

CHESS PIE

Every birthday for Kris.. she HAS to have Chess Pie!

½ cup butter
1 cup sugar
2 eggs
1 teaspoon vanilla
1 cup chopped pecans or English walnuts
1 cup raisins

Soak raisins in enough warm water to cover. Cream butter and sugar, stir in eggs and vanilla. Drain raisins and add to creamed mixture. Stir in chopped nuts. Pour into an unbaked pie shell <see below>. Bake 350 until set. Shake pan and if the center moves it needs to bake longer. About 45- 50 minutes.

This is Heath's Grandma-Grandma Crawford's recipe, just as she wrote it for me. It was served Christmas Eve dinner at Sue and Porters. It is Kristin's favorite birthday pie instead of cake.

CHERRY JUBILEE

This was a favorite pie when Pauline worked at Finney's in Milan

1 graham cracker crust
8 oz. cream cheese
1 cup powdered sugar
1 can cherry pie filling
1 8oz Cool Whip

Beat together 8 oz. cream cheese with powdered sugar. Fold in most of 8 oz. cool whip. Pour over crust. Top with one can cherry pie filling. Garnish with remaining cool whip. Refrigerate until serving.