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*The all-American favorite—
Perfect Apple Pie. It's
a winning dessert anytime.*







PASTRY

PLAIN PASTRY

For one single-crust pie or 4 to 6 tart shells:

- 1½ cups sifted all-purpose flour**
- ½ teaspoon salt**
- ½ cup shortening**
- 4 to 5 tablespoons cold water**

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

- 2 cups sifted all-purpose flour**
- 1 teaspoon salt**
- ¾ cup shortening**
- 5 to 7 tablespoons cold water**

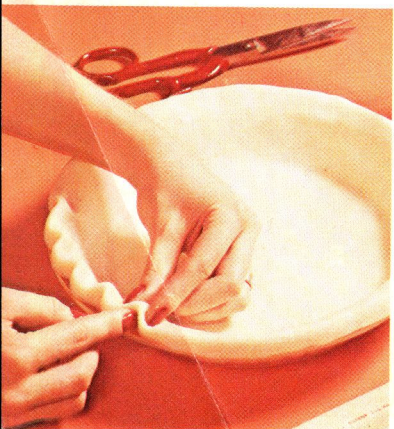
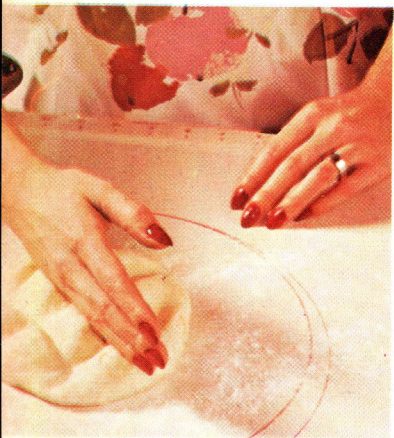
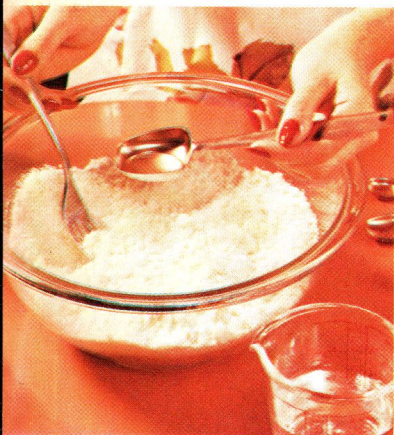
Sift flour and salt together; cut in shortening with pastry blender till pieces are the size of small peas. (For extra tender pastry, cut in *half* the shortening till like cornmeal. Cut in remaining till like small peas.) Sprinkle 1 tablespoon water over part of mixture. Gently toss with fork (picture 1); push to side of bowl. Repeat till all is moistened. Form into a ball. (For double-crust and lattice-top pies, divide dough for lower and upper crust and form into balls.) Flatten on lightly floured surface by pressing with edge of hand 3 times across in both directions (picture 2). Roll from center to edge till ⅛ inch thick.

To bake single-crust pie shells: Fit pastry into pie plate; trim ½ to 1 inch beyond edge; fold under and flute edge by pressing dough with forefinger against wedge made of finger and thumb of other hand (picture 3). Prick bottom and sides well with fork. (If filling and crust are baked together, *do not prick*.) Bake at 450° for 10 to 12 minutes or till golden.

For lattice-top pie: Trim lower crust ½ inch beyond edge of pie plate. Roll remaining dough ⅛ inch thick. Cut strips of pastry ½ to ¾ inch wide with pastry wheel or knife. Lay strips on filled pie at 1-inch intervals. Fold back alternate strips as you weave cross strips. Trim lattice even with outer rim of pie plate; fold lower crust over strips. Seal; flute edge.

For double-crust pie: Trim lower crust even with rim of pie plate. Cut slits in top crust. Lift pastry by rolling it over rolling pin; then unroll loosely over well-filled pie. Trim ½ inch beyond edge. Tuck top crust under edge of lower crust. Flute edge of pastry as desired.

If edge of crust browns too quickly, fold strip of foil around rim of crust, covering fluted edge.



TART SHELLS

OVEN 425°

Prepare pastry; roll till dough is $\frac{1}{8}$ inch thick. Cut in 5- or 6-inch circles. Fit into tart pans; press out bubbles. Trim $\frac{1}{2}$ inch beyond edge; turn under; flute. Prick bottom and sides. (Or fit 5-inch circles over inverted custard cups; pinch together 4 corners; prick.) Bake at 425° for 10 to 12 minutes, or till golden.

OIL PASTRY

2 cups all-purpose flour
 $\frac{1}{2}$ teaspoons salt
 $\frac{1}{2}$ cup salad oil
5 tablespoons cold water

Sift together flour and salt. Pour salad oil and cold water into measuring cup (*do not stir*). Add all at once to the flour mixture. Stir lightly with fork. Form into 2 balls; flatten dough slightly.

Roll each between two 12-inch squares of waxed paper. (First dampen the table slightly so paper won't slip.) When dough is rolled in circle to edges of paper, it will be right thickness for crust.

Peel off top sheet of waxed paper and fit dough, paper side up, into pie plate. Remove paper. Finish pie shell following directions for single- or double-crust pies on opposite page. Makes enough pastry for one 8- or 9-inch double-crust pie.



To shape a crumb crust more evenly, heap the crumbs in a 9-inch pie plate. Press an 8-inch pie plate into the crumb mixture.

GRAHAM-CRACKER CRUST

OVEN 375°

Combine $1\frac{1}{4}$ cups fine graham-cracker crumbs, $\frac{1}{4}$ cup sugar, and 6 tablespoons butter or margarine, melted; mix. Press firmly into 9-inch pie plate. Bake in a moderate oven (375°) for 6 to 9 minutes or till edges are browned; cool. For unbaked crust, chill 45 minutes; fill.

VANILLA-WAFER CRUST

Mix together $1\frac{1}{2}$ cups fine vanilla-wafer crumbs (36 wafers) and 6 tablespoons butter or margarine, melted. Press firmly into a 9-inch pie plate. Chill till set.

CHOCOLATE-WAFER CRUST

Mix together $1\frac{1}{2}$ cups fine chocolate-wafer crumbs and 6 tablespoons butter or margarine, melted. Press firmly into 9-inch pie plate. Chill till set.

