

Homeschool IDAHO *Let's
Celebrate Pies!*

In 1992, the Idaho Coalition of Home Educators (ICHE) hosted their first Legislative Pie Day.

At the time, homeschooling was a newly emerging educational method, with many legislators having never met an actual homeschool family. Pie Day provided them this opportunity, with student displays, teen ambassadors, musical performances, and of course pie.

ICHE functioned as an advocacy group for Idaho home educating families, earning the trust of their members and Idaho Legislators.

In 1998, Christian Homeschoolers of Idaho State (CHOIS) was founded to promote private home education through an annual statewide convention and quarterly magazine. ICHE and CHOIS always enjoyed a cooperative relationship with separate, and occasionally overlapping functions.

In 2018, the two organizations elected to combine their effort by merging. The two organizations became Homeschool Idaho. Stronger together, Homeschool Idaho, has retained the work of their former organizations. We are proud to say that we have represented Idaho private homeschool families for nearly thirty years!

Legislative Pie Day has become a much-loved annual event at the Idaho Capitol. Long time legislators have literally watched a generation of homeschooled children grow up, with many second generation homeschoolers returning to Pie Day with their own children.

Homeschool Idaho hopes that you and your family will enjoy this book, which celebrates the thousands of Idaho families who have chosen to take on the sometimes arduous, but always enjoyable task of educating their children at home.



Pies

The star of the annual Homeschool Idaho Pie Day is always the pie. Since our first Pie Day in 1992 we figure that we have baked and served 5,000 pies, or 30,000 slices. This has become our own "sweet" way to thank our legislators for their faithful service in the Legislature.





Perfectly Flaky Pie Crust

Ingredients

2 1/2 c. all purpose flour
dash salt (optional)
3 T granulated sugar
1/2 c. unsalted butter; VERY cold, cut into small pieces
1/2 c. shortening; VERY cold, cut into small pieces
6-12 T ICE COLD water

Instructions

In a mixing bowl, stir together flour, salt, and sugar. Cut in cold butter until the mixture looks crumbly. Cut in cold shortening, leaving slightly larger bits (this makes the pastry flakier). Add the ice water 1 tablespoon at a time, stirring very slightly with a fork between each addition, until dough comes together. You probably won't use all the water. The dough should not be sticky or crumbly. Divide dough into two balls, and flatten slightly. Wrap each tightly in plastic and refrigerate for at least 30 minutes. Roll and bake according to your pie recipe.

Makes 2 - 9" crusts.



Ireland Family
District 8

Apple Pie Filling

Ingredients

24 cups apple- sliced, peeled, and cored
5 cups coconut sugar
1.5 cups arrowroot starch
1 Tbs ground cinnamon
1 tsp ground cardamon
2.5 cups cold water
5 cups apple cider
1 cup lemon juice

Instructions

If you intend to use a water bath canner, these supplies need to be prepared. Consult a qualified source for this method and safety.

In a heavy pot (one that won't scorch), combine the sugar, arrowroot starch, cinnamon, cardamon, water, and apple cider. Bring to a boil over medium high heat. Cook until mixture thickens and bubbles. Add the lemon juice to the sugar mixture and bring to a boil for 1 minute. Stir constantly to prevent scorching. Add the apple slices and stir to coat. Cook until the apples are heated through.

Fill the jars with the apple pie filling leaving 1 inch headspace, and then can according to safety guidelines. These need at least 25 min in the water bath canner. Or alternatively allow the mixture to cool and place in 1 quart freezer bags, and then transfer to freezer. This can also be directly ladled into pie shells and transferred to the oven.



We live on a small 5 acre farm in North Idaho. We have 27 old apple trees that are thought to be part of the original orchard our farm was founded on in 1908. Most of our trees are not anything special. They are considered cider trees, or trees that were planted for processing and making cider. They are known for their winter hardiness and ugly skins, but they make some of the best cider and apple pie filling that we've ever tasted. Because we have so many trees, we need to preserve them to enjoy all year long. This apple pie filling is my favorite. It can be used directly into a pie, frozen, or canned in a water bath canner. This recipe makes about 6 quarts of pie filling, so adjust as needed.

McAninch Family
District 3

Fruit Pie Filling

Ingredients

10 lbs. fruit (measured after peeled and pitted)
1 oz. box of quick cook tapioca
5 ½ c. sugar (divided)
¼ c. lemon juice
Water

Instructions

Peel fruit into salt water to prevent darkening. Combine tapioca, sugar & lemon juice – reserve. Rinse fruit. Add 4 c. sugar

Put in pot with just enough water to prevent scorching. Heat to 190° F (just under boiling). Add tapioca mixture and reheat, stirring constantly

Put into quart jars, water bath 15 minutes. Pour this delicious filling into a pie crust and bake anytime or give as gifts!



Enjoy fresh, homemade pie filling all year! Use any fruit (best with peaches, berries or apples!)

Rinella Family
District 26

Rinella Family

District 26

The Rinellas are native Idahoans that have been homeschooling their three children from the beginning. It is truly their greatest joy. Aby is a former public-school teacher turned passionate homeschool mom that sees the many privileges their Idaho homeschool freedom brings.

