

Title:

'Waitress' Bakes Up Pie To Die For

Word Count:

786

Summary:

Waitress is about a woman named Jenna who is depressed from her marriage to a terrible husband, as well as her lifelong loneliness. Again and again, she finds herself trapped in the abusive relationship, partly due to financial struggles. To her further dismay, she finds out she is pregnant with her husband's child. The only outlet through which she feels comfortable sharing her emotions is by baking pies. She even names pies after her feelings while inventing them. After a s...

Keywords:

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Article Body:

Waitress is about a woman named Jenna who is depressed from her marriage to a terrible husband, as well as her lifelong loneliness. Again and again, she finds herself trapped in the abusive relationship, partly due to financial struggles. To her further dismay, she finds out she is pregnant with her husband's child. The only outlet through which she feels comfortable sharing her emotions is by baking pies. She even names pies after her feelings while inventing them. After a series of life-changing events, she eventually finds exactly what she has been looking for in the baby she resented all along. She cuts off ties from everything in her old life and "starts fresh," keeping only one thing the same: her love and passion for making pies.

Here are five of her wonderful pie recipes:

Marshmallow Mermaid Pie

9 graham crackers
1/2 C. sweetened, flaked coconut, toasted
5 Tbs. butter or margarine, melted
34 lg. marshmallows (8 oz.)
1/2 C. whole milk
1 1/2 C. heavy or whipping cream
1 oz. unsweetened chocolate, grated

Preheat oven to 375 degrees. Combine coconut and graham crackers in food processor until coarse crumbs form. Combine crumbs and butter with fork. Press to bottom and side of 9-inch pie plate. Bake 10 minutes and cool on wire rack. Heat marshmallows and milk in 3-qt. saucepan over low heat until smooth, stirring constantly. Remove saucepan from heat. Cool completely (30 minutes.) In large bowl with mixer at medium speed, beat cream until stiff peaks form. Fold marshmallow mixture into whipped cream with grated chocolate. Spoon filling into cooled crust. Refrigerate pie at least 3 hours or overnight. Top with mini marshmallows, maraschino cherries and rainbow sprinkles.

Falling in Love Chocolate Mousse Pie

9-inch baked pastry shell
1 14-oz. can condensed milk (not evaporated)
2/3 C. water
1 (4 serving) pkg. chocolate pudding mix (not instant)
1 1-oz. square unsweetened chocolate
2 C. (1 pt.) whipping cream, stiffly whipped

In large saucepan, combine condensed milk, water and pudding mix; mix well. Add chocolate. Over medium heat, cook and stir rapidly until chocolate melts and mixture thickens. Remove from heat; beat until smooth. Cool. Chill thoroughly; stir. Fold in whipped cream. Pour into prepared pastry shell. Chill 4 hours until set.

I Don't Want Earl's Baby Pie

1 pie crust
4 Tbs. butter
3 slices ham
8 green onions
1 C. brie cheese
1 C. parmesan cheese, grated
4 eggs
2 C. heavy cream
1/4 tsp. ground nutmeg

Preheat oven to 400 degrees. Cover pie crust with foil and bake for 10 minutes. Remove foil and bake 5 minutes more. Remove crust and reduce heat to 325 degrees. Julienne ham. Chop green onions. In skillet, saute ham until brown. Remove and set aside. Saute onion until tender. Remove with slotted spoon and combine with ham. Spread on bottom of pie crust. Spread brie over ham mixture

and sprinkle with parmesan. Combine eggs, cream and nutmeg; pour over cheese. Bake 30 minutes or until set. Cool slightly, cut into wedges and serve.

Baby Screamin' Its Head Off In The Middle of the Night & Ruinin' My Life Pie

4 8-oz. cream cheese, softened
1 C. unsalted butter, softened
1 1/2 C. sour cream
1/2 C heavy whipping cream
1 3/4 C. white sugar
1/8 . cornstarch
1 fl. oz. amaretto liqueur
1 tsp. vanilla extract
5 eggs
1 egg yolk
1 C. chopped pecans
1/2 tsp. nutmeg

Bring all ingredients to room temperature. Preheat oven to 375 degrees. Wrap outside of 9-inch springform pan with foil. Generously butter inside of pan. In large bowl, beat cream cheese and butter until smooth. Mix in sugar and cornstarch. Blend in sour cream and whipping cream. Add amaretto and vanilla. Stir in eggs and egg yolk one at a time, mixing thoroughly between each addition. Pour batter into pan. Place pan in another pan at least 1 inch wider and add water to outside pan (prevents cracks). Bake on center rack for 70 minutes. Turn oven off and let cool with door open for 1 hour. Remove cake from water and chill at least 3 hours before removing cake from pan. Top with crushed pecans and dust with nutmeg.

I Can't Have No Affair Because It's Wrong & I Don't Want Earl to Kill Me Pie

2 1/2 C. graham cracker crumbs
1/2 C. brown sugar
1/2 C. melted butter
2 large eggs
1/3 C. granulated sugar
1/2 tsp. salt
2 C. milk, scalded
1/2 tsp. vanilla extract
1/4 tsp. ground cinnamon
3 egg whites
1/2 C. white sugar

Mix crumbs, brown sugar and butter until well-blended. Press mixture into a

9-inch pan. Preheat oven to 425 degrees. Beat eggs slightly in a large bowl. Add sugar and salt. Slowly stir in hot, scalded milk. Add vanilla. Strain mixture into pie crust. Sprinkle top with cinnamon. Bake on lower shelf 25-30 minutes, or until custard is firm. In larger glass mixing bowl, beat egg whites until foamy. Gradually add 1/4 C. white sugar, continuing to beat until stiff peaks form. Spread meringue over pie after custard is set, return to oven until meringue is slightly brown. Cool 15 minutes.