GINGERSNAP CRUST

OVEN 375°

Mix $1\frac{1}{2}$ cups fine gingersnap crumbs and $\frac{1}{4}$ cup softened butter or margarine. Press firmly into buttered 9-inch pie plate. Bake at 375° about 9 minutes. Cool.

ZWIEBACK CRUST

Mix 1 cup zwieback crumbs, $\frac{1}{4}$ cup confectioners' sugar, and 2 tablespoons butter or margarine, melted. Press into buttered 8-inch pie plate. Chill till set.

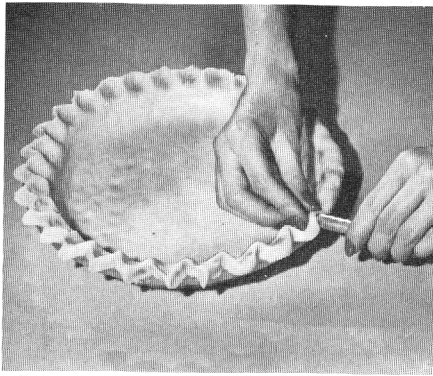
COCONUT CRUST

OVEN 325°

Combine one $3\frac{1}{2}$ -ounce can ($1\frac{1}{3}$ cups) flaked coconut and 2 tablespoons butter or margarine, melted. Press into 9-inch pie plate. Bake at 325° for 15 minutes, or till coconut is light golden brown.

CORNFLAKE CRUST

Combine 1 cup crushed cornflakes or crisp rice cereal or cornflake crumbs with $\frac{1}{4}$ cup sugar and $\frac{1}{3}$ cup butter, melted. Press firmly in 9-inch pie plate. Chill.



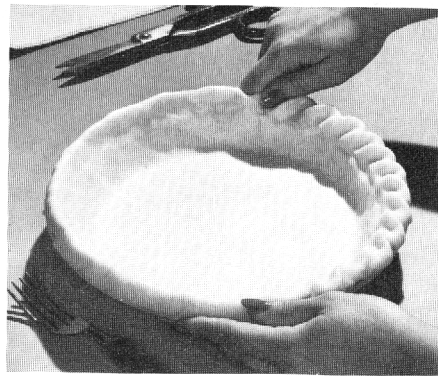
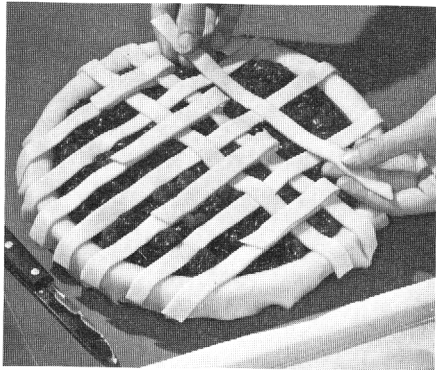
Fluted Edge: Trim pastry $\frac{1}{2}$ inch beyond rim; fold under to make double edge.

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.

Wedge Cutouts: 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 wedges on pie. Seal rim edges with tines of fork.

Woven Lattice Top: Trim lower crust $\frac{1}{2}$ inch beyond rim. Cut pastry strips $\frac{1}{2}$ to $\frac{3}{4}$ inch wide and 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 lattice strips even with outer rim of pie plate. Fold lower crust over strips. Seal; crimp edge as desired.



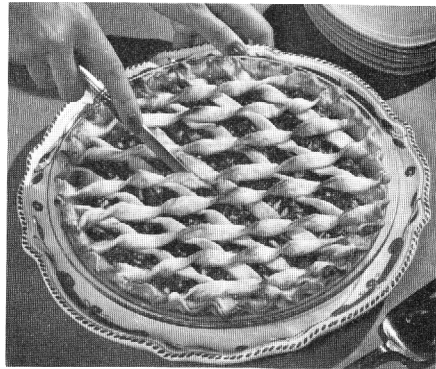
Zigzag Edge: Trim pastry $\frac{1}{2}$ to 1 inch beyond edge of pie plate; fold under to make plump rim of pastry.

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.

Scalloped Edge: Trim pastry $\frac{1}{2}$ inch beyond rim; fold under to make double edge. Using a round-bowled measuring tablespoon, press against thumb and index finger of other hand. *Or* press a beverage can opener into edge, curved side down.

Easy Lattice: Cut dough in $\frac{1}{2}$ -inch strips; twist half the strips and lay 1 inch apart across pie. Twist and place remaining strips in opposite direction in diamond pattern. Secure ends of strips into rim of crust as you flute the edge.

Speedy Spiral: Cut long $\frac{3}{4}$ -inch-wide strips; moisten ends; join. Twist strip; swirl in spiral from center, covering pie.





Carefully spread the meringue over hot cooked filling. Seal the meringue to edge of pastry all the way around. This helps prevent the meringue from shrinking.

PINEAPPLE CREAM PIE

- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- 1 1-pound $4\frac{1}{2}$ -ounce can ($2\frac{1}{2}$ cups) crushed pineapple, undrained
- 1 cup dairy sour cream
- 1 tablespoon lemon juice
- 2 slightly beaten egg yolks
- • •
- 1 9-inch *baked* pastry shell
- Meringue (2 egg whites, see above)

OVEN 350°

In saucepan, combine sugar, flour, and salt. Stir in undrained pineapple, sour cream, and lemon juice till thoroughly blended. Cook and stir till mixture thickens and bubbles; cook and stir 2 minutes. Remove from heat. Stir a moderate amount of hot mixture into egg yolks; return to hot mixture, stirring constantly. Cook and stir 2 minutes more. Spoon hot mixture into cooled pastry shell. Spread meringue atop pie, sealing meringue to edge of pastry. Bake at 350° for 12 to 15 minutes, or till golden. Cool before cutting.

MERINGUE

For one 9-inch pie:

- 3 egg whites
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{4}$ teaspoon cream of tartar
- 6 tablespoons sugar

For one 8-inch pie:

- 2 egg whites
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{4}$ teaspoon cream of tartar
- 4 tablespoons sugar

OVEN 350°

Beat egg whites with vanilla and cream of tartar till soft peaks form. Gradually add sugar, beating till stiff and glossy peaks form and all sugar is dissolved. Spread meringue over hot filling, sealing to edge of pastry. Bake at 350° for 12 to 15 minutes, or till meringue is golden. Cool. For Meringue Shell, see page 216.

Note: Before cutting a meringue-topped pie, dip knife in water—no need to dry.

