Don’t worry about the Pumpkins. I just happened to also be making Pumpkin Pie today. This recipe is a hodgepodge of stuff I learned from my mother, grandmother and some Canadians.

Ingredients:

1. A can of Apple Pie filling.
2. A Box of Pie Crust
3. Butter (if you like Julia) or Margarine (if you’re trying to live long) 
4. Nutmeg & Ginger
5. Cinnamon
6. Berries e.g. Blackberries, Raspberries, Strawberries…………..whatever kind you like
7. Brandy
8. Raisins
9. **Maple Syrup**
10. Lemmon Juice
11. Salt
12. Eggs
13. **Pecans**
14. Vanilla
15. Optional……..Ice Cream & Whipped Cream for topping

Before you start the pie, plop a glop or two of Margarine, or Butter, in a cup of Pecans. The stuff with **Omega 3** is supposed to make you live longer. If I make it to 100 (in about 30 years), check back with me and I’ll tell you if it worked.
Microwave them on high for a couple minuets. Or, fry them a little in a pan or toast them in a toaster oven..........just get them cooked/toasted a little some way.
Find a nice box of Pie Crusts at the grocery store.
Put a piece in a nice pie pan and dump in a can of Apple Pie filling and some Raisins. Add the juice of a lemon. I have discovered that Lemon Seeds are only popular with Citrus farmers so I remove them from things I cook.
Spread some Berries around and add a few drops of Vanilla.
Sprinkle around a little Nutmeg and Ginger.

Add a couple tablespoons of Brandy to the pie and about 5 more in a snifter.
Dribble around a little Maple Syrup.

I dob around some Butter or Margerine.

Sprinkle around the toasted Pecans.
If you cook outside like I do, you might have to keep your audience out of the pie by sharing a bit.
Cover this mess with another sheet of Piecrust, crinkle the edges together and pat it all down. Now here’s the whammy on all this foolishness. I could buy a pie at the Bakery and it would look absolutely perfect. But if I’m going to go to the trouble to make one, I want it to look like me: Imperfect, beat-up, lumpy, irregular, old and goofy.
You’re supposed to separate the Yolk from the White but I use the whole Egg because I’m lazy, I don’t want one part left over and I want the brown and beat-up look.
If you remember to put this Egg mess around the edges, it can sometimes prevent this.
And then for the even more home-made look, I sprinkle around some Cinnamon.
If you’re like me, you might have to scoot some other monkey business out of the way in the oven which is on about 375° for, not too hot and don’t forget and burn……….which I sometimes do.
And at last, it’s fun to just be sloppy with the Ice Cream and Whipped Cream so they’ll know that I did it.