9



Viva 2

- 1 bottle of beer
- 1 cup agave
- 2 Tablespoons tapioca
- 2 large eggs
- 1/4 cup of sliced almonds
- 1 Tablespoon butter

Mix the tapioca and beer together, add agave and beat in eggs and melted butter. Sprinkle sliced almonds on the bottom of an unbaked pie shell 9" - 10." Pour the filling in the pie plate until 2/3rds full.

Bake 425 degrees for 35- 45 minutes.

**There are many variations..some people like beer, some don't. If you like a sweet pie, this is wonderful. I like to use local & fresh ingredients, I use Oak Creek's Nutty Pale Ale. Even the brew masters thought this pie was wonderful! Gave me Thumbs Up!

Sweetness level is: 9

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Erotic

3 cups of Raspberries or Blackberries

1/2 cup of Shiraz wine

1 Tablespoon of tapioca flour

White Chocolate shaved

Mix together the wine and tapioca, then add to the raspberries. Spread the white chocolate on the bottom of the pie shell. (Dark chocolate will overpower the berries so white works better).

Bake at 425 degrees for 35-45 minutes. (The temp will depend upon your oven.)

**I made this recipe with dark chocolate, it was good, except the chocolate overpowered the berries..I recommend using white chocolate. Everyone at the dinner party thought it was wonderful.

Sweetness level is: 5



Blissful Pie

1 cup of Rhubarb
1 cup of Strawberries
1/2 cup of agave
1/2 cup of Rosè wine
1 Tablespoon of tapioca flour
1 teaspoon of cinnamon
Dash of fresh nutmeg

Mix well together, pour into a 9" unbaked pie shell. I usually make all my pies topless, however you can make this one with a top. I usually put a heart on top, it demonstrates made with Love.

Bake 400 degrees for 35-45 minutes. The filling needs to be soft, check with inserting a knife, when it comes out clean it's done. Serve warm with ice cream or whipping cream.

**I created this recipe for the 1st ever Pie & Wine tasting event with Pillsbury wine. It was fun to do, and of course the comments were, "Never heard this kind of pie before. Of course, not I just created the recipe".

Sweetness level is: 5



Delicious Pie

1 cup Agave
1/2 cup of pecans
2 Tablespoons of butter melted
2 large beaten eggs
1 Tablespoon tapioca flour
1/4 cup Tequila
Grated dark chocolate

Mix all the ingredients together except for the pecans, whisk until well blended.

Place pecans and shaved dark chocolate in a unbaked pie shell at the bottom, pour on the filling until 2/3 thirds full. Bake at 425 degrees for 30 -40 minutes.

**Friends say they have fought over the last slice.. It's just so delicious.

Sweetness level is: 8



Sedona Spirit

1 bottle of beer

2 Tablespoons of tapioca

1/4 cup of Agave (amounts will vary by the kind of apples you use)

5 apples peeled and cored

1 Tablespoon of cinnamon

A dash of fresh nutmeg

Peel and core the apples. Mix the tapioca, Agave, beer and spices together with the apples.

Bake 425 degrees F, for 30 - 40 minutes. You can add a top if you would like. I just add a heart on top as what the picture is showing.

I usually buy my apples from Sedona Orchards all organic.

Sweetness level is: 4



Hello Mello

1/4 cup of Merlot wine

2 Tablespoons of tapioca

2 cups of mixed berries (I usually use blackberries, raspberries & blueberries)

Mix the wine and tapioca together, pour over the mixed berries and pour into a pie crust.

Bake 400 degrees F, for 30 -40 minutes. Serve with whipped cream and or ice cream. Generally, I like to warm up the slice of pie first.

This pie is naturally sweetened, if you like a sweeter pie then you can add agave or sugar to it. Wine is bought locally from the wine producers.

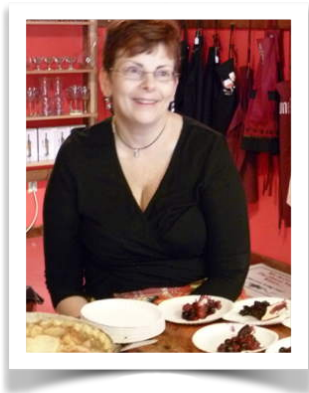
Sweetness level is: 2

Sinfully Delicious Pies

By the Pie Princess & Friends

"We feed the hungry one pie at a time."

Pastry Recipes



Gluten Free Pastry Crust

2 3/4 cups flour - all purpose or gluten free

1 teaspoon salt

1/2 cup vegetable or nut oil

1/2 cup milk

Mix the flour, salt together, then add the milk, oil. Use a pastry blender until mixed not to long otherwise it will be tough. Make into balls, wrap in plastic wrap. Refrigerate for 15 minutes. Roll out on a floured surface.