PUMPKIN MERINGUE PIE

- $\frac{3}{4}$ cup sugar
- 3 tablespoons cornstarch
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ to 1 teaspoon ground cinnamon
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground cloves
- 1 cup canned pumpkin
- 2 cups milk
- 3 slightly beaten egg yolks
- 1 9-inch *baked* pastry shell
- Meringue (3 egg whites, see above)

OVEN 350°

In saucepan, mix sugar, cornstarch, salt, and spices. Gradually stir in pumpkin and milk. Cook and stir till mixture thickens and bubbles; cook and stir 2 minutes. Remove from heat. Stir a moderate amount of hot mixture into egg yolks; return to hot mixture, stirring constantly. Cook and stir 2 minutes more. Spoon hot mixture into cooled pastry shell. Spread meringue atop pie, sealing meringue to edge of pastry. Bake at 350° for 12 to 15 minutes, or till golden. Cool before cutting.

How to cook cream pie fillings

Both cooking time and temperature are important when preparing cream pie fillings. Under- and over-cooking cause runny fillings. Set a timer for exact minutes specified in recipe. Cook fillings over moderately high heat. Too high a heat cooks mixture too quickly; too low a heat results in excessively long cooking.

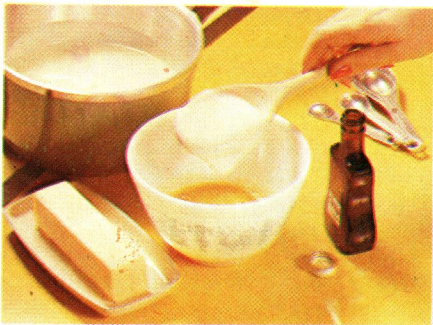
BANANA-APRICOT PIE

OVEN 350°

Combine 2 cups snipped dried apricots and 1½ cups water. Cover; simmer 10 minutes or till tender. Combine 1¼ cups sugar, 3 tablespoons all-purpose flour, and ¼ teaspoon salt; stir into apricot mixture. Cook mixture till boiling; boil 2 minutes, stirring constantly.

Stir a moderate amount of hot mixture into 3 beaten egg yolks; return to hot mixture. Cook and stir till boiling. Stir in 2 tablespoons butter or margarine.

Place 2 medium bananas, sliced (2 cups) in bottom of one 9-inch *baked* pastry shell, cooled. Top with apricot filling. Prepare Meringue (3 egg whites, page 267). Spread meringue over filling; seal to edge. Bake in moderate oven (350°) for 12 to 15 minutes. Cool before serving.



Add a moderate amount of hot mixture to the beaten egg yolks. Blend well; then return to hot mixture immediately. Cook.

LEMON MERINGUE PIE

- 1½ cups sugar
- 3 tablespoons cornstarch
- 3 tablespoons all-purpose flour
- Dash salt
- 1½ cups hot water
- • •
- 3 slightly beaten egg yolks
- 2 tablespoons butter or margarine
- ½ teaspoon grated lemon peel
- ⅓ cup lemon juice
- 1 9-inch *baked* pastry shell, cooled
- Meringue (3 egg whites, page 267)

OVEN 350°

In saucepan, mix 1½ cups sugar, cornstarch, flour, and salt. Gradually add hot water, stirring constantly. Cook and stir over moderately high heat till mixture comes to boiling. Reduce heat; cook and stir 2 minutes longer. Remove from heat.

Stir a moderate amount of hot mixture into egg yolks, then return to hot mixture. Bring to boiling and cook 2 minutes, stirring constantly. Add butter and lemon peel. Slowly add lemon juice, mixing well. Pour into pastry shell. Spread meringue over filling; seal to edge. Bake at 350° for 12 to 15 minutes. Cool before cutting.

Note: For creamier filling, cook and stir first 5 ingredients 8 minutes over low heat after mixture comes to boiling. Blend in egg yolks as above; cook 4 minutes after mixture boils.



Pour hot cooked filling into a cooled baked pastry shell. No need to cool the filling before topping with the fluffy meringue.

VANILLA CREAM PIE

- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup all-purpose flour or
3 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- 2 cups milk
- 3 slightly beaten egg yolks
- 2 tablespoons butter
- 1 teaspoon vanilla
- 1 9-inch *baked* pastry shell
Meringue (3 egg whites,
page 267)

OVEN 350°

In saucepan, combine sugar, flour or cornstarch, and salt; gradually stir in milk. Cook and stir over medium high heat till bubbly. Cook and stir 2 minutes. Remove from heat. Stir a moderate amount hot mixture into yolks; immediately return to hot mixture; cook 2 minutes, stirring constantly. Remove from heat. Add butter and vanilla. Pour into cooled baked pastry shell. Spread meringue atop pie and bake at 350° for 12 to 15 minutes. Cool.

Or, omit meringue and serve with whipped cream. (To prevent skin from forming on surface of filling, put waxed paper directly on top of hot filling.)

CHOCOLATE CREAM PIE

Prepare Vanilla Cream Pie, increasing sugar to 1 cup. Chop two 1-ounce squares unsweetened chocolate; add with milk. Top with Meringue and bake as directed.

BANANA CREAM PIE

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

BUTTERSCOTCH PIE

Substitute brown sugar for granulated sugar in Vanilla Cream Pie filling. Increase butter to 3 tablespoons. Top with Meringue and bake as directed.

COCONUT CREAM PIE

Add 1 cup flaked coconut to Vanilla Cream Pie filling. Top with Meringue; sprinkle with $\frac{1}{3}$ cup coconut. Bake.

STRAWBERRY PARFAIT PIE

- 1 3-ounce package strawberry-flavored gelatin
- 1 pint vanilla ice cream
- 1 cup sliced fresh strawberries
- 1 9-inch *baked* pastry shell, cooled

Dissolve gelatin in $\frac{1}{4}$ cups boiling water. Add ice cream by spoonfuls; stir till melted. Chill till mixture mounds slightly when dropped from spoon. Gently fold in sliced strawberries. Turn into pastry shell. Chill till firm. If desired, trim with whipped cream and extra strawberries.

