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Pastry

Plain Pastry

Assemble pastry ingredients. Follow step pictures, left, for preparing pastry.

For a single pie shell, one 8-inch double-crust pie, or 4 to 6 tart shells:

- 1 1/2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup shortening
- 4 to 5 tablespoons cold water

For one 9- or 10-inch double-crust pie, one 8- or 9-inch lattice-top pie, or 6 to 8 tart shells:

- 2 cups sifted all-purpose flour
- 1 teaspoon salt
- 3/4 cup shortening
- 5 to 7 tablespoons cold water

To bake pie shell for single-crust pie:

Transfer pastry to pie plate. Fit loosely onto bottom and sides. Trim 1/2 to 1 inch beyond edge; fold under and flute.

If baked pie shell is needed, prick bottom and sides well with a fork—no puffing as shell bakes. Bake in very hot oven (450°) till pastry is golden, 10 to 12 minutes. (Make cutouts from extra dough to trim filled pie. Bake on cooky sheet.)

If filling and crust are to be baked together, do not prick pastry. Pour in filling; bake as directed in pie recipe.

Wrap any extra dough in aluminum foil or several thicknesses of waxed paper; store in refrigerator till needed.

To make double-crust pie:

Prepare pastry as directed at left. Fit the lower crust in pie plate. Slash upper crust with your own design. Trim lower crust even with rim of pie plate, moisten the edge. Add top crust; trim 1/2 inch beyond edge; tuck it under edge of lower crust—this seals in juice. Crimp edge. Bake as directed in the pie recipe you are using.

Sift together flour and salt. Cut in shortening with pastry-blender or blending fork till pieces are size of small peas.

To make pastry extra tender and flaky, divide shortening in half. Cut in first half till mixture looks like corn meal. Then cut in remaining half till like small peas.

Sprinkle 1 tablespoon of the water over part of flour-shortening mixture. Gently toss with fork; push to one side of bowl.

Sprinkle next tablespoon water over dry part; mix lightly; push to moistened part at side. Repeat till all is moistened. Gather up with fingers; form into a ball. (For two-crust pie, divide dough for upper and lower crust. Form each in ball.)

On lightly floured surface, flatten ball slightly and roll 1/8 inch thick. If edges split, pinch together. Always roll spoke-fashion, going from center to edge of dough. Use light strokes.

To transfer pastry, roll it over rolling pin; unroll pastry over pie plate, fitting loosely onto bottom and sides.
Toppers for two-crust pies

**Woven Lattice Top:** Trim lower crust ½ inch beyond rim. Cut pastry strips ½ to ¾ inch wide, 12 inches long. Lay strips on pie at 1-inch intervals. Fold back alternate strips to help you weave crosswise strips over and under. Trim even with outer rim of pie plate. Dampen edge; fold lower crust over strips. Seal; crimp.

**Easy Lattice:** Cut dough in ¾-inch strips; twist half the strips and lay 1 inch apart across pie. Twist and place remaining strips in opposite direction in diamond pattern. Bind ends of strips into crust as you flute the edge.

**Speedy Spiral:** Cut long ¾-inch-wide strips; moisten ends; join. Twist strip; swirl in spiral from center, covering pie.

**Scalloped Edge:** Trim lower crust ½ inch beyond rim. Roll top crust so edges match lower crust. Cut slits; place on pie. Pinch edges together. Scallops: Cut with tip of teaspoon, bowl side down; mark with fork.

**Wedge Cutouts:** Serving is simple! First trim bottom crust even with edge of pie plate. Roll top crust in circle; cut in wedges with pastry cutter. Cut a design on each piece to keep from puffing. Place on pie. Seal rim edges with tines of fork.
Trims for a one-crust pie

**Fluted edge:** Trim pastry ½ inch beyond rim; fold under to make double edge.

Use a knife handle or your index finger to make the indentations. The thumb and index finger of your other hand are a wedge to push against to make the scallop around the knife handle. If you like, pinch curved edges into definite points.

**Spiral edge:** Trim bottom crust even with edge of pie plate. With sharp knife cut long strips of pastry ¾ inch wide (use ruler edge for straight lines).

Moisten rim of shell with water. Press end of strip to rim; hold in place with your left hand while twisting with right. Press spiral to rim each place they touch.

**Zigzag edge:** Trim pastry ½ to 1 inch beyond edge of pie plate; fold under to make plump rim of pastry.

Press dough between thumb and bent finger, pushing slightly forward on slant with finger and pulling back with thumb. Place thumb in dent left by finger; repeat around edge of pie shell.

**Meringue crisscrosses:** Use a pastry tube to decorate your favorite fruit pie.

Pipe on meringue in four rows as shown below. Then pipe on four more rows to make diamond-shaped “windows.” Then brown in the oven or broiler.

Another time try piping on whipped cream; chill pie till serving time.

**Crisscross edge:** Trim crust even with rim of the pie plate. Moisten edge.

Loosely interlace two ½-inch pastry strips around edge of pie; at each crossing, press part of strip that’s underneath against the rim of bottom crust. Keep strips flat—don’t twist or turn over; be careful not to pull or stretch.
How to make perfect meringue

Meringue (for 9-inch pie)

3 egg whites
½ teaspoon vanilla
½ teaspoon cream of tartar
6 tablespoons sugar

Beat egg whites with vanilla and cream of tartar till soft peaks form. (Whites will whip fluffier if they are at room temperature.) Gradually add sugar, beating till stiff and glossy and all sugar is dissolved—pictures 1 and 2.

Spread meringue over filling (at room temperature), sealing meringue to edges of pastry all around—see picture 3. This prevents shrinking.

Bake in moderate oven (350°) 12 to 15 minutes, or till peaks of meringue are golden brown.

Meringue for 8-inch pie: Use 2 egg whites, ½ teaspoon vanilla, ¼ teaspoon cream of tartar, and 4 tablespoons sugar. Follow the directions given in above recipe.
Oil Pastry

2 cups sifted all-purpose flour
1 1/2 teaspoons salt
1/2 cup salad oil
4 to 5 tablespoons cold water or milk

Sift together flour and salt. Pour salad oil and cold water or milk into measuring cup (but do not stir). Add all at once to the flour mixture. Stir lightly with fork. Form in ball; flatten slightly.