This will make one 9" double crusted pie. Bake according to the pie recipe.

**The one thing about using Gluten free flour, it is very dry, so use parchment paper to roll out the pastry. This way you won't be using too much extra flour.

*This picture of me, at a Wine & Pie tasting event at Oak Creek Vineyards in Cornville, AZ



Pie Pastry

3/4 cups cake
flour
1/4 cups all
purpose flour
1 teaspoon salt

1/8 teaspoon baking powder
4 Tablespoons butter
5 Tablespoons shortening - butter or vegetable
1 egg yolk
2 teaspoons of white vinegar
3 Tablespoons of ice water
1/2 cup cold water

Measure butter, shortening onto a plate and freeze it for 20 minutes.

Measure all the dry ingredients into a food processor, pulse for a few seconds to blend. Take 1/2 of the shortening mix and pulse it for a few seconds, add the remaining shortening and pulse it for a few seconds or until you are left with pea sized chunks.

In another bowl, add water, vinegar and egg mix, then add it to the dry ingredients. Work with a fork until blended. You don't want a wet dough. Chill in the fridge for 10 minutes or you can freeze it until you are ready to use it.

This will make one 9" double crusted pie.

**|

swears
Marge



have not tried it,
however Marge
by it. Thank you
for submitting it.



Gluten Free Pie Dough

- 1 cup of gluten free flour
- 1/2 cup of corn starch
- 1/4 cup potato flour - not potato starch
- 1/2 cup chick pea flour
- 1/2 cup rice flour
- 1 teaspoon xanthan gum or guar gum
- 1/2 teaspoon salt
- 1/2 cup butter
- 1/2 cup shortening or lard
- 1 egg
- 1 teaspoon vinegar
- 4 Tablespoons of cold water

Combine dry ingredients, cut in butter or lard, once a coarse meal, pour in the wet ingredients and knead together. Chill for one hour before using it. It makes 2 - 9" pies.

****Submitted by Birds Hill Enterprises, out of Saskatoon, Sask, Canada**

Chocolate Crust

1 1/4 cups of chocolate wafer crumbs - you could use vanilla crumbs as well
2 Tablespoons sugar
2 Tablespoons of butter
1 egg white

Mix everything in a food processor until blended and moistened. Press the crumb mixture into a pie plate. Bake 375 degrees for 8-10 minutes.

Completely cool before adding your favorite filling. This is great for silk pies, or add chocolate pudding and serve with whipped cream.

**Picture is of the Delicious Pie. (not made with a chocolate crust. However I bet it would be really good.)

Butter Pie Crust

2 cups of all purpose flour
1/4 teaspoon salt
2/3 cups of butter
4 or 5 Tablespoons of cold water.

Combine all the dry ingredients together, then cut in butter with a pastry blender until you have coarse crumbs. Stir in enough water until flour is moistened.

Divide the dough in half, wrap balls in plastic wrap and chill for 30 minutes or until ready to use.

Roll out pastry on a floured surface place. Makes one 9" pie, bake according to pie recipe.

** Submitted by Land-O-Lakes Butter. They say it's the best.



Magic Pastry Dough

2 cups of vegetable shortening

5 cups of all purpose flour

1 teaspoon salt

1/2 to 3/4 cup of ginger ale or 7 Up - NO diet pop

Mix the dry ingredients together, cut in the shortening with a pastry blender until you have pea shaped dough. Pour in the pop and mix - don't worry if it is wet, when you are kneading and rolling out the dough more flour can be added.

Can be frozen until you are ready to use the dough. I usually pre-form the pies and then freeze. It will make three 10" pie shells.

By the way if you use diet pop, the dough won't stick together. I tried it at a friends house, because that's all she had it was a terrible dough.

****This is the recipe I use all the time. You can watch a video of how I make it on the website, under videos <http://sedonapies.com>**



Viennese Pastry

1 cup of flour
1/2 cup of butter
1/4 cup of sugar
1 egg yolk
1/8 teaspoon salt

Mix together flour, sugar and salt. Add the rest by cutting in the butter until you can form a ball.

Roll dough on waxed paper into a circle. Place on a pie plate. Bake until golden brown. Cool before adding filling. Bake 350 degrees. Makes one 9" pie shell.

****This picture is layered with pies..isn't it beautiful? Great for a Wedding or Anniversary**



Thank you for buying the Sinfully Delicious Pie recipe book by The Pie Princess & Friends. It's written by Marilyn Harris aka The Pie Princess.