CHERRY BURGUNDY PIE

- 1 1-pound can pitted dark sweet cherries
- 1 3-ounce package cherry-flavored gelatin
- 1 pint vanilla ice cream
- 1 teaspoon lemon juice
- 3 tablespoons red Burgundy
- 1 8-inch *baked* pastry shell, cooled

Drain cherries, reserving syrup. Add enough water to syrup to make 1 cup; heat to boiling. Dissolve gelatin in boiling liquid. Add ice cream by spoonfuls, stirring till melted. Blend in lemon juice and wine. Chill till mixture mounds when spooned. Quarter cherries; fold into mixture. Chill again, if necessary to mound before piling into shell. Chill till firm.

STRAWBERRY FROZEN PIE

- 1 8-ounce package cream cheese, softened
- 1 cup dairy sour cream
- 2 10-ounce packages frozen sliced strawberries, thawed
- 1 9-inch graham-cracker crust

Blend cream cheese and sour cream. Reserve $\frac{1}{2}$ cup berries (and syrup); add remaining berries and syrup to cheese mixture. Pour into crust. Freeze firm. Remove from freezer 5 minutes before serving. Cut in wedges; serve topped with reserved strawberries in syrup.



Elegant Fudge Ribbon Pie tastes like a hot fudge sundae baked in a flaky pastry shell.

The peppermint ice cream stays cool under a fluffy peppermint-dotted meringue.

FUDGE RIBBON PIE

- 2 1-ounce squares unsweetened chocolate**
- 1 6-ounce can evaporated milk**
($\frac{2}{3}$ cup)
- 1 cup sugar**
- 2 tablespoons butter or margarine**
- 1 teaspoon vanilla**
- 1 quart peppermint ice cream**
- 1 9-inch baked pastry shell, cooled**
- 3 egg whites**
- $\frac{1}{2}$ teaspoon vanilla**
- $\frac{1}{4}$ teaspoon cream of tartar**
- 6 tablespoons sugar**
- $\frac{1}{4}$ cup crushed peppermint-stick candy**

OVEN 475°

In saucepan, combine chocolate and evaporated milk. Cook and stir over low heat till

chocolate is melted, about 15 minutes. Stir in the 1 cup sugar and butter. Cook over medium heat till thickened, 5 to 8 minutes longer, stirring occasionally. Stir in 1 teaspoon vanilla. Cool.

Spoon *half* of the ice cream in the cooled pastry shell. Cover with *half* the cooled chocolate sauce; freeze. Repeat with remaining ice cream and sauce. Cover and freeze overnight or till firm.

Prepare meringue by beating egg whites with $\frac{1}{2}$ teaspoon vanilla and cream of tartar till soft peaks form. Gradually add 6 tablespoons sugar, beating till stiff and glossy peaks form. Fold *3 tablespoons* of the crushed candy into the meringue. Remove pie from freezer. Spread meringue over chocolate layer; seal to edge. Sprinkle top with remaining 1 tablespoon crushed candy. Place pie on old, unfinished, wooden cutting board. Bake at 475° for 4 to 5 minutes, or till golden. Serve at once.

PERFECT APPLE PIE

- 6 to 8 tart apples, pared, cored,
and thinly sliced (6 cups)*
 $\frac{3}{4}$ to 1 cup sugar
 2 tablespoons all-purpose flour
 $\frac{1}{2}$ to 1 teaspoon ground
 cinnamon
 Dash ground nutmeg
 Pastry for 2-crust 9-inch pie
 2 tablespoons butter

OVEN 400°

If apples lack tartness, sprinkle with about 1 tablespoon lemon juice. Combine sugar, flour, spices, and dash salt; mix with apples. Line 9-inch pie plate with pastry. Fill with apple mixture; dot with butter. Adjust top crust, cutting slits for escape of steam; seal. Sprinkle with sugar. Bake at 400° for 50 minutes or till done.

*Or, use two 1-pound 4-ounce cans (about 5 cups) pie-sliced apples, drained.

APPLE CRUMB PIE

- $\frac{2}{3}$ cup sugar
 2 tablespoons all-purpose flour
 $\frac{3}{4}$ teaspoon ground cinnamon
 6 to 8 tart apples, pared, cored,
and sliced (6 cups)
 1 9-inch *unbaked* pastry shell
 $\frac{1}{2}$ cup all-purpose flour
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup butter

OVEN 400°

Combine first 3 ingredients; stir into apples. Turn into pastry shell. Combine remaining flour and sugar; cut in butter till crumbly. Sprinkle over apples. Bake at 400° for 45 to 50 minutes or till done. If pie browns too quickly, cover edge with foil.

APPLE CUSTARD PIE

OVEN 375°

Pare, core, and cut 6 to 8 tart apples in eighths (6 cups). Arrange in 9-inch *unbaked* pastry shell. Combine $\frac{3}{4}$ cup sugar, 3 tablespoons all-purpose flour, and $\frac{1}{2}$ teaspoon salt. Stir in $\frac{1}{4}$ cup light cream. Pour mixture over apples. Sprinkle with ground cinnamon. Cover loosely with foil. Bake at 375° for 1 hour. Remove foil; bake 15 minutes or till apples are done. Serve warm with Cheddar cheese, if desired.

RED CHERRY PIE

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

OVEN 400°

Combine first 6 ingredients 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 in hot oven (400°) for 50 to 55 minutes.

FRESH CHERRY PIE

OVEN 400°

Prepare pastry for 8-inch lattice-top pie; line 8-inch pie plate with pastry. Combine 3 cups pitted fresh ripe tart red cherries, 1 to $1\frac{1}{2}$ cups sugar, $\frac{1}{4}$ cup all-purpose flour, and dash salt. Turn into pastry-lined pie plate; dot with 2 tablespoons butter. Adjust lattice top; seal. Bake in hot oven (400°) for 50 to 55 minutes.

TWO-CRUST CHERRY PIE

- $1\frac{1}{2}$ cups sugar
 4 tablespoons cornstarch
 $\frac{3}{4}$ cup juice from cherries
 3 cups canned pitted tart red
 cherries (water pack)
 1 tablespoon butter
 $\frac{1}{4}$ teaspoon red food coloring
 Pastry for 2-crust
 9-inch pie

OVEN 400°

Combine $\frac{3}{4}$ cup sugar with cornstarch. Stir in cherry juice. Cook over medium heat, stirring occasionally, till mixture thickens and bubbles; cook 1 minute longer. Add remaining sugar, cherries, butter, and food coloring. (Mixture will be very thick.) Let stand while preparing pastry. Line 9-inch pie plate with pastry; fill. Adjust top crust, cutting slits for escape of steam; seal. Bake at 400° for 55 minutes.