One of these privileges is being able to educate their children, not only through traditional methods, but also through real life experiences, such as starting a non-profit organization together, where they take families impacted by disability or terminal illness on outdoor adventures. The hands-on experience and opportunity to utilize their education in this way is invaluable.

The Rinellas are advocates for the physical, mental, emotional and academic benefits of getting kids outdoors. Their homeschool freedoms allow them to take their education into their surroundings. They are able to study Botany with their hands in the dirt. They study Zoology, through silently sitting in the midst of Idaho's most magnificent animals; Anatomy, through a harvest of their own and Geology, through exploring and discovering.

Homeschooling allows the Rinellas to customize their children's education around their individual interests and needs, preparing them for the future.

Because they can make their own schedules, they are able to actively serve their community, interact with people of all ages and walks of life and volunteer in a variety of ways. The Rinellas run their local homeschool group as well as serve on the board of Homeschool Idaho, serving homeschool families around the state.

The Rinellas are grateful for the incredible state they raise their kids in and the homeschool freedom it provides! To find out more about the Rinella family, visit www.calledtothetop.com



Apple Pie with Lattice or Crumble Top

Ingredients

Crust

2 cups flour
½ teaspoons baking powder
1 teaspoon salt
½ cup (scant) butter Crisco
½ cup (scant) white Crisco
1 tablespoon apple cider vinegar
Cold water to moisten, 1 tablespoon at a time

Filling

8 cups apples, peeled and sliced (mix of
Granny Smith and eating apples)
½ cup sugar
2 tablespoons flour
1 teaspoon cinnamon

Crumble

½ cup melted butter
6 tablespoons sugar
1 teaspoon baking powder
1 1/3 cup flour
2 pinches of salt

Instructions

Preheat oven to 375° F. Stir together flour, baking powder and salt. Using a pastry blender, cut in Crisco until pieces are pea size. Sprinkle the apple cider vinegar and 1 tablespoon of cold water over flour mixture. Gently toss with a fork. Continue adding cold water, 1 tablespoon at a time, until the dough is moistened.

Shape half of dough into a disk, and roll out between two lightly floured pieces of parchment paper. (For crumble pie, freeze half of the dough for later.) Carefully transfer the rolled out dough into a pie dish. Trim, crimp edges and cover.

Combine apples, sugar, flour and cinnamon in a large bowl, pour into prepared pie crust.

For Crumble top, combine melted butter, sugar, baking powder, flour and salt with a fork. Crumble and sprinkle on top of pie.

For Lattice top, roll out second half of dough between two lightly floured pieces of parchment paper. Cut into strips using a pizza cutter. Weave strips over top of apple filling. Press ends of strips into crust rim.

Cover edge of pie with foil. Bake for 30 minutes. Remove foil and bake for an additional 25 minutes or until filling is bubbling. If crust is browning too quickly, cover entire pie with foil.



Freeman Family
District 8

Apple Huckleberry Pie

Ingredients

Crust

½ cup cold butter
½ cup palm fruit shortening
1 cup all-purpose flour
1 cup oat flour
dash of salt
3 T vanilla (alcohol based) or rum
3 T water
3 ice cubes

Filling

2 cups huckleberries
½ cup sugar
3 T cornstarch
3 cups Honey Crisp apples
¼ cup all-purpose flour

Instructions

Preheat oven to 375° F.

Crust

Combine flours and salt. In large bowl, cut flour mixture into butter and shortening with pastry cutter until butter is pea sized. In small container pour vanilla or rum and water over ice cubes. Sprinkle cold liquid into flour and butter mixture and fold in with a rubber spatula gently, until combined. Shape into 2 balls and then compress to make rounded discs. Chill in refrigerator while making filling.

Filling

In saucepan heat huckleberries until juice is released. Pour off ½ cup of juice into mug and mix cornstarch into juice. Add sugar to huckleberries and bring to boil. Add juice mixture to huckleberries. Stir constantly until mixture thickens. Peel, core, and chop apples into bite sized chunks. Incorporate into huckleberry mixture. Cook for 45 minutes or until lightly browned.



Roberts Family
District 1

Fresh Apricot Pie

Ingredients

1 c. sugar
3 Tbsp. flour
1/4 tsp. nutmeg
3 c. fresh apricot halves
1 Tbsp. lemon juice
1 Tbsp. butter, cut in small pieces

2 9-inch pastry crust

Instructions

Preheat oven to 425° F.

Line a 9-inch pie pan with pastry shell. Combine sugar, flour, and nutmeg. Fill pie crust with apricot halves and sprinkle with sugar mixture. Sprinkle lemon juice over all then dot to vent if using top crust.

Bake for 25 to 30 minutes



Rowedder Family
District 18

Homeschool Students

Our homeschooled students look forward each year to the opportunity to meet their legislators.





Pioneer Apple Currant Pie

Ingredients

1/4 cup packed brown sugar
3 tablespoons of honey
1/2 cup packed currants
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
6 to 7 cups thinly sliced peeled tart apples
1 tablespoon lemon juice

Pastry for double-crust pie
1 tablespoon butter
1 large egg white
Additional sugar for light topping

Instructions

Preheat oven to 375° F.

In a small bowl, combine sugar and honey, flour and spices; set aside. In a large bowl, toss apples and currant with lemon juice. Add sugar mixture; toss to coat.

Line a 9-in. pie plate with bottom crust; trim even with edge. Fill with apple/currant mixture; dot with butter. Roll remaining crust to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in crust or use cut-outs for personal decor.

Beat egg white until foamy; brush over crust. Sprinkle with sugar. Cover edges loosely with foil.

Bake at 375° for 25 minutes. Remove foil and bake until crust is golden brown and filling is bubbly, 20-25 minutes longer. Cool on a wire rack.



Yengst Family
District 9

Black and Blueberry Crumb Pie

Ingredients

Crust

Pastry for single crust pie

Filling

4 C blueberries

2 C. blackberries

$\frac{3}{4}$ C granulated sugar

Juice of half a lemon

7 T. tapioca flour (starch) or 5 $\frac{1}{2}$ T. cornstarch

Pinch of salt

Crumbs

$\frac{1}{2}$ C unsalted butter, melted

6 T. granulated sugar

Finely grated zest of half a lemon

1 t. baking powder

1 $\frac{1}{3}$ C all-purpose flour

2 pinches of salt

Instructions

Preheat oven to 375° F.

Crust

Par-bake crust for 20 minutes.

Filling

Mix all filling ingredients in a large bowl and set aside.

Crumbs

Stir sugar, zest, baking powder, flour and salt into melted butter in a large bowl with a fork until crumbs form.

Assemble and Bake

Pour filling into crust and scatter crumbs over the top. Bake at 375°F for 50 to 60 minutes.

Let the pie cool to room temperature before serving.



Childress Family
District 13

Dutch Oven Peach Cobbler

Ingredients

Topping Mix

2 cups all purpose flour (or gluten free all-purpose blend of choice)
½ cup sugar
1 tablespoon baking powder
Pinch salt
1 teaspoon cinnamon
1 cup (2 sticks) salted butter
2 cups milk

Fruit Mix

About 10 peaches
1 stick (1/2 cup) butter
2 tablespoons cornstarch
¼ cup sugar or ½ cup, depending on how sweet you like it

Instructions

Combine the flour, sugar, baking powder, salt, and cinnamon. Grate cold butter with a cheese grater and mix into flour.

While the coals are heating, butter the inside of a 10-inch cast iron Dutch oven that has stilts. Chop up the peaches into either thin slices or cubes. Add to Dutch oven as you chop. Add the butter.

Once the coals are red and glowing dig a 4-inch deep hole that's about a foot wide and circle it with rocks or place the Dutch oven in a firepit. Arrange about 15 coals within a 10-inch area. Place the Dutch oven over coals. Don't cover yet. As the butter begins to melt, stir occasionally. Once butter is melted and the peach mixture is starting to bubble, mix in cornstarch and sugar. Cook for another 3 minutes or so at a gentle boil, stirring occasionally. Meanwhile, pour dry ingredients mix into a bowl and add milk, then stir until combined. Spoon topping onto bubbling peaches. Put the lid on the Dutch oven. Move about 5 of the coals from the bottom onto the top, then place the remaining 10 coals on top as well, spacing evenly. Cook for about 15 minutes before checking. At this point the topping should have risen and started to firm up but shouldn't be browning much yet. You may want to remove some coals from the bottom to prevent burning. Cook for 45-55 minutes. Serve with more butter and enjoy!



Our family often makes this Dutch oven dessert in cow camp, or on our fall camping trips. The topping can be pre-made at home and kept in a cooler for a few days. While the instructions are long, this dessert is really not fussy or hard, and is one of the easiest recipes for a first time Dutch oven effort.

Elzinga Family
District 8

Elzinga Family

District 8

Our family lives on a ranch between Salmon and Challis. We also run a family business selling our grass fed organic beef all over the country. Our seven daughters have been homeschooled up until graduation from high school. Two daughters have since graduated from college, one is in college, one is married with children, and three are still in high school. The girls who attended college so far excelled academically and were well supported with academic scholarships.

The exceptional homeschooling freedoms in Idaho is a big part of the success of our family and our daughters. Materials were tailored to learning styles and courses were built around their interests, allowing them to pursue their passions. In more than one instance, they have transformed those interests into profitable business ventures, some while still in high school.

Our daughters also learned the values of hard work and creativity while working on the family ranch and in the family business. Homeschooling gave us the flexibility to put together learning and ranching in a way that fostered an understanding of entrepreneurial business, problem solving, and working as a team.

Although not always easy, homeschooling has contributed to the solid foundation of our family and our work. We are so thankful that our freedom to homeschool has allowed us to craft a life of family, ranching, academics, real world skills, and joy and love.



Chocolate Chip Cookie Pie

Ingredients

2 eggs
1/2 c. all purpose flour
1/2 c. granulated sugar
1/2 c. packed brown sugar
dash salt (optional)
1 c. unsalted butter
1 tsp. vanilla
1 c. (6 oz.) semi-sweet chocolate chips
1 c. pecans, chopped

1 single unbaked pastry crust, 9" pie

Instructions

Preheat oven to 325° F.

Melt butter; set aside and allow to cool to room temperature. In a small bowl, stir flour, sugars, and salt together. In a large mixing bowl, beat eggs until slightly foamy. Stir in flour/sugar mixture. Gradually add melted butter and vanilla and mix well. Fold in chocolate chips and pecans. Turn into 9" pie pan with unbaked pastry shell. Cover pie edges with foil. Bake at 325° F for 30 minutes. Remove foil, and continue baking for 30 more minutes.

This pie is very buttery! Place a foil-lined cookie sheet on rack below pie to avoid butter overflow onto oven floor!



Ireland Family
District 8

Peanut Butter Cup Pie

Ingredients

Chocolate Crust

1 1/4 cup almonds
1 cup medjool dates
2 1/2 Tbs raw cacao powder
Dash of salt
Splash of water

Peanut Butter Cream Layer

2 13oz cans coconut milk - solid cream only
1/2 cup peanut butter - heaping
7.33 Tbs pure maple syrup - (1/3 cup + 2 Tbs)
9 Tbs coconut oil - (1/2 cup + 1 Tbs)
1 Tbs vanilla

Additional ingredients for Chocolate Layer

1/3 cup chocolate chips
1 Tbs raw cacao powder

Instructions

Crust

Pulse the ingredients together in a food processor. Press into a parchment-lined 7" springform pan.

Peanut Butter Layer

Scoop out the solid cream from 2 cans of coconut milk (refrigerated overnight to separate the cream). Add the cream to a large mixing bowl and whip until light and fluffy. In a saucepan, melt together the remaining ingredients on medium heat and whisk smooth. Fold pb mixture into the whipped cream. Spread 3/4 of the pb cream onto the crust. (Reserve 2-3 spoonfuls in a baggie for the topping). Freeze until set while you prepare the chocolate layer.

Chocolate Layer

Melt chocolate chips using a double boiler (or glass bowl set on a pot of boiling water). Stir melted chocolate and cacao into the remaining pb cream. Pour chocolate layer on top of pb layer. (Optional: swirl layers with a knife. Snip off corner of baggie and pipe on reserved cream to decorate). Refrigerate cake about 4 hours, or until completely solid. Enjoy!



Wasson Family
District 21

Pecan Pie

Ingredients

1 cup Karo light corn syrup
1 cup sugar
3 eggs
1/2 tsp salt
1/3 cup melted butter
1 cup pecan halves (chop if preferred)
1tsp vanilla

Instructions

Preheat oven to 350° F.

Prepare pastry for 8 inch pie dish. Beat eggs then mix in sugar, salt, melted butter, corn syrup and vanilla. Stir in pecans and pour into pie dish.

Bake 40-50 minutes until middle is set.

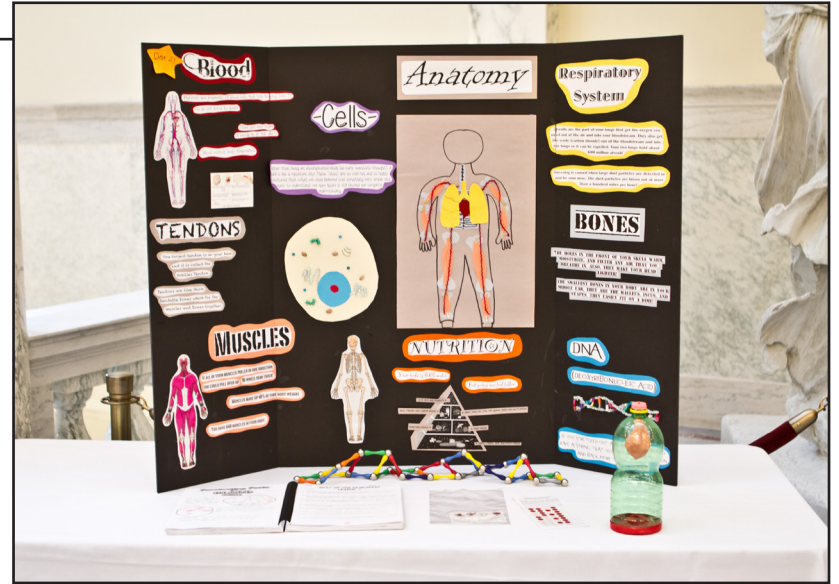


Sanders Family
District 11

Displays

Idaho Homeschool students enjoy putting together interesting displays about some of their lessons and interests. They especially appreciate when legislators stop to talk with them.





Butterscotch Chess Pie

Ingredients

Crust

Pastry for single crust pie

Filling

½ C cold unsalted butter

1 ¾ C light or dark brown sugar

½ t. coarse or flaky sea salt, plus more to taste

2/3 C. heavy cream, cold

1 T Vanilla extract

6 large eggs

Whipped Cream to serve

Instructions

Preheat oven to 400° F.

Crust

Par-bake crust for 20 minutes.

Filling

Melt butter in a medium heavy-bottomed saucepan over medium heat. Add the sugar and salt and stir to combine (it will be clumpy, not smooth) then let simmer for 2 to 3 minutes, stirring. Whisk in cream and remove from heat. Let mixture cool for 15 minutes, then whisk in eggs, one at a time, and the vanilla.

Assemble and Bake

As soon as crust comes out of oven, you can pour in the filling. Bake for 10 minutes at 400°F, and then reduce heat to 300°F and bake pie another 25 to 30 minutes. A fully baked pie will only jiggle slightly in center when moved.

Let cool completely and serve in wedges with softly whipped cream.



Black-bottom Pie

Ingredients

Crust

Pastry for single crust pie

Filling

1 ½ C. rolled oats
¼ C heavy cream
4 ounces bittersweet chocolate, coarsely
chopped
¾ C packed brown sugar
¼ t. ground ginger
½ t. kosher salt
5 T. unsalted butter, melted
1 C dark brown corn syrup
1 t. vanilla extract
2 t. apple cider vinegar
4 large eggs

Whipped Cream to serve

Instructions

Preheat oven to 400° F.

Crust

Line crust with lightly buttered or oiled foil. Fill with pie weights. Bake for 20 minutes. Carefully remove foil and weights and let cool completely before filling.

Filling

Reduce oven to 350°F. Spread oats on a rimmed baking sheet and toast in the oven for 10 to 12 minutes, stirring occasionally. Set aside to cool.

Reduce oven to 325°F. To make the black bottom, bring the cream just to a boil over medium heat in a small saucepan. Pour in chocolate pieces and whisk until melted and smooth. Scrape the chocolate into the bottom of the cooled pie shell and spread evenly. Place in freezer while making the next layer.

To make the oatmeal layer, whisk together the brown sugar, ginger, salt, and melted butter. Add the corn syrup, vanilla, and cider vinegar and whisk to combine. Add the eggs one at a time, whisking well after each addition. Stir in the cooled oats. Pour filling over the black bottom layer.

Bake 55 to 70 minutes. The pie is done with the edges are set and puffed slightly and the center is slightly firm to the touch. Allow to cool completely on a wire rack. Serve slightly warm or at room temperature.



Erwin Family
District 2

Key Lime Pie

Ingredients

Crust

1 1/2 cups graham cracker crumbs
3 tablespoons granulated sugar
2 pinches sea salt
7 tablespoons (unsalted butter, melted)

Filling

1 1/2 tablespoons finely grated lime zest
3 large egg yolks
1 14-ounce can sweetened condensed milk
2/3 cup fresh lime juice from about 1 dozen tiny key limes

Whipped Cream to serve

Instructions

Preheat oven to 350° F.

Crust

Combine graham crumbs, sugar and salt in a medium bowl and stir until mixed. Add butter and stir until crumbs are evenly coated. Press crumbs into the bottom and up the sides of a standard 9-inch pie dish.

Bake crust until lightly browned, about 10 minutes. Set on cooling rack while you prepare filling. Leave oven on.

Filling

Zest limes into the bottom of a medium bowl until you have 1 1/2 tablespoons. Beat zest and egg yolks with an electric mixer until pale and thick, about 5 minutes. Add sweetened condensed milk and beat until thickened again, about 3 minutes more. Squeeze zested limes until you have 2/3 cups juice. Whisk into yolk mixture until combined.

Pour into graham crust and bake pie for another 10 minutes, until set but not browned on top at all. Let pie cool completely before adding whipped topping.



Triple Coconut Cream Pie

Ingredients

Coconut Crust

1 C plus 2 T. all-purpose flour
½ C sweetened shredded coconut
1 ½ t. granulated sugar
½ t. kosher salt
½ C unsalted butter, cold, diced
3 T. very cold water

Coconut Pastry Cream

3 T. all-purpose flour
¼ t. kosher salt
½ C plus 2 T sugar
2 large eggs
1 C milk, whole or low-fat
1 C caned unsweetened coconut milk
2 C. sweetened shredded coconut
4 T. unsalted butter, diced
2 t. vanilla extract

Topping

2 ½ C heavy whipping cream, chilled
2 T and up to 1/3 C granulated sugar
1 t. vanilla extract
2/3 C sweetened shredded coconut

Instructions

Crust

Mince coconut then scrape into a large bowl. Add flour, sugar, and salt. Cut in cold butter. Drizzle cold water over and stir to combine. Cover and chill for at least 1 hour. Roll out dough and transfer to a 9-inch pie pan. Transfer pan to freezer; chill until crust is solid, about 20 minutes. Prick cold crust all over with a fork. Bake at 400°F for 30 minutes. Cool completely before using.

Filling

Reduce oven to 350°F. Spread coconut for topping on a large baking sheet and gently toast until edges are golden brown, 7 to 8 minutes. Set aside. Whisk flour, salt, sugar until combined. Whisk in eggs, then milk and coconut milk, followed by shredded coconut. Bring up to a simmer on medium heat, stirring. Stir until custard thickens, 4 to 7 minutes. Off the heat, whisk in butter and vanilla. Press plastic wrap against the surface of the custard, and chill in fridge until fully cool.

Topping

Whip cream, sugar (to taste) and vanilla, until firm enough that peaks hold their shape.

Fill crust with the cooled coconut pastry cream and smooth the top. Pipe or decoratively spoon whipped cream topping on top, then garnish with toasted coconut flakes. Use a vegetable peeler to shave chocolate curls all over.



Hunter Family
District 17

Vegan Gluten-Free Pumpkin Pie

Ingredients

Crust

2 c almond flour
2 T brown sugar
1/4 t salt
1 flax egg (mix 1 T flaxseed meal with 3 T water, let sit for 5 minutes)

Filling

1-1/3 c raw cashews, soaked (cover in boiling water, let sit for 2 hours, drain, rinse, drain)
1 c maple syrup
2 T brown sugar
15 oz canned pumpkin
1 t vanilla
3/8 t salt
1-1/4 t cinnamon
1/2 t ginger
1/4 cloves

Instructions

Soak cashews ahead of time. Preheat oven to 350° F.

Crust

In food processor, combine almond flour, brown sugar, salt, flax egg. Press mixture into pie plate.

Filling

Mix cashews, maple syrup, brown sugar, pumpkin, vanilla, salt, cinnamon, ginger, and cloves very well in food processor until very smooth.

Pour into crust. Bake at 350* for 45-55 minutes, until top looks puffy and brown.

Cool completely, chill for at least 2 hours before serving.



Smith Family

District 18

Pumpkin Pie

Ingredients

Pastry for 9-inch one-crust pie
16 oz canned pumpkin (not pie filling)
1 can sweetened condensed milk
2 eggs
1 tsp cinnamon
1/2 tsp salt
1/2 tsp ginger
1/2 tsp nutmeg

Instructions

Preheat oven to 425° F.

Mix all ingredients until smooth and well combined, by hand or with a mixer. Pour into a prepared pie pan. Bake in the oven on the bottom rack (helps keep the crust from getting overcooked) for 15 minutes. Reduce heat to 350° F and bake for an additional 30-40 minutes until filling is set on the bottom rack . If the crust still gets too dark, cover the edges with foil.

Cool completely on the counter before serving or refrigerating for later use.



Talley Family
District 11

Talley Family

District 11

Homeschooling has become a way of life for the Talley family. While Bruce (dad) grew up in Nampa and attended traditional brick-and-mortar schools, Audra (mom) grew up in a rural central Idaho community and was homeschooled K-12. When it came time for their kids to start school, Audra was committed to the homeschool journey and Bruce, ever supportive, jumped on board and they have never looked back.

While being homeschooled gave Audra a vision of the homeschool life, the execution of the day-to-day has been a learning experience. Each of her children have vastly different learning styles and personalities and Audra has learned, through trial and error, what works for their kids and their real life.

The Talley family is incredibly thankful that Idaho is among the least regulated states in the U.S. because it has given their family the chance to create a custom, privately funded education model that fits the entire family. Each family member appreciates that their lives, adventures, and family time are not dominated by a traditional school schedule. They participate in a local homeschool co-op where the kids take fun academic and creative classes, Audra teaches a writing class, and they all enjoy the supportive community of homeschoolers. They are also actively involved in their church where they volunteer for various ministries (including the homeschool group). The Talley family hopes, God willing, to graduate their three school-age kids from their homeschool.



Pumpkin Cheesecake

Ingredients

Crust

1 1/8 C graham cracker crumbs
1/2 t ginger
1/2 t cinnamon
1/4 C melted butter

Filling

24 oz. cream cheese at room temperature
2 1/2 C sugar
2 1/2 T. maple syrup
2 1/2 T. cognac
3/4 t ginger
3/4 t cinnamon
1/4 t nutmeg
3 eggs
1/4 C heavy cream
3/4 C pumpkin

Topping

1 1/2 C sour cream
1/2 of 1/3 C sugar
3/4 T. maple syrup
3/4 T. cognac

Instructions

Crust

Preheat oven to 425° F. Mix ingredients and form in springform pan. Bake 5 minutes.

Filling

Beat cream cheese until smooth and gradually add sugar. Beat until light and fluffy. Add syrup, cognac, ginger, cinnamon and nutmeg. Blend well. Add eggs one at a time and blend well. Add cream and pumpkin and mix well. Pour into crust. Bake at 325° F for 45 minutes then turn off the oven, leaving cheesecake inside. DO NOT OPEN OVEN. Leave inside for one hour. Remove from oven.

Topping

Preheat oven to 425° F. Blend all ingredients and pour over cheesecake. Bake 5-10 minutes. Allow cheesecake to cool to room temperature. Freezes well.



Vahsholtz Family
District 3

Vahsholtz Family

District 13

Our family chose to homeschool after realizing that two of our children needed a little extra attention. Our oldest, Bailey, has high-functioning autism and although he is brilliant, that wasn't coming through in a traditional classroom. Once we began to homeschool, Bailey was able to take off academically, socially, and emotionally. Because he was in his comfort zone all day, he was able to more successfully handle social situations. After being homeschooled from 7th through the 12th grade, Bailey earned a full-tuition scholarship from ISU where he is currently a junior majoring in chemistry and minoring in mathematics with a 4.0 GPA. Bailey has held offices in the ISU Chemistry Club, worked as a tutor in the ISU math lab, and has worked for a year with a professor doing research.

Our second son, Briston, graduated from our homeschool last year and is attending Boise Bible College. As a child, Briston had three surgeries to help correct speech delays. After several years of speech therapy, we felt that being at home and having a one-on-one learning environment would give him an opportunity to catch up. Briston received many scholarships to attend BBC and he is very excited to be pursuing a degree in preaching. Homeschooling gave Briston the education he needed to overcome all of his deficits and pursue a degree heavy in public speaking.

Our youngest daughter is still homeschooling and is taking advantage of dual-credit courses at CWI. She has had all of the same amazing social opportunities as her brothers. She has played sports, attended cotillion dances, participated in the yearbook class at our homeschool co-op as well as a wealth of other amazing opportunities.

We have enjoyed the amazing freedom homeschooling in the great state of Idaho has provided. The opportunities for homeschooling families in Idaho grow every year. We are truly blessed.



Lemon Velvet Cream Pie

Ingredients

Crust

1¼ cups graham cracker crumbs
5 Tbsp sugar
¼ cup butter, melted

Filling

1 tsp unflavored gelatin
2 Tbsp cold water
6 egg yolks
1½ (14-oz) cans sweetened condensed milk (2 cups total)
¼ cup heavy whipping cream
¼ tsp salt
¾ cup lemon juice

Topping

1 cup heavy whipping cream
¼ cup powdered sugar
1 tsp vanilla

Instructions

Preheat oven to 375° F.

Crust

Combine all ingredients and press against sides and bottom of springform pan. (I use a measuring cup to do this – works great!) Set aside.

Filling

In a small bowl soften gelatin in water 5 minutes. Heat in microwave for 14 seconds; set aside. In large bowl combine egg yolks and sweetened condensed milk. With an electric mixer, beat on high speed for 2 to 3 minutes until well combined. Beat in gelatin, whipping cream and salt on low speed. Add lemon juice and beat on low speed for 30 seconds. Pour into prepared crust. Bake 22 to 25 minutes or until center of pie looks set when gently shaken. Cool on wire rack 1 hour. Cover loosely and refrigerate at least 2 hours.

Topping

Place the heavy cream in a chilled mixing bowl. Whip until the whisk begins to leave tracks in the bowl. Add the sugar and vanilla and whip until the cream holds a medium peak. Spread on top of pie.



Mori Family
District 11

Mori Family District 11

We love our homeschool freedom! Idaho has always been home for us and can't think of a better place to teach, work and do life! Our family has home educated for the last thirteen years. During the last two of those years, a significant portion of our learning was on a double decker bus! Double Decker Espresso opened in December of 2018, a mobile coffee shop serving coffee and treats throughout the Treasure Valley. We are so blessed to get to say that.

Our family business has opened the door to sooo many learning opportunities for our six (Dad and Mama too) children! From the very beginning, our oldest son helped as we tore out the old and built the new. He is now a full time welder/fabricator (so helpful). Our next three have stepped into the role as talented baristas. Each working shift invites conversation from total strangers, requires the use of functional math skills, practice with multi-tasking in an often rushed setting, monitoring supplies and baking fresh goodies to share with our customers (1,500 cinnamon rolls this year and counting)...just to name a few.

Our children are not all on the bus every day. School does still happen around our dining room table, but what a joy and privilege to have the freedom to do what works for our family.

We feel so grateful for those who have gone before us, paving the path for home school rights in Idaho. In the times and days we live in, there is no other way we would do it! Bus number two landed from England in August. We are in the process of converting it into an Airbnb bus that will host those looking for a fun and unique place to stay. With a desire to do the work ourselves, let's just say we will have no shortage of learning opportunities around our home for.....wellalways!



Grandma's Lemon Meringue Pie

Ingredients

1 cup white sugar
2 tablespoons all-purpose flour
3 tablespoons cornstarch
¼ teaspoon salt
1 ½ cups water
2 lemons, juiced and zested
2 tablespoons butter
4 egg yolks, beaten

1 (9 inch) pie crust, baked
4 egg whites
6 tablespoons white sugar

Instructions

Preheat oven to 350° F.

Lemon Filling

In a medium saucepan, whisk together 1 cup sugar, flour, cornstarch, and salt. Stir in water, lemon juice and lemon zest. Cook over medium-high heat, stirring frequently, until mixture comes to a boil. Stir in butter. Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture. Whisk egg yolk mixture back into remaining sugar mixture. Bring to a boil and continue to cook while stirring constantly until thick. Remove from heat. Pour filling into baked pastry shell.

Meringue

In a large glass or metal bowl, whip egg whites until foamy. Add sugar gradually, and continue to whip until stiff peaks form. Spread meringue over pie, sealing the edges at the crust.

Bake in preheated oven for 10 minutes, or until meringue is golden brown.



This is a very fun recipe because Grandma makes it sweet and simple. This pie is thickened with cornstarch and flour in addition to egg yolks, and contains no milk.

McNish Family
District 21

Blueberry Sour Cream Meringue Pie

Ingredients

Crust

2 C sifted flour
2/3 C shortening
1/2 t. salt
1/2 t. baking powder
1 t. sugar
5 T. ice cold water

Filling

1 can of blueberry pie filling
1 small box of instant vanilla pudding
1 C of sour cream

Meringue Layer

3 room-temperature egg whites
1/8 t. salt
1/8 t. cream of tartar
6 T. sugar
1-2 drops of vanilla or almond extract (optional)

Instructions

Crust

Mix dry ingredients. Cut in shortening. Add water a tablespoon at a time. Roll dough on a floured surface to a circle 1/8 inch thick. Place the crust in a pie pan. Shape edges nicely. Prick crust with a fork several times. Bake in 425° F oven for 12-15 minutes until delicately browned.

Filling

Spread 1 can of blueberry pie filling onto cooled crust. Mix 1 small box of Instant Vanilla Pudding into 1 C of Sour Cream. It should spread easily and have a custard consistency. You can add a tablespoon or so of milk if it seems too thick. Gently spread this mixture over the blueberries.

Meringue Layer

Add salt to egg whites and beat until frothy, add cream of tartar and beat until frothy. Add sugar, a tablespoon at a time, beating well until mixture holds in stiff peaks. Add extract. Pile on top of the sour cream layer, pulling the meringue to the edge of the crust to seal the filling in. Bake in a 375° F oven 12-15 minutes, or until golden brown. Cool.

Once it is cooled, place the whole pie in the refrigerator for a couple hours, and then serve.



Patchin Family

District 15

Music

Homeschooled musicians especially love having an opportunity to perform their elegant classical music in the Capitol Rotunda. There's just something magical as the notes echo throughout the building.





Pumpkin Chocolate Chip Cupcakes

(Gluten Free, Egg Free, Dairy Free, Refined Sugar Free)

Ingredients

1/2 cup of vegan butter
1 1/4 cup of monk fruit sweetener
3 eggs worth of egg replacer
1 teaspoon vanilla extract
1 cup pumpkin puree
2 cups gluten-free flour
1/2 teaspoon Xanthan Gum
1/2 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon pumpkin pie spice
1/2 teaspoon ground cloves
1 teaspoons of cinnamon
1 cup of mini dairy-free, sugar-free chocolate chips

Instructions

Pre-heat oven to 350° F. Grease cupcake tins. Mix together the vegan butter and monk fruit. Then mix in the egg replacer, vanilla, and pumpkin.

In a separate bowl mix together the dry ingredients, including the flour, salt, baking soda, baking powder, pumpkin pie spice, and ground cloves.

Mix the dry ingredients into the wet ingredients. Fold in chocolate chips. Pour batter into prepared muffin tins to the top. Bake the muffins at 350° F for about 25 minutes, or until a toothpick inserted into the center comes out clean.

Vegan Cream Cheese Frosting

Ingredients

1/2 cup vegan butter
1 8-ounce container vegan cream cheese
3 - 5 cups powdered stevia or monk fruit

Instructions

Soften vegan butter. Use an electric mixer to combine softened vegan butter with vegan cream cheese. Add one cup of powdered monk fruit or stevia. Add more sweetener until desired sweetness and consistency.



We are so grateful for our homeschool freedoms to educate our children with food allergies to dairy, eggs, gluten, and nuts by keeping them safe, and teaching them how to cook and shop allergy-friendly. We are also grateful to our Veterans that give us the freedoms we have in America. Every year, my homeschooled children make pumpkin chocolate chip cupcakes and hand-made cards to hand out to our Veterans for Veteran's Day at our local skilled nursing facility.

Brouillard Family
District 21

Fudge Flummery

Ingredients

1/2 C strong brewed coffee, or 1 tsp. instant coffee powder dissolved in 1/2 C boiling water.
8 oz. bittersweet chocolate chips (or 1 1/3 C)
1 C graduated sugar
1 C butter
4 eggs

Instructions

Preheat oven to 350° F.

Prepare a 10 inch springform pan by lining it with parchment paper, that extends beyond the pan. Butter the parchment and inside ring of the pan.

In a small saucepan, combine coffee, chocolate, sugar and butter. Cook over medium heat until chocolate and butter are melted, stirring occasionally. Whisk in eggs. Combine well and pour into the prepared springform pan. Bake 30-40 minutes or until cake cracks round the sides and is crisp on top. Cool in pan. Run knife along edge of ring to loosen and remove ring. Cut into 16 pieces with a long knife, so you can press down without dragging the knife through the flummery. Lift flummery with parchment and wrap in foil. Refrigerate. May be frozen for future use.



Peters Family
District 14

