

Blend ketchup and lemon juice; combine with apples. Pour into pie shell. Combine flour, sugar and cinnamon; mix in butter until well blended; sprinkle over apples. Bake 10 minutes; lower temperature to 350 degrees for 30 minutes. Serve warm with vanilla ice cream.

Note: May be made in a buttered baking dish, eliminating the pie shell. Bake in 350 degrees for 40 minutes.

PEANUT BUTTER APPLE PIE

Pastry for two-crust 8-inch

Filling

- ¼ cup peanut butter
- ½ cup sugar
- 1 tablespoon flour
- ¼ teaspoon salt
- ¼ teaspoon cinnamon
- 4 cups fresh sliced apples (5 to 6 medium-sized)
- 1 tablespoon lemon juice

Combine peanut butter, sugar, flour, salt, and cinnamon. Mix with sliced apples. Put into an 8-in. pastry-lined pan. Sprinkle lemon juice over apples. Cut a few slits in the top crust. Cover apples with top crust, lapping

upper crust over bottom crust at the edges. Seal and flute edges. Bake in a hot oven (425 degrees) about 45 minutes or until the juice bubbles up through the slits in the crust, and the crust is well browned.

FRESH PEACH PIE

Pastry for two-crust 9-inch pie.

Filling:

- 4 cups sliced fresh peaches (or frozen)
 - 1 tablespoon lemon juice
 - 1 to 1½ cups sugar
 - ¼ teaspoon salt
 - 2 tablespoons flour
 - 1 tablespoon butter or margarine
- Place peaches in a bowl.

Add lemon juice, sugar, salt, and flour. Blend. Place in pan lined with pie crust. Dot with butter. Cover with top crust. Bake in a hot oven (425 degrees) about 35 minutes.

GLAZED BLUEBERRY PIE

One 8-inch baked pie shell

Filling:

- ½ cup sifted powdered sugar
 - 4 cups fresh blueberries
 - 1 cup water
 - 1½ tablespoons cornstarch
 - ½ cup granulated sugar
- Add powdered sugar to 3 cups of berries. Let stand 1

hour. Crush the remaining cup of berries. Cook with water 2 minutes. Sieve. Mix cornstarch and granulated sugar. Stir into berry juice. Cook gently until clear, stirring constantly about 20 minutes. Fill baked pie crust with berries. Cover with hot sauce. Cool.

Variations: Other fresh berries may be used in place of blueberries in this recipe. Strawberries, raspberries and blackberries are excellent.

RAISIN SOUR-CREAM MERINGUE PIE

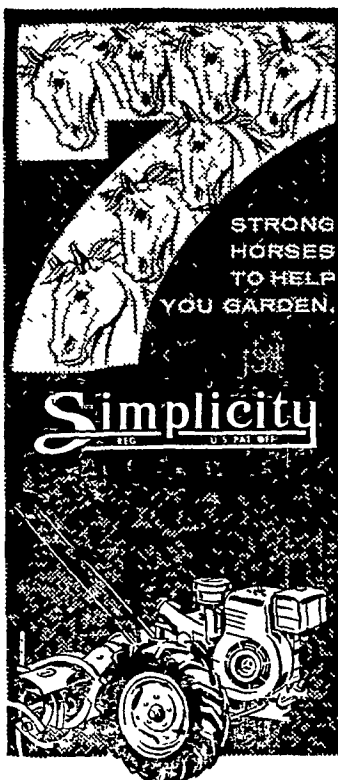
- 1 cup sugar
 - 2 tablespoons cornstarch
 - ¼ teaspoon salt
 - 1 teaspoon cinnamon
 - ½ teaspoon nutmeg
 - ¼ teaspoon cloves
 - 2 eggs, separated
 - 1 cup sour cream
 - 1 cup dark or golden raisins
 - 1½ teaspoons lemon juice
 - ½ cup chopped walnuts
- Baked 9-inch pastry shell
¼ teaspoon cream of tartar
Combine ¾ cup sugar, cornstarch, salt and spices. Blend in egg yolks.
(Turn to page 10)

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