CHERRY-RASPBERRY PIE

- 1 10-ounce package frozen red raspberries, thawed
- 1 1-pound 4-ounce can frozen pitted tart red cherries, thawed
- $\frac{3}{4}$ cup sugar
- 3 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- Few drops red food coloring

• • •
Pastry for 2-crust
9-inch pie

OVEN 425°

Drain thawed raspberries and cherries (reserve syrup); add enough cherry syrup to raspberry syrup to make 1 cup. Blend sugar, cornstarch, and salt in saucepan; stir in syrup and food coloring until smooth. Add cherries. Cook and stir over low heat till thickened. Stir in raspberries. Line 9-inch pie plate with pastry. Add hot filling. Adjust top crust, cutting slits for escape of steam; seal. Bake in hot oven (425°) 30 to 35 minutes, or till golden.

Note: Two cups pitted fresh ripe tart red cherries may be substituted for the frozen cherries. Add water to raspberry syrup to make 1 cup liquid.

HOMEMADE MINCEMEAT PIE

OVEN 400°

Simmer 1 pound beef neck, covered, in water to cover till tender, about 3 hours. Cool and drain; put meat through coarse blade of food chopper with $\frac{1}{2}$ pound suet and 2 pounds tart red apples, which have been pared, cored, and cubed.

In large kettle, blend with $2\frac{1}{2}$ cups sugar, $2\frac{1}{2}$ cups dried currants, $4\frac{1}{2}$ cups raisins, $\frac{1}{2}$ cup chopped mixed candied fruits and peels, $1\frac{1}{2}$ teaspoons grated orange peel, 1 teaspoon grated lemon peel, $\frac{1}{4}$ cup lemon juice, 1 cup orange juice, $2\frac{1}{2}$ cups water, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{2}$ teaspoon ground nutmeg, and $\frac{1}{4}$ teaspoon ground mace. Cover; simmer 1 hour. Makes 12 cups of mincemeat filling.

Use 2 cups for 8-inch pie, 3 cups for 9-inch pie. Freeze remaining mincemeat in pie-sized portions. Fill pastry-lined pie plate; adjust top crust; cut slits in top. Seal. Bake at 400° for 35 to 40 minutes.

RHUBARB PIE

OVEN 400°

Combine 4 cups 1-inch slices rhubarb, $1\frac{3}{4}$ cups sugar, $\frac{1}{3}$ cup all-purpose flour, and dash salt; let stand 15 minutes.

Meanwhile, prepare pastry for 2-crust 9-inch pie; line 9-inch pie plate with pastry. Fill with rhubarb mixture. Dot with 2 tablespoons butter. Adjust top crust; cut slits; seal; flute. Bake at 400° for 50 minutes.

RHUBARB CUSTARD PIE

OVEN 400°

Mix $1\frac{1}{2}$ cups sugar, $\frac{1}{4}$ cup all-purpose flour, $\frac{1}{4}$ teaspoon ground nutmeg, and dash salt. Add to 3 beaten eggs; beat smooth. Stir in 4 cups 1-inch slices rhubarb.

Prepare pastry for 9-inch lattice-top pie. Line 9-inch pie plate with pastry. Fill with rhubarb mixture. Dot with 2 tablespoons butter. Adjust lattice top; seal. Bake at 400° for 50 minutes.

CONCORD GRAPE PIE

OVEN 400°

Slip skins from $1\frac{1}{2}$ pounds (4 cups) Concord grapes; set skins aside. Bring pulp to boil; reduce heat; simmer, uncovered, 5 minutes. Sieve to remove seeds. Add skins.

Mix 1 cup sugar, $\frac{1}{3}$ cup all-purpose flour, and $\frac{1}{4}$ teaspoon salt. Add 1 tablespoon lemon juice, 2 tablespoons butter, melted, and grape mixture. Pour into 9-inch *unbaked* pastry shell. Bake at 400° for 25 minutes. Meanwhile, sift $\frac{1}{2}$ cup all-purpose flour with $\frac{1}{2}$ cup sugar. Cut in $\frac{1}{4}$ cup butter till crumbly. Sprinkle atop pie. Bake 15 minutes more.

FRESH GOOSEBERRY PIE

OVEN 400°

Stem and wash 3 cups fresh gooseberries; crush $\frac{1}{2}$ cup. Mix crushed berries with $1\frac{1}{2}$ cups sugar, 3 tablespoons quick-cooking tapioca, and $\frac{1}{4}$ teaspoon salt. Cook and stir till bubbly; cook 2 minutes more. Add remaining whole berries. Prepare pastry for 2-crust 9-inch pie. Line 9-inch pie plate with pastry; fill. Dot with 2 tablespoons butter. Adjust top crust; cut slits; seal. Bake at 400° for 35 minutes.

PEACH PIE

OVEN 400°

Prepare pastry for 9-inch lattice-top pie. Combine $\frac{3}{4}$ to 1 cup sugar, 3 tablespoons all-purpose flour, $\frac{1}{4}$ teaspoon ground nutmeg *or* cinnamon, and dash salt. Add to 5 cups sliced fresh peaches; mix.

Line 9-inch pie plate with pastry; fill. Dot with 2 tablespoons butter or margarine. (Dash with extra spice, if desired.) Adjust lattice crust; seal; crimp edges. Bake in a hot oven (400°) for 45 to 50 minutes or till done. Serve warm with whipped cream or ice cream.

GOLDEN PEACH PIE

- 2 1-pound cans sliced cling peaches**
- $\frac{1}{2}$ cup sugar**
- 2 tablespoons all-purpose flour**
- $\frac{1}{4}$ teaspoon ground nutmeg**
- 2 tablespoons butter or margarine**
- 1 tablespoon lemon juice**
- $\frac{1}{2}$ teaspoon grated orange peel**
- $\frac{1}{8}$ teaspoon almond extract**

**Pastry for 2-crust
9-inch pie**

OVEN 400°

Drain peaches, reserving $\frac{1}{3}$ cup syrup. Combine sugar, flour, nutmeg, and dash salt. Add reserved syrup. Cook, stirring constantly, till thick and bubbly.

Add butter, lemon juice, peel, and extract, then peaches. Line 9-inch pie plate with pastry; fill. Adjust top crust, cutting slits for escape of steam. Seal. Bake at 400° for 40 to 45 minutes.

BLUEBERRY PIE

OVEN 400°

Prepare pastry for 2-crust 9-inch pie. Combine 4 cups fresh blueberries with $\frac{3}{4}$ to 1 cup sugar, 3 tablespoons all-purpose flour, $\frac{1}{2}$ teaspoon grated lemon peel, $\frac{1}{2}$ teaspoon ground cinnamon *or* nutmeg, and dash salt. Line 9-inch pie plate with pastry. Fill. Sprinkle with 1 teaspoon lemon juice; dot with 1 tablespoon butter. Adjust top crust, cutting slits for escape of steam. Seal. Bake at 400° for 35 to 40 minutes. Serve warm, if desired.

BLUEBERRY STRATA PIE

- 1 1-pound can blueberries**
- 1 8 $\frac{3}{4}$ -ounce can (1 cup) crushed pineapple**
- 1 8-ounce package cream cheese, softened**
- 3 tablespoons sugar**
- 1 tablespoon milk**
- $\frac{1}{2}$ teaspoon vanilla**
- 1 9-inch baked pastry shell, cooled**
- $\frac{1}{4}$ cup sugar**
- 2 tablespoons cornstarch**
- $\frac{1}{4}$ teaspoon salt**
- 1 teaspoon lemon juice**
- $\frac{1}{2}$ cup whipping cream, whipped**

Drain fruits, reserving syrups. Blend cream cheese and next 3 ingredients. Reserve 2 tablespoons pineapple; stir remainder into cheese mixture. Spread over bottom of pastry shell; chill. Blend $\frac{1}{4}$ cup sugar, cornstarch, and salt. Combine reserved syrups; measure $\frac{1}{2}$ cups; blend into cornstarch mixture. Cook and stir till thickened. Stir in blueberries and lemon juice; cool. Pour over cheese layer; chill. Top with whipped cream and reserved pineapple.

MARMALADE PLUM PIE

- 1 $\frac{1}{2}$ pounds fresh Italian plums**
- $\frac{1}{3}$ cup water**
- $\frac{3}{4}$ cup sugar**
- 2 tablespoons cornstarch**
- $\frac{1}{4}$ teaspoon salt**
- 2 tablespoons butter**
- Pastry for 2-crust 9-inch pie**
- $\frac{1}{3}$ cup orange marmalade**

OVEN 425°

Pit and quarter plums (about 3 cups). Combine plums and water. Bring to boiling and cook 3 to 4 minutes. Combine sugar, cornstarch, and salt; stir into plum mixture. Cook slowly till thickened and bubbly, stirring constantly; remove from heat. Stir in butter; cool.

Line 9-inch pie plate with pastry; spread bottom with orange marmalade. Fill with plum mixture. Adjust top crust, cutting slits for escape of steam; seal; flute edge. Bake at 425° for 30 to 35 minutes.

RAISIN CRISSCROSS PIE

- 1 cup brown sugar
- 3 tablespoons cornstarch
- 1½ cups water
- 2 cups raisins
- 1 teaspoon grated orange peel
- ½ teaspoon grated lemon peel
- ⅓ cup orange juice
- 3 tablespoons lemon juice

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- ½ cup broken walnuts

Pastry for 9-inch
lattice-top pie

OVEN 400°

In saucepan, combine sugar, cornstarch, water, raisins, orange and lemon peel, and orange and lemon juices. Cook, stirring constantly, over medium heat until mixture thickens and bubbles. Stir in nuts. Set mixture aside to cool.

Line 9-inch pie plate with pastry. Pour in raisin filling. Adjust lattice top; seal; flute edge. Brush top with milk and sprinkle with sugar. Bake in hot oven (400°) 30 to 35 minutes.

FRESH FRUIT TARTS

- 2 slightly beaten egg yolks
 - 2 cups milk
 - 1 3-ounce package *regular* vanilla pudding mix
 - 2 3-ounce packages cream cheese
- • •
- 2 egg whites
 - ¼ cup sugar
 - 8 baked tart shells, 3½ inches in diameter, cooled
- Fresh fruits

Combine beaten egg yolks and milk. Cook pudding mix according to package directions using the egg-milk mixture as the liquid. Remove from heat. Cut cream cheese in pieces and add to hot pudding; beat till cheese is melted. Let mixture cool about 10 minutes.

Beat egg whites to soft peaks; gradually add sugar beating to stiff peaks. Fold egg whites into pudding. Spoon into tart shells; chill. Just before serving, spoon sugared fresh strawberries, blueberries, or peach halves over tarts. Makes 8 servings.

PEAR CRUMBLE PIE

- 6 medium Bartlett pears, pared
 - 3 tablespoons lemon juice
 - ½ cup sugar
 - 2 tablespoons all-purpose flour
 - 1 teaspoon grated lemon peel
 - 1 9-inch *unbaked* pastry shell
- Crumble Topping
- 3 slices sharp process American cheese

OVEN 400°

Slice 5 pears; cut remaining pear in sixths. Sprinkle pears with lemon juice. Mix sugar, flour, and peel; stir into sliced pears. Spoon into pastry shell. Arrange pear wedges atop sliced pears. Sprinkle with Crumble Topping. Bake at 400° for 45 minutes or till pears are tender. Remove from oven. Cut cheese slices in half diagonally and arrange on pie. Serve warm.

Crumble Topping: Mix ½ cup all-purpose flour, ½ cup sugar, ½ teaspoon each ground ginger and cinnamon, and ¼ teaspoon ground mace. Cut in ¼ cup butter or margarine till crumbly.

STRAWBERRY-RHUBARB PIE

OVEN 400°

Combine 1½ cups sugar, 3 tablespoons quick-cooking tapioca, ¼ teaspoon salt, and ¼ teaspoon ground nutmeg. Add 1 pound rhubarb, cut in ½-inch pieces (3 cups), and 1 cup sliced fresh strawberries. Mix to coat fruit. Let stand 20 minutes.

Meanwhile, prepare pastry for 9-inch lattice-top pie. Line 9-inch pie plate with pastry. Fill with fruit mixture. Dot with 1 tablespoon butter or margarine. Adjust lattice top; seal. Bake in a hot oven (400°) for 35 to 40 minutes.

STRAWBERRY GLAZE PIE

Crush 1 cup fresh strawberries and cook with 1 cup water about 2 minutes; sieve.

Combine ¾ cup sugar and 3 tablespoons cornstarch; stir into berry juice. Cook and stir till thickened and bubbly. Add few drops red food coloring. Place 1½ cups fresh strawberries in *baked* and cooled 8-inch pastry shell. Pour *half* the sauce over. Repeat layers with 1½ cups berries and remaining sauce. Chill.

Hints for making perfect, fluffy chiffon pies



For a smooth chiffon pie, it's important that the gelatin be just the right consistency—partially set but still pourable.



For a picture pretty and full chiffon pie that looks fluffy, chill the completed filling mixture until it mounds slightly.

LEMON CHIFFON PIE

- 1 envelope unflavored gelatin
- 1 cup sugar
- ½ teaspoon salt
- 4 egg yolks
- ⅓ cup lemon juice
- 1 teaspoon grated lemon peel
- 4 egg whites
- ½ cup whipping cream, whipped
- 1 9-inch *baked* pastry shell, cooled

In saucepan, combine gelatin, ½ cup of the sugar, and salt. Beat together yolks, lemon juice, and ⅓ cup water. Stir into gelatin mixture. Stir over medium heat till mixture comes to a boil and gelatin dissolves. Remove from heat and stir in peel. Chill; stir occasionally till partially set. Beat egg whites till soft peaks form. Gradually add remaining sugar, beating till stiff peaks form. Fold in gelatin mixture. Fold in whipped cream. Pile into cooled pastry shell. Chill till firm.

STRAWBERRY CHIFFON PIE

- 1 pint fresh strawberries
- ½ cup sugar
- 1 envelope unflavored gelatin
- ⅔ cup cold water
- 1 tablespoon lemon juice
- 2 egg whites
- ¼ cup sugar
- ½ cup whipping cream, whipped
- 1 9-inch *baked* pastry shell, cooled

Crush strawberries (about 1 cup); add ½ cup sugar; let stand 30 minutes.

Soften gelatin in water; dissolve over low heat; cool. Add strawberries, lemon juice, and dash salt. Chill, stirring occasionally, till partially set.

Beat egg whites to soft peaks; gradually add ¼ cup sugar, beating till stiff peaks form. Fold in strawberry mixture, then whipped cream. Chill till mixture mounds. Pile into cooled shell. Chill firm, about 5 hours. Trim with whipped cream.

PEANUT BRITTLE PIE

- $\frac{2}{3}$ cup brown sugar
- 1 envelope (1 tablespoon) unflavored gelatin
- Dash salt
- $1\frac{3}{4}$ cups milk
- 2 slightly beaten egg yolks
- 2 tablespoons butter
- 1 teaspoon vanilla
- 2 egg whites
- 2 tablespoons granulated sugar
- $\frac{1}{2}$ cup crushed peanut brittle
- $\frac{1}{2}$ cup whipping cream, whipped
- 1 9-inch *baked* pastry shell, cooled

In saucepan, combine brown sugar, gelatin, and salt. Stir in milk and egg yolks. Cook and stir over medium heat till gelatin dissolves and mixture thickens slightly. Add butter and vanilla. Chill, stirring occasionally, till partially set.

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

PUMPKIN CHIFFON PIE

- 1 envelope unflavored gelatin
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground allspice
- $\frac{1}{4}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{3}{4}$ cup milk
- 2 slightly beaten egg yolks
- 1 cup canned pumpkin
- 2 egg whites
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup whipping cream, whipped
- 1 9-inch graham-cracker crust

Combine first 7 ingredients in saucepan. Stir in milk, egg yolks, and pumpkin. Cook and stir over medium heat till mixture boils and gelatin dissolves. Remove from heat and chill till partially set.

Beat egg whites till soft peaks form. Gradually add sugar and beat to stiff peaks. Fold into pumpkin mixture with whipped cream. Pile into crust. Chill till firm.

CHOCOLATE CHIFFON PIE

- 1 envelope unflavored gelatin
- 3 egg yolks
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla
- 2 1-ounce squares unsweetened chocolate
- $\frac{1}{2}$ cup water
- 3 egg whites
- $\frac{1}{2}$ cup sugar
- 1 9-inch *baked* pastry shell, cooled

Soften gelatin in $\frac{1}{4}$ cup cold water. Beat egg yolks till thick and lemon-colored. Gradually beat in the $\frac{1}{3}$ cup sugar; add salt and vanilla. Combine chocolate and $\frac{1}{2}$ cup water; stir over low heat till blended. Add softened gelatin; stir to dissolve. Immediately beat chocolate mixture into egg yolks. Chill, stirring occasionally, till mixture is partially set.

Beat egg whites to soft peaks. Gradually add $\frac{1}{2}$ cup sugar, beating to stiff peaks. Fold small amount of egg whites into chilled chocolate mixture. Then spoon about *half* the chocolate mixture over remaining egg whites; fold in just till blended. Repeat with remaining chocolate. If necessary, chill till mixture mounds when spooned. Pile into cooled shell. Chill till firm. Garnish with whipped cream.

BRAZILIAN PIE

In saucepan, combine $\frac{1}{3}$ cup sugar, 1 envelope (1 tablespoon) unflavored gelatin, 1 tablespoon instant coffee powder, $\frac{1}{4}$ teaspoon ground nutmeg, and dash salt.

Combine 3 slightly beaten egg yolks and one 14 $\frac{1}{2}$ -ounce can (1 $\frac{2}{3}$ cups) evaporated milk. Add to gelatin mixture. Cook and stir till gelatin dissolves and mixture thickens slightly. Add $\frac{1}{2}$ teaspoon vanilla. Chill, stirring occasionally, till partially set. Beat smooth.

Beat 3 egg whites till soft peaks form. Gradually add $\frac{1}{3}$ cup sugar, beating to stiff peaks. Fold in gelatin mixture. Pile into baked and cooled 9-inch pastry shell. Chill firm. Spread pie with $\frac{1}{2}$ cup whipping cream, whipped; sprinkle with 3 tablespoons grated unsweetened chocolate.

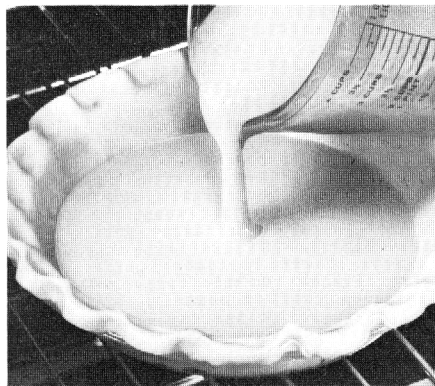
BLACK BOTTOM PIE

- ½ 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
- ¼ cup cold water
- ½ teaspoon rum extract or 2 tablespoons light rum
- 4 egg whites
- ½ cup sugar

Combine ½ cup sugar and cornstarch. Slowly add milk to egg yolks. Stir in sugar mixture. Cook and stir over medium heat till custard thickens and coats a spoon. Remove from heat; add vanilla. To 1 cup of the custard, add the chocolate and stir till melted. Pour into pastry shell; chill.

Meanwhile, soften gelatin in cold water; add to remaining *hot* custard. Stir until dissolved. Stir in extract. Chill till slightly thickened. Beat egg whites till soft peaks form. Gradually add ½ cup sugar; beat till stiff peaks form. Fold in custard-gelatin mixture. Chill if necessary till mixture mounds. Pile over chocolate layer; chill till set. Trim with nuts.

An easy way to fill a pie shell with no spills—pour filling into measuring cup. Place pastry shell on oven rack, then fill.



CUSTARD PIE

- 4 slightly beaten eggs
 - ½ cup sugar
 - ¼ teaspoon salt
 - ½ teaspoon vanilla
 - 2½ cups milk, scalded
 - 1 9-inch *unbaked* pastry shell
 - Ground nutmeg
- OVEN 350°

Blend eggs, sugar, salt, and vanilla. Gradually stir in scalded milk. Pour into pastry shell. Sprinkle with nutmeg.

Bake in moderate oven (350°) 35 to 40 minutes or till knife inserted halfway between center and edge comes out clean. Cool on rack; then chill.

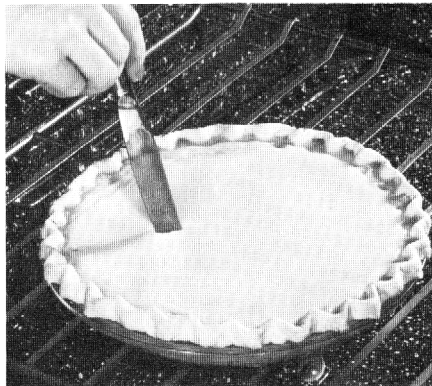
Note: If desired, omit nutmeg; sprinkle ½ cup flaked coconut atop unbaked filling.

SLIPPED CUSTARD PIE

OVEN 350°

Prepare filling for Custard Pie. Place buttered 8-inch pie plate in shallow baking pan. Fill pie plate with custard (pour extra into custard cups and bake with pie filling). Fill baking pan with cold water to depth of ¼ inch. Bake at 350° for 35 to 40 minutes or till knife comes out clean. Remove pie to cooling rack. When cool, carefully run spatula around edge. Shake plate gently to loosen custard. Hold custard just above far rim of *baked* 9-inch pastry shell; gently slip into shell. Chill.

To test a custard pie for doneness, insert a knife halfway between center and edge of pie. If done, knife will come out clean.



PUMPKIN PIE

- 1½ cups canned pumpkin
- ¾ cup sugar
- ½ teaspoon salt
- 1 to 1¼ teaspoons ground cinnamon
- ½ to 1 teaspoon ground ginger
- ¼ to ½ teaspoon ground nutmeg
- ¼ to ½ teaspoon ground cloves

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- 3 slightly beaten eggs
- 1¼ cups milk
- 1 6-ounce can (⅔ cup) evaporated milk
- 1 9-inch *unbaked* pastry shell

OVEN 400°

Combine pumpkin, sugar, salt, and spices. Blend in eggs, milk, and evaporated milk. Pour into pastry shell (have edges crimped high because amount of filling is generous). Bake in hot oven (400°) 50 minutes, or till knife inserted halfway between center and edge comes out clean. Cool.

CHESS PIE

- ½ cup butter or margarine
- 2 cups sugar
- 1 tablespoon all-purpose flour
- 1 tablespoon yellow cornmeal
- 5 well-beaten eggs
- 1 cup milk
- 1 teaspoon vanilla
- 2 tablespoons lemon juice
- 1 *unbaked* Rich Pastry Shell

OVEN 350°

Cream butter and sugar; beat in flour and cornmeal. Add eggs, milk, vanilla, and lemon juice; beat well. Pour into pastry shell. Bake in moderate oven (350°) 55 to 60 minutes, or till knife comes out clean.

Rich Pastry Shell: Sift together 1 cup sifted all-purpose flour, ¼ teaspoon salt, and ¼ teaspoon baking powder. Cut in 6 tablespoons butter or margarine till the size of small peas.

Gradually add 3 to 4 tablespoons milk, mixing till dough can be formed into a ball. Roll out and fit into 9-inch pie plate (have edges crimped high because amount of filling is generous).

COCONUT TARTS

Filling will remind you of pecan pie—

- 3 beaten eggs
- 1½ cups sugar
- ½ cup butter or margarine, melted
- 4 teaspoons lemon juice
- 1 teaspoon vanilla
- 1 3½-ounce can (1⅓ cups) flaked coconut
- 8 *unbaked* tart shells

OVEN 350°

Combine eggs, sugar, butter or margarine, lemon juice, and vanilla; stir in coconut. Pour into unbaked tart shells. Bake in moderate oven (350°) 40 minutes or till a knife inserted just off-center comes out clean. Cool. Makes enough filling for eight 3¼-inch tarts (or one 9-inch pie).

RAISIN PIE

- 3 beaten eggs
 - 1 cup sugar
 - ½ teaspoon ground cinnamon
 - ½ teaspoon ground nutmeg
 - ¼ teaspoon salt
 - 2½ tablespoons lemon juice
 - 2 tablespoons butter or margarine, melted
- • •
- 1 cup raisins
 - ⅓ cup broken walnuts
 - 1 8-inch *unbaked* pastry shell

OVEN 375°

Combine eggs, sugar, spices, salt, lemon juice, and butter. Stir in raisins and nuts. Pour into pastry shell. Bake in moderate oven (375°) 35 to 40 minutes or till filling is set in center. Cool.

SOUTHERN PECAN PIE

OVEN 350°

Beat 3 eggs thoroughly with ⅔ cup sugar, dash salt, 1 cup dark corn syrup, and ⅓ cup butter or margarine, melted. Add 1 cup pecan halves. Pour into 9-inch *unbaked* pastry shell.

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