Roll between two 12-inch squares of waxed paper. (First dampen table slightly so paper won't slip.) When dough is rolled to edges of paper, it will be right thickness for crust. Peel off top sheet of paper and fit dough, paper side up, into pie plate. Remove paper. Finish pie shell, following directions, page 292, for single- or double-crust pies. Makes enough pastry for one 8- or 9-inch double-crust pie.

Pat-a-pie Oil Pastry

Into 8- or 9-inch pie plate, sift together 2 cups sifted all-purpose flour, 2 teaspoons sugar, and 1 1/4 teaspoons salt. With fork, whip together 1/2 cup salad oil and 3 tablespoons milk; pour over flour mixture.

Mix with fork till all flour is dampened. Reserve about 1/3 of dough for top "crust."

Press remaining dough evenly against bottom and sides of pie plate. Crimp edges. Fill with a fruit filling. For top "crust," crumble reserved dough. Sprinkle over filling. Bake as directed in fruit-pie recipe.

Coconut Crust

Toast one 3 1/2-ounce can (11 1/2 cups) flaked coconut at 350° about 10 minutes, stirring often for even browning. Cool. Generously butter bottom and sides of 9-inch pie plate. Sprinkle with the toasted coconut and press firmly.

Corn-flake Crust

Combine 1 cup crushed corn flakes or crisp rice cereal, or corn-flake crumbs, with 1/4 cup sugar and 1/2 cup melted butter. Press firmly in 9-inch pie plate. Chill.

Neat trick for graham-cracker or cooky crust: Heap crust mixture in 9-inch pie plate; now press an 8-inch pie plate into crumbs. Crust will shape itself evenly.

Crumb Crusts

Graham-cracker Crust: Combine 1 1/2 cups (18 crackers) fine graham-cracker crumbs, 1/4 cup sugar, and 1/2 cup melted butter or margarine. Mix well. Press firmly in unbuttered 9-inch pie plate. Bake in moderate oven (375°) about 8 minutes or till edge is lightly browned. Cool.

If you prefer an unbaked crust, chill crust till set about 45 minutes; then add filling.

*For crumbs in a jiffy, buzz graham crackers in your blender for a few seconds. Or use packaged graham-cracker crumbs.

Vanilla-wafer Crust: Combine 1 1/4 cups fine vanilla- or chocolate-wafer crumbs (about 38 wafers) with 1/2 cup melted butter or margarine. Press firmly against bottom and sides of buttered 9-inch pie plate. Chill in refrigerator until set.

Gingersnap Crust: Mix 1 1/2 cups fine gingersnap crumbs (about 24 gingersnaps) and 1/4 cup soft butter until well mixed. Press into bottom and sides of buttered 9-inch pie plate. Bake in moderate oven (375°) about 8 minutes. Cool.

Zwieback Crust: Combine 1 cup zwieback crumbs, 1/4 cup confectioners' sugar, and 2 tablespoons melted butter or margarine. Press mixture in buttered 8-inch pie plate. Chill until set.
Meringue Shell

3 egg whites
1 teaspoon vanilla
¼ teaspoon cream of tartar
Dash salt

1 cup sugar

OVEN 275°

Have egg whites at room temperature. Add vanilla, cream of tartar, and salt. Beat till frothy. Gradually add sugar, a small amount at a time, beating till very stiff peaks form and sugar is dissolved.

Cover cooky sheet with plain ungreased paper. Using a 9-inch round cake pan as guide, draw a circle on the paper. Spread meringue over circle; shape into shell with back of spoon, making bottom ½ inch thick and mounding around edge to make sides 1⅜ inches high. Bake in very slow oven (275°) 1 hour. Turn off heat and let dry in oven (door closed) at least 2 hours.

Individual Meringue Shells

Make meringue as above. Cover cooky sheet with plain ungreased paper. Draw eight 3½-inch circles; spread each with about ⅓ cup meringue. Shape with spoon to make shells. Bake in very slow oven (275°) 1 hour. For crisper meringues, turn off heat; let dry in oven (door closed) about 1 hour.

Pretty meringue shell: Cover cooky sheet with heavy paper; on it draw a circle, using round cake pan as your guide. Spread meringue (stiff but still glossy) inside circle, building up sides. With back of teaspoon, ripple the edge.

Tart Shells

Mix pastry; roll to ⅛ inch. Cut in 5- or 6-inch circles. Fit pastry into tart pans, pressing out air bubbles. Trim pastry ¼ inch beyond edge; turn under and flute. Prick bottom and sides well. (Or fit 5-inch pastry circles over inverted custard cups; pinch together 4 corners; prick well.)

Bake in very hot oven (450°) about 10 to 12 minutes or till pastry is golden.

Perfect Apple Pie

6 or 7 tart apples*
⅔ to 1 cup sugar
2 tablespoons all-purpose flour
⅓ to 1 teaspoon cinnamon
Dash nutmeg
Dash salt
Pastry for 2-crust 9-inch pie
2 tablespoons butter

OVEN 400°

Pare apples and slice thin. Combine sugar, flour, spices, and salt; mix with apples. Line 9-inch pie plate with pastry, fill with apple mixture; dot with butter. Adjust top crust; sprinkle with sugar for sparkle. Bake in hot oven (400°) 50 minutes or till done.

*Or save time by using two No. 2 cans (5 cups) sliced pie apples, drained.

Red-hot Apple Pie: Omit cinnamon and nutmeg in recipe above. Combine 3 tablespoons red cinnamon candies with sugar mixture.

Apple Crumb Pie

5 to 7 tart apples or two No. 2 cans (5 cups) sliced pie apples, drained
1 9-inch unbaked pastry shell
1 cup sugar
1 teaspoon cinnamon
½ cup sugar
⅔ cup enriched flour
⅓ cup butter
or margarine

OVEN 400°

Pare apples; cut in eighths. Arrange in unbaked pie shell. Mix ½ cup sugar with the cinnamon; sprinkle over apples.

Mix ½ cup sugar with the flour; cut in butter till crumbly. Sprinkle over apples. Bake in hot oven (400°) 40 minutes or till done. Cool. Spoon whipped cream atop; sprinkle with cinnamon-sugar mixture.
Old-fashioned Cherry Pie

1 cup sugar
\(\frac{1}{4}\) cup all-purpose flour
\(\frac{1}{2}\) cup juice from cherries
3 cups drained, canned, pitted tart red cherries
1 tablespoon soft butter
4 drops almond extract
Pastry for 9-inch lattice-top pie

OVEN 450°

Combine sugar, flour, and \(\frac{1}{4}\) teaspoon salt; stir in juice. Cook and stir over medium heat till thick; cook 1 minute longer. Add cherries, butter, extract, and 10 drops red food coloring. Let stand; make pastry.