To find videos about how to make pastry and pies go be updated in our venture you can either subscribe to our news or our RSS feeds at: <http://sedonapies.com>

Created with Love..

Wishing you success & happiness!

TESTIMONIALS

I met Mari-Lyn through a networking group - she visited my tea store and we had a lovely chat. She also brought along a memorably scrumptious plum pie. I felt a bit guilty about eating the whole thing (but not guilty enough to actually share), so I would say "sinfully delicious" is a perfect description of her pies. You won't find anything like them at the grocery store! Buy the book and get thee to thy kitchen! **Valarie Shaw Co-owner**, Fleur de Teas www.fleurdeteas.com

They are phenomenal, I have never tasted anything like this before..They are unique and delicious. I highly recommend them. **Robert M. Salamone**

The pastry is the very best, I love the great flavors, my best is "Tart on the Beach", I can't wait to try out all your other flavors. Ray Holley, **The Holley Group**
www.rayholleygroup.com

I love your pies, I can't remember in my entire life a more memorable pies than yours, my favorite is "Italian Euphoria." I just love your pies. **Lin Ennis**
www.letyourmortgagemakeyourrich.com

We attended Mari-Lyn's Wine & Pie Tasting event at Pillburys' Tasting room, where she paired a (Peach pie) "Amore" with the Pinot Gris and "Blush" (Strawberry & Rhubarb) with the Rosé - One Night Stand. It was something we never tasted before, they were delicious. A prefect compliment with the wines. **Maralyn Hill**, The Epicurean Explorer www.ifwtwa.org

Decadence has so many meanings but I'm more attracted to the reference when it comes to food. Having had a reputable career in the restaurant business in New York City and dating three chefs: one Irish (with two restaurants in NYC at the time), one Portuguese (the chef for the trustees dining room in one of the major museums in NYC) and marrying the Italian whose family had a restaurant for 30 years in the States....I'd like to think I know a little something about food. When it comes to deserts, I am a junkie like anyone else but only for finer ingredients and quality. That being said, I'm not interested in store bought or boxed items, corn syrup and dye filled pastries or pies that leave me with an upset stomach and headache.

I adore homemade, pure ingredients and flavors that are allowed to blossom on my palate naturally and my friend Mari-Lyn does that with her pies! Not only do I get the joy of eating a desert but I find that my guilt levels decrease because I know its filled with quality ingredients, nothing fake or enhancing or chemical...and its infused with love. Her pies are different than the over-sweetened American styled deserts we have become accustomed to in our culture. I've had the pleasure of eating deserts from several parts of the world and my greatest appreciation is that they don't attack my senses with sugar.

Mari-Lyn's pies have a natural sweetness to them that allows one to enjoy the pure essence of the berries, wine, liquor, chocolate and even the crust. I've enjoyed all of her pies and I'm always hungry for more! They are satisfying to the palate and to the conscious epicurean. Eat, enjoy and eat some more! Love, Linda Damita

I just Love, Love Mari-Lyn's pies. Her pies taste so fabulous because they are overflowing with the best fruit and fillings you could imagine. The crust is flakey and delicious too. My favorite is her blue berry pie, the taste of the blueberries shines through with each bite. Yum, yum. I can imagine it right now just writing this. Thank you Mari-Lyn for making the best pies on the world!
Faith Barnard

Red River Blue 5 Stars

Pie that has the sweetness of nature doing the tango in your mouth. by Rhebekka Limberg
@RedRiverBlue

Rose Davis 5 Stars

I have an autoimmune condition so I have dietary restrictions: no gluten, no dairy, and no sugar. Mari-Lynn accommodated my restrictions and made me a fabulous birthday pie!

Leslie Stobbe 5 stars

Thank you Mari-Lyn and Sedona Pies for great tasting gluten free pies!! Dutch apple was superb and the Amaretto chocolate was a BIG HIT!!!

To all of my fans. Thank you!

[Carla Griffin](#) 5 stars

Loved the Strawberry Rhubarb Pie! I picked up pies for clients and here is what one had to say "Just finished a couple pieces of the pie. It was delicious. Didn't wait for dessert! Thank you Thank you."

[Maralyn Hill](#) 5 Stars

Delicious pies that satisfy your desire for just the right flavor. I've been fortunate to enjoy Sedona Pies for a couple of years and always look forward to the next time and taste.

[Julie Stuart Homes](#) 5 stars

[Carol Drake](#) 5 stars

The gluten free dutch apple pie was wonderful.

[5-Minute Breakthroughs](#) 5 stars

These pies are definitely not the ones you will buy in the store. They are tasty, specially made with original recipes and varieties you just won't get anywhere else. Buy one or two or three for yourself...or as specialty gifts for clients and friends.

NOTES: