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c sugar 1 tbsp cornstarch 1 c water 1 4 c dry
flavored gelatin powder 4 c sliced fresh
fruit 9 inch baked pie shell combine

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four seasons pie 1 c sugar 1 tbsp cornstarch
1 c water 1 4 c dry flavored gelatin powder 4
c sliced fresh fruit 9 inch baked pie shell
combine sugar cornstarch and water boil 1
minute or until clear stir

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for filling and baking ready to bake a pie
pie crust recipe

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baking sticks all vegetable shortening
pillsbury best all purpose flour and 3 more
chocolate pie crust with a peach filling le
ricette di micol powdered sugar egg cocoa
flour almond flour salted butter and 3 more
ready to bake a pie pie crust recipe courtesy
of executive pastry chef bill yosses the four

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pie baking when baked it is a four seasons
pie 1 c sugar 1 tbsp cornstarch 1 c water 1 4
c dry flavored gelatin powder 4 c sliced
fresh fruit 9 inch baked pie shell combine
sugar cornstarch and water boil 1 minute or
until clear stir gelatin into syrup and cool

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This crust was used by Elsie Hack to win the
1978 Ohio State Fair pie baking contest. (It
was wrapped around an apple pie.) Because the
crust is very flaky when baked, it is a bit
difficult to roll and handle, but well worth
the effort.

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