Line 9-inch pie plate with pastry; fill. Top with lattice crust. Flute edges. Bake in very hot oven (450°) 10 minutes. Reduce heat to 350° and bake about 45 minutes more.

Red Cherry Pie

\(\frac{3}{4}\) cup juice from cherries
\(\frac{3}{4}\) cup sugar
1\(\frac{1}{2}\) tablespoons quick-cooking tapioca
2\(\frac{1}{2}\) cups drained, canned, pitted tart red cherries
3 or 4 drops almond extract
Few drops red food coloring
Pastry for 9-inch lattice-top pie
1 tablespoon butter

OVEN 450°

Combine juice, sugar, tapioca, cherries, extract, food coloring, and dash salt; let stand 20 minutes. Line 9-inch pie plate with pastry; fill with cherry mixture. Dot with butter. Adjust lattice crust; crimp edge high. Bake at 450° for 15 minutes. Reduce heat to 375°; bake about 45 minutes more.

Red Raspberry-Cherry Pie

1\(\frac{1}{2}\) cups sugar
3 tablespoons quick-cooking tapioca
2 cups fresh red raspberries
1 cup pitted tart red cherries
1 teaspoon lemon juice
Pastry for two-crust 9-inch pie
1 tablespoon butter

OVEN 400°

Combine sugar, tapioca, and dash salt. Mix in fruits and lemon juice. Let stand 20 minutes. Spoon into 9-inch pastry-lined pie plate; dot with butter. Adjust top crust; flute edge. Bake at 400° 50 minutes or till done.

Cherry Pie Supreme

\(\frac{1}{2}\) to \(\frac{3}{4}\) cup sugar
2\(\frac{1}{2}\) tablespoons cornstarch
Dash salt
1 cup juice from cherries
1 tablespoon butter or margarine
6 to 8 drops almond extract
4 cups thawed, drained, frozen pitted tart red cherries
Pastry for 9-inch lattice-top pie

OVEN 425°

In saucepan, combine sugar, cornstarch, and salt. Gradually add cherry juice, stirring till smooth. Cook and stir till thick and clear. Add butter and extract. Cool.

Line 9-inch pie plate with pastry. Add cherries to cooled cornstarch mixture; pour into pastry-lined pie plate. Top with lattice crust; crimp edges high. Fold strip of aluminum foil loosely around edge of pie. Bake in hot oven (425°) about 40 minutes. Remove foil 10 minutes before end of baking.

Fresh cherries: Combine 3 cups pitted sour cherries, 1 to 1\(\frac{1}{2}\) cups sugar, \(\frac{1}{4}\) cup all-purpose flour, and dash salt. Put in 8-inch pastry-lined pie plate. Dot with 2 tablespoons butter or margarine. Adjust lattice top; flute edges. Cover edge loosely with aluminum foil. Bake as above.

Cherry-Peach Pie

1 No. 2 can (2\(\frac{1}{2}\) cups) pitted tart red cherries
1 1-pound can (2 cups) sliced peaches
\(\frac{3}{4}\) cup sugar
\(\frac{3}{4}\) cup all-purpose flour
\(\frac{1}{4}\) teaspoon salt
2 tablespoons butter or margarine
4 drops almond extract
Pastry for 9-inch lattice-top pie

OVEN 450°

Drain cherries and peaches, reserving \(\frac{1}{2}\) cup of cherry liquid. Combine sugar, flour, and salt; stir in cherry juice. Cook and stir over medium heat till thick; cook 1 minute longer. Add fruits, butter, almond extract, and few drops red food coloring. Let stand while preparing pastry.

Line 9-inch pie plate with pastry. Fill. Moisten edge; top with lattice crust; flute edges. Bake in very hot oven (450°) 10 minutes. Reduce heat to 350° and bake 40 to 45 minutes longer or till bubbly in center.
Basic Berry Pie
Pastry for two-crust 9-inch pie
3 cups fresh berries
2 cups sugar
2 tablespoons cornstarch or 4 tablespoons flour
1 tablespoon butter

Oven 400°

Line 9-inch pie plate with pastry; fill with berries. Mix sugar, cornstarch, and dash salt; sprinkle over. Dot with butter; adjust top crust. Bake at 400° for 40 to 50 minutes.

Blueberry Pie
Line 9-inch pie plate with pastry. Combine 4 cups fresh blueberries with 3/4 to 1 cup sugar, 3 tablespoons flour, 1/2 teaspoon grated lemon peel, and dash salt. (Like spice? Add 1/2 teaspoon each cinnamon and nutmeg.) Fill pie shell. Sprinkle with 1 to 2 teaspoons lemon juice; dot with 1 tablespoon butter. Adjust top crust. Bake in hot oven (400°) for 35 to 40 minutes. Serve warm.

Glazed Blueberry Pie
1 3-ounce package cream cheese
1 9-inch baked pastry shell
4 cups fresh blueberries
1/2 cup water
3/4 cup sugar
2 tablespoons cornstarch
2 tablespoons lemon juice

Soften cream cheese; spread in bottom of cooled pie shell. Fill with 3 cups berries. Combine 1 cup blueberries and the water; bring just to boiling, reduce heat, and simmer 2 minutes. Strain, reserving juice (about 1/2 cup). Combine sugar and cornstarch; gradually add reserved juice. Cook, stirring constantly, till thick and clear. Cool slightly; add lemon juice. Pour over berries in pastry shell. Chill. Trim with pastry daisies.* Serve with whipped cream.

*Cut daisies from pastry scraps; bake in very hot oven (450°) for 3 to 4 minutes.

Orange Pastry
Substitute orange juice for the water in recipe for Plain Pastry, page 292.

Rhubarb Cream Pie
Combine 1 1/2 cups sugar, 1/4 cup all-purpose flour, and 3/4 teaspoon nutmeg. Beat into 3 slightly beaten eggs. Add 4 cups 1-inch slices rhubarb (1 pound).

Line 9-inch pie plate with pastry; fill. Dot with 2 tablespoons butter or margarine. Top with lattice crust; flute edge. Bake in hot oven (400°) for 50 to 60 minutes. Cool.

Concord-grape Pie
1 1/2 pounds (4 cups) Concord grapes
1 cup sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
1 tablespoon lemon juice
1 1/2 tablespoons butter, melted
1 9-inch unbaked pastry shell

Crumb Topping

Oven 400°

Slip skins from grapes; set skins aside. Bring pulp to boiling point; reduce heat, and simmer 5 minutes. Press through sieve to remove seeds. Add skins.

Combine sugar, flour, and salt. Add lemon juice, butter, and grape pulp. Pour into pastry-lined pie plate.

Top with Crumb Topping: Sift 1/2 cup flour with 1/4 cup sugar. Cut in 1/8 cup butter till crumbly. Sprinkle over pie. Bake in hot oven (400°) for 40 minutes.

Fresh Gooseberry Pie
3 cups fresh gooseberries
1 1/2 cups sugar
3 tablespoons quick-cooking tapioca
1/4 teaspoon salt
Pastry for two-crust 9-inch pie
2 tablespoons butter or margarine

Oven 450°

Crush 1/2 cup of the gooseberries; combine with sugar, tapioca, and salt. Add the whole berries. Cook and stir till mixture thickens. Line 9-inch pie plate with pastry; fill. Dot with butter. Adjust top crust.

Bake in very hot oven (450°) for 10 minutes; reduce temperature to 350° and bake about 30 minutes longer or till crust is done. Serve slightly warm.
Homemade Mincemeat Pie

2 pounds beef neck
1 pound suet
4 pounds tart apples
4 cups sugar
2 pounds currants
3 pounds seedless raisins
½ pound citron, cut fine
Juice and grated peel of 2 oranges
Juice and grated peel of 2 lemons
1 pint fruit juice or cider
1 tablespoon salt
1 ½ teaspoons grated nutmeg
½ teaspoon mace

Simmer beef in water to cover until tender, about 3 hours. Cool; put through coarse blade of food chopper with suet and apples. Add other ingredients; mix. Simmer 1 hour. Use 2 cups for 8-inch pie. Fill pastry-lined piepan and adjust top crust. Bake in very hot oven (450°) about 35 minutes.

Mincemeat Pie

2 cups prepared mincemeat or
1 9-ounce package
2 cups thinly sliced pared tart apples
¼ teaspoon grated lemon peel
Pastry for 2-crust 8-inch pie

If using packaged mincemeat, prepare according to package directions.

Combine prepared mincemeat, apples, and the grated lemon peel. Line 8-inch pie plate with pastry; pour in filling. Adjust top crust and crimp edges. With cooky cutter or knife, cut design in crust. Sprinkle lightly with sugar. Bake in hot oven (400°) about 35 minutes. Serve warm.

Raisin Crisscross Pie

In saucepan combine 1 cup brown sugar, 3 tablespoons cornstarch, 1 ½ cups water, 2 cups seedless raisins, 1 teaspoon shredded orange peel, ½ teaspoon shredded lemon peel, ½ cup orange juice, and 3 tablespoons lemon juice.

Cook, stirring constantly, over medium heat until thick. Add ¾ cup broken California walnuts. Pour into pastry-lined 9-inch pie plate. Moisten edge; adjust lattice crust; flute edge. Brush lattice top with milk; sprinkle with sugar. Bake in hot oven (400°) about 40 minutes.

Peach Pie

Pastry for 9-inch lattice-top pie
¾ cup sugar
3 tablespoons all-purpose flour
¼ teaspoon nutmeg or cinnamon
Dash salt
5 cups sliced fresh peaches
2 tablespoons butter or margarine

Line 9-inch pie plate with pastry. Combine sugar, flour, spice, and salt. Add to peaches; mix lightly. Fill shell. Dot with butter. (Dash with extra spice, if desired.) Adjust lattice crust; crimp edges. Bake in hot oven (400°) 40 to 45 minutes or till done. Serve warm with cream or ice cream.

Golden Peach Pie

2 1-pound cans sliced peaches
½ cup sugar
2 tablespoons all-purpose flour
¼ teaspoon nutmeg
Dash salt
2 tablespoons butter or margarine
1 tablespoon lemon juice
½ teaspoon shredded orange peel
½ teaspoon almond extract
Pastry for 9-inch lattice-top pie

Drain peaches, reserving ½ cup of the syrup. (You should have about 2½ cups drained peaches.) Combine sugar, flour, nutmeg, and dash salt. Add reserved syrup. Cook, stirring constantly, till mixture thickens.

Add butter, lemon juice, peel, almond extract, then peaches. Pour into pastry-lined 9-inch pie plate. Moisten edge. Adjust lattice crust; Seal; flute edge. Bake in hot oven (400°) 40 to 45 minutes. (If pie browns too fast, fold strip of foil loosely around edge.) Serve warm.

Peach Perfection Tarts

Drain one No. 2 ½ can (3 ½ cups) sliced cling peaches, reserving ¼ cup syrup. Prepare one 5- or 3 ½-ounce package vanilla pudding according to package direction, but using the reserved syrup and 1 ½ cups milk as the liquid. Chill; beat smooth.

Strawberry Cream Pie

1 9-inch baked pastry shell
½ cup sliced blanched almonds, toasted
1 recipe Cream Filling (below)
2½ cups fresh strawberries
• • •
½ cup water
¾ cup sugar
2 teaspoons cornstarch
Few drops red food coloring


Crush remaining ½ cup berries; add water; cook 2 minutes; sieve. Mix sugar and cornstarch; gradually stir in berry juice. Cook and stir till thick and clear. Tint to desired color with food coloring. Cool slightly; pour over halved strawberries. Keep refrigerated till serving time. Pass whipped cream, if desired.

Cream Filling: Mix 1 ½ cup sugar, 3 tablespoons cornstarch, 3 tablespoons all-purpose flour, and ½ teaspoon salt. Gradually stir in 2 cups milk.

Stirring constantly, bring to a boil; reduce heat and cook and stir till thick. Stir a little of hot mixture into 1 slightly beaten egg; return to remaining hot mixture. Bring just to boiling, stirring constantly. Cool, then chill mixture.

Beat well; fold in ½ cup whipped cream, whipped, and 1 teaspoon vanilla.

Strawberry-Rhubarb Pie

1 ½ cups sugar
¼ cup all-purpose flour
¼ teaspoon salt
¼ teaspoon nutmeg
• • •
3 cups ½-inch pieces rhubarb
1 cup sliced strawberries
Pastry for 2-crust 9-inch pie
1 tablespoon butter
or margarine

Combine sugar, flour, salt, and nutmeg. Add fruit, mixing well; let stand 20 minutes. Spoon into 9-inch pastry-lined pie plate. Dot with butter. Moisten edge; adjust top crust; flute edge.

