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Prune Pie Recipes

Using Both Fresh Italian Prune Plums and Dried Prunes
Search Request From Visitors to the Old Recipe Detective Blog

The Request: I happened upon your site by chance and am hoping you can help me find a prune pie recipe for my aunt. Years ago her mother-in-law use to make a prune pie in which the prunes were cooked and possibly sieved before being made into the pie filling. My Aunt said the filling was very smooth and almost creamy. It was then served with whipped cream on top. Unfortunately her mother-in-law wasn't one to give out recipes so my aunt who is in her 80's has been looking for this recipe for a number of years. I do hope someone can help me find it. It would mean a lot and make her very happy. Thanks for any and all help you can give me. “

Fresh Deep Dish Italian Prune Pie

3 to 4 cups Italian prunes, stones removed

2/3 cup sugar

1/2 teaspoon allspice

1/2 cup water or fruit juice

1 1/2 cups all-purpose flour, sifted

2 teaspoons baking powder

2 tablespoons sugar

1/2 teaspoon salt

6 tablespoons cold shortening

1/2 cup cold milk

Sugar

Preheat oven to 375°F.

Cut-up prunes into a saucepan and sprinkle all over with 2/3 cup sugar and allspice; stir in water or fruit juice. Simmer until thick; let cool.

Pie Shell: Sift together flour, baking powder, remaining 2 tablespoons sugar, and salt; cut in shortening. Add cold milk and form a ball. Roll dough into a 1/2-inch thick round and line a deep pie plate with dough.

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Fill pastry with prunes mixture; sprinkle prunes with a little sugar. Bake 45 to 60 minutes. Serve with whipped cream.

Fresh Italian Prune Pie

1-3/4 c. Italian prunes (also called Italian plums), pitted

3/4 c. sugar

3 T. flour

1/2 t. cinnamon

1 T. lemon juice

1 T. butter

Put prunes through food grinder or finely chop. Combine sugar, flour and spices. Put over fruit in unbaked 9" pie crust. Sprinkle with lemon juice and dot with butter. Bake 35 or 40 minutes at 350 degrees. Serve with whipped cream.

Creamed Prune Pie Recipe from Kansas

3/4 c flour

1 cup sugar

1/2 tsp. salt

3 eggs, slightly beaten

1 cup milk

1/2 cup prune juice

1/2 cup dried prunes, pitted, cut fine

1 tsp. vanilla

1/4 tsp. cinnamon mixed with the prunes

Sift flour, sugar and salt together, add eggs and remaining ingredients. Pour mixture into an uncooked pie shell and bake at 450 degrees for the first 10 minutes; 40-50 minutes longer at 325 degrees. Nutmeg may be sprinkled on top, if desired. Serve with whipped cream

Dried Prune Pie

24 or 25 Graham Crackers

1 pkg pitted prunes

1/4 c. brandy

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1 carton heavy whipping cream

1 stick butter

Place prunes and brandy in water and bring to a boil until prunes plump.

Remove prunes from liquid and let cool. Reserve liquid.

Crush the graham crackers until fine. Melt margarine or butter and pour over crackers. Stir until moist and pour into 9" pie plate. Press into pie plate and up the sides. In blender or food processor, process prune mixture until creamy.

Turn into crust. Bake at 325 degrees for about 20 or 30 min, until golden brown.

Before serving, whip the whipping cream and serve.

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