Bake in hot oven (400°) about 40 to 45 minutes or till done. Serve slightly warm.

Pear Cheese Pie

1 1-pound can (2 cups) pear halves, well drained
1 9-inch Graham-cracker Crust
2 well-beaten egg yolks
1 8-ounce package cream cheese
1 cup dairy sour cream
½ teaspoon grated lemon peel
1 teaspoon lemon juice
½ cup sugar
1 tablespoon all-purpose flour
½ teaspoon salt
½ teaspoon nutmeg
2 egg whites
¼ teaspoon cream of tartar
¼ cup sugar

Oven 375°

Slice pears into Graham-cracker Crust. Combine egg yolks and softened cream cheese; beat smooth. Blend in sour cream, lemon peel, and juice. Combine ½ cup sugar, flour, salt, and nutmeg; add to cheese mixture; mix well. Pour over pears. Bake at 375° about 25 minutes or till just set.

Meanwhile beat egg whites with cream of tartar until frothy. Gradually add ¼ cup sugar, beating till stiff peaks form. Spread meringue over filling, sealing to edges of crust. Continue baking 10 minutes longer or until meringue is golden brown.

Marmalade Plum Pie

2 pounds fresh Italian prunes,
quartered and pitted (3 cups)
½ cup water
¾ cup sugar
2 tablespoons cornstarch
¼ teaspoon salt
½ cup chopped California walnuts
2 tablespoons butter or margarine
Pastry for 9-inch 2-crust pie
½ cup orange
marmalade

Oven 425°

Combine prunes and water; bring to boiling and cook 3 to 4 minutes. Combine sugar, cornstarch, and salt; stir into prune mixture. Cook slowly till thick and clear, stirring constantly; remove from heat. Stir in nuts and butter; cool.

Line 9-inch pie plate with pastry; spread bottom with orange marmalade. Fill with prune mixture. Adjust top crust; flute edge. Bake in hot oven (425°) 30 to 35 minutes.
Pointers for Pumpkin Pie

Fill your pie shell at the oven—mix filling in pitcher-bowl for neat pouring. No spills, no splatters on the crust!

**Big-scallop Edge:** When lining pie plate with pastry, leave ⅛ inch of pastry hanging over rim. Roll it under, so you have a high, narrow edge of dough on rim. Be sure pastry edge is even all around.

With flat part of left thumb, press edge between thumb and forefinger of right hand. Again with left thumb, pat along inner curve of same scallop, making it about 1½ inches wide. Repeat around edge of pie; where scallops join, pinch to a point.

Pumpkin Pie

1 ½ cups canned or mashed cooked pumpkin
¾ cup sugar
½ teaspoon salt
1 to 1 ¼ teaspoons cinnamon
½ to 1 teaspoon ginger
¼ to ½ teaspoon nutmeg
¼ to ½ teaspoon cloves
3 slightly beaten eggs
1 ⅓ cups milk
1 6-ounce can evaporated milk
1 9-inch unbaked pastry shell

Thoroughly combine the pumpkin, sugar, salt, and spices. Blend in eggs, milk, and evaporated milk. Pour into unbaked pastry shell (have edges crimped high—filling is generous). Bake in hot oven (400°) 50 minutes, or until knife inserted halfway between center and outside comes out clean. Cool.

Honey Tarts

Beat 2 eggs. Blend in ½ cup honey, ¼ cup sugar, ¼ teaspoon salt, 1 teaspoon vanilla, and ⅛ cup broken pecans.

Pour into 4 to 6 unbaked pastry tart shells. Bake in hot oven (400°) 15 to 18 minutes.
**Custard Pie**

1 9-inch unbaked pastry shell  
4 slightly beaten eggs  
$rac{3}{4}$ cup sugar  
$rac{1}{4}$ teaspoon salt  
$rac{1}{2}$ teaspoon vanilla  
$rac{1}{2}$ teaspoon almond extract  
21/2 cups milk, scalded  
Nutmeg

Oven 400°F

Chill pie shell while making filling. Blend eggs, sugar, salt, vanilla, and almond extract. Gradually stir in scalded milk. Pour into pie shell. Sprinkle with nutmeg.

Bake in hot oven (400°F) 25 to 30 minutes or till knife inserted halfway between outside and center of custard comes out clean. Cool on cooling rack 15 to 30 minutes; then chill in refrigerator.

**Southern Pecan Pie**

3 eggs  
$rac{3}{4}$ cup sugar  
1 cup dark corn syrup  
$rac{1}{2}$ cup melted butter or margarine  
1 cup pecan halves  
1 9-inch unbaked pastry shell

Oven 350°F

Beat eggs thoroughly with sugar, dash salt, corn syrup, and melted butter. Add pecans. Pour into unbaked pastry shell.

Bake in moderate oven (350°F) 50 minutes or till knife inserted halfway between outside and center of filling comes out clean. Cool.

**Pumpkin Pecan Pie**

3 slightly beaten eggs  
1 cup canned or mashed cooked pumpkin  
1 cup sugar  
$rac{3}{4}$ cup dark corn syrup  
1 teaspoon vanilla  
$rac{1}{2}$ teaspoon cinnamon  
$rac{1}{4}$ teaspoon salt  
1 unbaked 9-inch pastry shell  
1 cup chopped pecans

Oven 350°F

In small mixing bowl, combine first 7 ingredients; mix well. Pour into unbaked pastry shell. Top with chopped pecans. Bake in moderate oven (350°F) about 40 minutes or till knife inserted halfway between center and edge comes out clean. Chill; serve topped with whipped cream.

**Raisin Cream Pie**

3 beaten eggs  
1 cup sugar  
$rac{3}{4}$ teaspoon cinnamon  
$rac{1}{2}$ teaspoon nutmeg  
$rac{1}{4}$ teaspoon salt  
2$rac{1}{2}$ tablespoons lemon juice  
2 tablespoons melted butter or margarine

1 cup seedless raisins  
$rac{1}{2}$ cup broken California walnuts  
1 unbaked 8-inch pastry shell

Oven 375°F

Combine eggs, sugar, spices, salt, lemon juice, and butter. Stir in raisins and nuts. Pour into pastry lined pie plate. Bake in moderate oven (375°F) 30 minutes or till set in center. Cool.

**Tropical Pie**

1 cup sugar  
$rac{3}{4}$ cup cornstarch  
$rac{3}{4}$ teaspoon salt  
1 cup unsweetened pineapple juice  
$rac{3}{4}$ cup orange juice  
1 tablespoon lemon juice  
5 slightly beaten egg yolks  
1 tablespoon butter or margarine  
1 teaspoon vanilla

2 stiff-beaten egg whites  
1 baked 9-inch pastry shell  
1 recipe Meringue

Oven 350°F

In saucepan combine sugar, cornstarch, and salt. Blend in fruit juices. Bring to boil over medium heat, stirring constantly. Cook and stir 2 minutes. Remove from heat.

Stir small amount hot mixture into egg yolks; return to hot mixture. Bring to boiling and cook 1 minute, stirring constantly. Remove from heat. Add butter and vanilla. Cool till just slightly warm.

Fold in stiff-beaten egg whites. Pour into cooled shell. Spread meringue over filling, sealing to edges of pastry. Bake in moderate oven (350°F) 12 to 15 minutes or till meringue is golden brown. Cool pie thoroughly.

**Meringue:** Beat 3 egg whites, $rac{1}{4}$ teaspoon cream of tartar, and $rac{1}{2}$ teaspoon vanilla till soft peaks form. Gradually add 6 tablespoons sugar, beating till stiff peaks form and all sugar is dissolved.
Vanilla Cream Pie

¼ cup sugar
⅜ cup all-purpose flour
or 3 tablespoons cornstarch
¼ teaspoon salt
2 cups milk
3 slightly beaten egg yolks
2 tablespoons butter or margarine
1 teaspoon vanilla
1 9-inch baked pastry shell
1 recipe Meringue

In saucepan, combine sugar, flour, and salt; gradually stir in milk. Cook and stir over medium heat till mixture boils and thickens. Cook 2 minutes longer. Remove from heat.

Stir small amount hot mixture into yolks; return to hot mixture; cook 2 minutes, stirring constantly. Remove from heat. Add butter and vanilla; cool to room temperature. (To prevent a crust from forming, put clear plastic wrap or waxed paper directly on top, touching surface of the hot pudding clear to sides of bowl.) Pour into baked pastry shell.

Meringue: Beat 3 egg whites with ¼ teaspoon cream of tartar and ½ teaspoon vanilla till soft peaks form. Gradually add 6 tablespoons sugar, beating till stiff peaks form and all sugar is dissolved. Spread atop pie, sealing to pastry. Bake in moderate oven (350°) about 12 to 15 minutes, or till meringue is golden. Cool.

Banana Cream Pie

Slice 3 bananas into cooled 9-inch pastry shell; top with Vanilla Cream Pie filling and Meringue. Bake as directed.

Butterscotch Pie

Substitute brown sugar for granulated sugar in filling for Vanilla Cream Pie. Increase butter to 3 tablespoons.

Chocolate Cream Pie

In Vanilla Cream Pie filling, increase sugar to 1 cup. Chop two 1-ounce squares unsweetened chocolate; add with milk.

Coconut Cream Pie

Add 1 cup flaked coconut to Vanilla Cream Pie filling. Sprinkle ½ cup coconut over meringue before browning.

Lemon Meringue Pie

1 ½ cups sugar
3 tablespoons cornstarch
3 tablespoons all-purpose flour
Dash salt
1 ½ cups hot water
3 slightly beaten egg yolks
½ teaspoon grated lemon peel
2 tablespoons butter or margarine
¼ cup lemon juice
1 9-inch baked pastry shell
3 egg whites
1 teaspoon lemon juice
6 tablespoons sugar

In saucepan mix 1 ½ cups sugar, cornstarch, flour, and salt. Gradually blend in water. Bring to boiling over high heat, stirring constantly. Reduce heat to medium; cook and stir 8 minutes more. Remove from heat.

Stir small amount hot mixture into egg yolks; return to hot mixture. Bring to a boil over high heat, stirring constantly. Reduce heat to low; cook and stir 4 minutes longer. Remove from heat. Add lemon peel and butter. Gradually stir in ¼ cup lemon juice. Cover entire surface with clear plastic wrap; cool 10 minutes. Now pour into cooled pastry shell. Cool to room temperature (about 1 hour).

For meringue, beat egg whites with 1 teaspoon lemon juice till soft peaks form. Gradually add 6 tablespoons sugar, beating till stiff peaks form and sugar is dissolved. Spread meringue over filling, sealing to edges of pastry. Bake in moderate oven (350°) 12 to 15 minutes or till meringue is golden. Cool thoroughly before serving.

Pumpkin Meringue Pie

In saucepan, mix ¼ cup sugar, 3 tablespoons cornstarch, ½ teaspoon salt, 1 teaspoon cinnamon, ¼ teaspoon nutmeg, ⅛ teaspoon ginger, and ¼ teaspoon cloves.

Gradually stir in 1 cup canned or mashed cooked pumpkin and 2 cups milk. Cook, stirring constantly, till mixture thickens and comes to boiling. Cook 2 minutes longer; remove from heat.

Stir small amount hot mixture into 3 slightly beaten egg yolks; return to hot mixture. Cook and stir 2 minutes. Cool to room temperature. Pour into cooled pastry shell. Spread with Meringue (as for Vanilla Cream Pie), sealing meringue to edge of pastry. Bake in moderate oven (350°) 12 to 15 minutes. Cool thoroughly before cutting.
Lemon Chiffon Pie

1 envelope (1 tablespoon) unflavored gelatin
$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ teaspoon salt
4 egg yolks
$\frac{1}{4}$ cup lemon juice
$\frac{1}{4}$ cup water
1 teaspoon grated lemon peel
4 egg whites
$\frac{1}{2}$ cup sugar
1 9-inch baked pastry shell
$\frac{1}{2}$ cup whipping cream, whipped

Thoroughly mix gelatin, $\frac{1}{2}$ cup sugar, and salt in saucepan. Beat together egg yolks, lemon juice and water; stir into gelatin mixture. Cook and stir over medium heat just till mixture comes to boiling. Remove from heat; stir in lemon peel. Chill, stirring occasionally, till mixture is partially set.

Beat egg whites till soft peaks form. Gradually add $\frac{1}{2}$ cup sugar, beating to stiff peaks; fold in gelatin mixture.

Pile in cooled baked pastry shell. Chill until firm. Spread with sweetened whipped cream before serving. Or cream may be folded into filling with egg whites.

Raspberry Chiffon Pie

1 10-ounce package frozen red raspberries, thawed
1 3-ounce package raspberry-flavored gelatin
$\frac{3}{4}$ cup hot water
2 tablespoons lemon juice
$\frac{1}{2}$ cup whipping cream, whipped
Dash salt
2 egg whites
$\frac{1}{4}$ cup sugar
1 9-inch baked pastry shell

Drain raspberries and add water to syrup to make $\frac{2}{3}$ cup. Dissolve gelatin in $\frac{3}{4}$ cup hot water; add lemon juice and raspberry syrup. Chill till partially set. Beat mixture till soft peaks form.

Fold in raspberries and whipped cream. Add salt to egg whites; beat till soft peaks form. Add sugar gradually, beating till stiff peaks form. Fold egg whites into raspberry mixture. Pour into cooled baked pastry shell (have edges crimped high—filling is generous). Chill till set.

Citrus Chiffon Pie

1 envelope (1 tablespoon) unflavored gelatin
$\frac{1}{2}$ cup sugar
Dash salt
4 egg yolks
$\frac{1}{2}$ cup lemon juice
$\frac{1}{2}$ cup orange juice
$\frac{1}{4}$ cup water
$\frac{1}{2}$ teaspoon grated lemon peel
$\frac{1}{2}$ teaspoon grated orange peel
4 egg whites
$\frac{1}{2}$ cup sugar
1 9-inch baked pastry shell

Thoroughly mix gelatin, $\frac{1}{2}$ cup sugar, and salt in saucepan. Beat together egg yolks, fruit juices, and water; stir into gelatin mixture. Cook and stir over medium heat just till mixture comes to boiling. Remove from heat; stir in peels. Chill, stirring occasionally, till mixture mounds slightly when dropped from a spoon. Beat egg whites till soft peaks form. Gradually add $\frac{1}{2}$ cup sugar, beating to stiff peaks; fold in gelatin mixture. Pile into cooled baked pastry shell. Chill till firm. Trim with whipped cream and thin quartered orange slices.

Strawberry Chiffon Pie

1 pint fresh strawberries
$\frac{1}{4}$ cup sugar
1 envelope (1 tablespoon) unflavored gelatin
$\frac{1}{4}$ cup cold water
$\frac{1}{4}$ cup hot water
1 tablespoon lemon juice
Dash salt
$\frac{1}{2}$ cup whipping cream, whipped
2 egg whites
$\frac{1}{4}$ cup sugar
1 9-inch Graham-cracker Crust

Crush strawberries (makes 1$\frac{1}{4}$ cups); cover with $\frac{1}{2}$ cup sugar; let stand 30 minutes. Soften gelatin in cold water; dissolve in hot water. Cool. Add strawberries, lemon juice, and salt. Chill till mixture mounds when spooned. Fold in whipped cream.

Beat egg whites to soft peaks; gradually add $\frac{1}{4}$ cup sugar, beating till stiff peaks form. Fold into strawberry mixture. Pour into crust. Chill firm. Top with more whipped cream and strawberries.
Chocolate Chiffon Pie

1 envelope unflavored gelatin
1/4 cup cold water
2 1-ounce squares unsweetened chocolate
1/4 cup water
3 egg yolks
1/4 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla
1/2 cup sugar
3 stiff-beaten egg whites
1 9-inch baked pastry shell

Soften gelatin in 1/4 cup cold water. Combine chocolate and 1/2 cup water; stir over low heat till blended. Remove from heat; add gelatin and stir till dissolved.

Beat egg yolks with 1/2 cup sugar till light; add chocolate mixture, salt, and vanilla. Cool at room temperature. Gradually beat 1/2 cup sugar into beaten whites; fold into chocolate mixture. Pour into cooled pastry shell. Chill till firm. Trim with whipped cream and chocolate curls.

Coffee Chiffon Pie

Omit chocolate in Chocolate Chiffon Pie. Heat the 1/2 cup water to boiling; add 2 tablespoons instant coffee; dissolve. Add softened gelatin; stir till dissolved.

Beat egg yolks till thick and lemon colored; gradually beat in 1/4 cup sugar. Add the salt and vanilla; slowly stir in cooled coffee mixture. Proceed as above.

Pineapple Chiffon Pie

Drain one 8 1/3-ounce can (1 cup) crushed pineapple, reserving syrup; add water to syrup to make 1 1/2 cups liquid. In a saucepan, combine 1/2 cup sugar, 1/2 teaspoon salt, and 1 envelope (1 tablespoon) unflavored gelatin. Stir in drained pineapple; reserved pineapple liquid, 1 tablespoon lemon juice, and 3 slightly beaten egg yolks. Cook over medium heat, stirring constantly, till mixture boils. Cool till partially set.

Beat 3 egg whites till soft peaks form; gradually add 1/4 cup sugar beating till stiff peaks form. Whip 1/2 cup whipping cream; fold beaten egg whites and whipped cream into chilled pineapple mixture. Pour into one 9-inch baked cooled pastry shell; chill till firm. If desired, garnish with additional whipped cream just before serving.

Peanut-brittle Pie

1/4 cup brown sugar
1 envelope (1 tablespoon) unflavored gelatin
Dash salt
1 1/4 cups milk
2 slightly beaten egg yolks
2 tablespoons butter or margarine
1 teaspoon vanilla
2 egg whites
2 tablespoons granulated sugar
1/2 cup crushed peanut brittle
1/2 cup whipping cream, whipped
1 baked 9-inch pastry shell


Beat egg whites to soft peaks; gradually beat in granulated sugar, beating to stiff peaks. Fold into gelatin mixture. Fold in peanut brittle and whipped cream. Chill till mixture mounds. Pile into cooled baked shell; chill till firm.

Pumpkin Chiffon Pie

1/4 cup brown sugar
1 envelope unflavored gelatin
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ginger
3 slightly beaten egg yolks
1/4 cup milk
1 1/4 cups canned or mashed cooked pumpkin
3 egg whites
1/3 cup granulated sugar
1 9-inch Graham-cracker Crust

In saucepan, combine brown sugar, gelatin, salt, and spices. Combine egg yolks and milk; stir into brown-sugar mixture. Cook and stir till mixture comes to a boil. Remove from heat; stir in pumpkin.

Chill till mixture mounds slightly when spooned. (Test every now and then—don't let it get too stiff.) Beat egg whites till soft peaks form; gradually add granulated sugar, beating to stiff peaks. Fold pumpkin mixture thoroughly into egg whites. Turn into crust. Chill firm. Garnish with whipped cream; drizzle with vanilla caramel sauce.
**Peach Parfait Pie**

3 1/2 cups sliced peaches, sweetened, or 1 No. 2 1/2 can
1 3-ounce package lemon-flavored gelatin
1/2 cup cold water
1 pint vanilla ice cream
1 baked 9-inch pastry shell
1/2 cup whipping cream, whipped

If using fresh peaches, let stand about 15 minutes after mixing with sugar. Drain peaches (fresh or canned), reserving syrup.

Add water to syrup to make 1 cup; heat to boiling. Add gelatin; stir till dissolved. Add cold water. Cut ice cream in 6 pieces; add to hot liquid. Stir till melted. Chill till mixture mounds slightly when dropped from a spoon (15 to 20 minutes). Fold in peaches. Pour into cooled pastry shell.

Chill till firm, 45 minutes (filling will resemble cream pie) to several hours (filling will be firmer). Top with cream, peaches.

**Strawberry Parfait Pie**

Dissolve one 3-ounce package strawberry-flavored gelatin in 1 cup hot water. Add 1/2 cup cold water; stir. Add 1 pint vanilla ice cream cut in 6 chunks; stir till melted. Chill till mixture mounds slightly when spooned (20 to 30 minutes).

Gently fold in 1 cup sliced fresh strawberries. Pour into baked cooled 9-inch pastry shell. Chill till firm, 20 to 25 minutes. Trim with whipped cream and berries.

**Grape Parfait Pie**

Combine 1 envelope (1 tablespoon) unflavored gelatin and 1/2 cup sugar. Add 1 1/4 cups boiling grape juice and stir to dissolve the gelatin. Add 2 tablespoons lemon juice.

Spoon 1 pint vanilla ice cream into the gelatin mixture and stir till melted.

Chill till mixture mounds when spooned (about 45 minutes). Fill one baked 9-inch pastry shell with gelatin mixture; chill till set. Trim with whipped cream, if desired.

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**Peach Parfait Pie with a crown of whipped cream and peaches**
**Black-bottom Pie**

$\frac{1}{2}$ cup sugar  
1 tablespoon cornstarch  
2 cups milk, scalded  
4 beaten egg yolks  
1 teaspoon vanilla  
1 6-ounce package (1 cup) semisweet chocolate pieces  
1 9-inch baked pastry shell  
1 envelope (1 tablespoon) unflavored gelatin  
$\frac{1}{2}$ cup cold water  
4 egg whites  
$\frac{1}{2}$ cup sugar

Combine $\frac{1}{2}$ cup sugar and cornstarch. Slowly add milk to beaten egg yolks. Stir in sugar mixture. Cook and stir in top of double boiler over hot, not boiling water till custard coats a spoon. Remove from heat; add vanilla. To 1 cup of the custard, add the chocolate and stir till melted. Pour into bottom of cooled, baked pastry shell. Chill.

Meanwhile soften gelatin in cold water; add to remaining hot custard. Stir until dissolved. Chill till slightly thick. Beat egg whites till soft peaks form. Gradually beat in $\frac{1}{2}$ cup sugar and continue beating till stiff peaks form. Fold in custard-gelatin mixture. Pile over chocolate layer; chill till set. Trim with shaved unsweetened curls.

*Note:* If necessary, chill mixture till it mounds when spooned before piling into chocolate-lined pie shell.

**Brazilian Pie**

$\frac{1}{2}$ cup sugar  
1 envelope unflavored gelatin  
1 tablespoon instant coffee  
$\frac{1}{4}$ teaspoon nutmeg  
Dash salt  
3 slightly beaten egg yolks  
1 14$\frac{1}{2}$-ounce can evaporated milk  
$\frac{1}{2}$ teaspoon vanilla  
3 egg whites  
$\frac{1}{2}$ cup sugar  
1 9-inch baked pastry shell  
$\frac{1}{2}$ cup whipping cream, whipped  
3 or 4 tablespoons grated unsweetened chocolate

In saucepan, thoroughly combine $\frac{1}{2}$ cup sugar, gelatin, coffee, nutmeg, and salt.


Beat egg whites to soft peaks; gradually add $\frac{1}{3}$ cup sugar, beating to stiff peaks. Fold in gelatin mixture. Pile in pastry shell. Chill firm. Spread pie with whipped cream; sprinkle with chocolate.

**Caramel Corn-flake Tarts**

In heavy skillet melt $\frac{1}{2}$ cup butter or margarine with 1$\frac{1}{2}$ cups brown sugar. Cook till mixture bubbles, stirring constantly.

Place 6 cups corn flakes in buttered mixing bowl; pour syrup over; toss with fork.

Press into buttered tart pans. Chill. Fill tart shells with 1 quart lemon custard ice cream; top with 1 pint halved strawberries. Makes about 8 tarts.

**Caramel Fluff Pie**

$\frac{1}{2}$ pound (28) vanilla caramels  
1 cup milk  
Dash salt  
1 envelope unflavored gelatin  
$\frac{1}{2}$ cup cold water  
1 cup whipping cream, whipped  
$\frac{1}{2}$ cup chopped pecans  
1 teaspoon vanilla  
1 9-inch Gingersnap Crust

Melt caramels in milk in top of double boiler over boiling water, stirring occasionally. (Or heat over low heat, stirring constantly.) Add salt. Soften gelatin in cold water; add to caramels; stir to dissolve. Chill till mixture mounds slightly when dropped from spoon. Fold in whipped cream, nuts, and vanilla. Fill crust. Chill 2 or 3 hours or till firm.

**Cherry Cheese Tarts**

Blend one 3-ounce package cream cheese, softened, with $\frac{1}{2}$ cup butter or margarine, softened. Mix in 1 cup sifted all-purpose flour and $\frac{1}{4}$ teaspoon salt. Form in ball; chill at least 1 hour. On lightly floured surface, roll dough $\frac{1}{8}$ inch thick. Cut in 5-inch circles. Fit over inverted custard cups, pinching at the 4 corners. Prick with fork. Bake in hot oven (425°) 10 to 15 minutes or till golden brown. Cool a few minutes. Remove from cups. Cool.

Fill tarts with one 1-pound can cherry-pie filling. Garnish with dollops of whipped cream. Makes about 8 tarts.