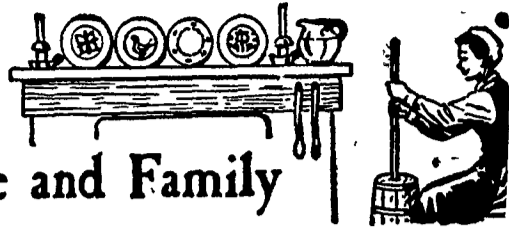


# For the Farm Wife and Family



## PARTY PIES

By Mrs. Richard C. Spence

For the perfect dessert for any meal or party serve pie. Here are some recipes with a little different flair that you might like to try for your special occasion.

### CHOCOLATE-PEANUT BUTTER ICE CREAM PIE

#### Filling:

- 1 quart vanilla ice cream
- Crust:
- ¼ cup shortening
- 3 tablespoons peanut butter
- 1 cup sifted flour
- ¼ teaspoon salt
- 2 to 3 tablespoons cold water

#### Topping:

- 1 package chocolate pudding
- 3 tablespoons peanut butter
- ¼ cup chopped peanuts
- Whipped cream

To make crust mix shortening and 3 tablespoons peanut butter. Cut shortening mixture into sifted dry ingredients until mixture is consistency of corn meal and small peas. Gradually sprinkle enough liquid over flour mixture to dampen dough. Blend with fork. Place dough on waxed paper. Knead 3 times. Let stand at room temperature for 15 to 20 minutes. Roll out dough. Fit into 9 inch pie pan. Flute edge. Prick pastry. Bake in a very hot oven (450 degrees) 8 to 10 minutes. Cool.

Fill baked pie shell with ice cream and freeze several

hours before serving. Prepare chocolate pudding as directed on the package. While warm add 3 tablespoons peanut butter and mix thoroughly. Pour into a bowl to chill. One hour before serving, stir pudding and spread evenly over ice cream. Place in freezer and allow pudding to set firmly. Just before cutting sprinkle chopped peanuts over the pie surface. Add a ring of whipped cream all around the pie.

### CRANBERRY APPLE STREUSEL PIE

#### Crust:

- ½ cup sugar

- 1¼ cups flour
- ¼ pound butter or margarine, melted

#### Filling:

- 1 cup brown sugar (firmly packed)
- 3 tablespoons tapioca
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- 4 medium apples, peeled and sliced
- 1 tablespoon butter
- 1 can whole cranberry sauce

Crust: Mix sugar and flour, add melted butter and stir with fork until crumbly. Spread ½ of mixture into 8 inch pie plate and press onto bottom and sides.

Filling: Combine brown sugar, tapioca, nutmeg and cinnamon. Add apples and carefully stir until apples are coated with sugar mixture. Dot with butter. Fill pie shell. Cover with whole cranberry sauce. Sprinkle remaining crumbs on top. Bake at 350 degrees for 45 minutes.

### FRUIT SALAD CHIFFON PIE

- 4 cups corn flakes or 1 cup corn flake crumbs
- ½ cup soft butter or margarine
- 2 tablespoons sugar

#### Filling:

- 1 tablespoon unflavored gelatin

- ¼ cup sugar
- 2 cups (1 lb. can) fruit (fruit cocktail, pineapple tidbits or sliced peaches, cut up)
- Syrup drained from 1-pound can of fruit
- ¼ cup lemon juice
- 2 ½ cups whipped instant non-fat dry milk (whipped cream or a whipped topping may be substituted)

If using corn flakes, crush into fine crumbs. Combine corn flake crumbs, butter and sugar; mix well. Press evenly and firmly around sides and bottom of 9-inch pie pan, reserving 2 tablespoons crumb mixture for topping, if desired. Chill.

Combine gelatin and sugar in a saucepan. Drain syrup from fruit into saucepan. Mix well. Cook over low heat, stirring constantly until gelatin is dissolved. Remove from heat and add lemon juice. Chill, stirring occasionally, to consistency of unbeaten egg white, about 1 hour. Fold whipped milk into gelatin mixture. Spoon half the mixture into pie shell. Spoon fruit over gelatin mixture. Cover with remaining gelatin mixture and chill until set, about 2 hours. 8 servings.

The next time you make some cranberry-orange relish, use some of it for a pie.

### FROSTY CRANBERRY-ORANGE RELISH PIE

- 1 9-inch pie shell, baked
- 10-ounce package (1 ¼ cups) frozen cranberry-orange relish, thawed, or 1 ¼ cups fresh cranberry-orange relish
- 20 full-sized marshmallows
- ¼ cup sugar
- 6 ounce can (¾ cup) evaporated milk, chilled

Combine relish, marshmallows, and sugar in a heavy saucepan. Cover and heat slowly, until marshmallows melt. Stir occasionally. Cool. Whip evaporated milk in a chilled bowl, until stiff peaks form. Fold into the relish mixture. Pour into cooled baked pie shell. May be frozen for later use. If frozen, to serve, remove from freezer and allow to stand 10 minutes, then cut into 8 wedges and serve.

### PINEAPPLE CHIFFON PIE

- 3 cups corn flakes or ¼ cup corn flake crumbs
- ¼ cup soft butter or margarine
- 2 tablespoons sugar

#### Filling:

- 1 tablespoon unflavored gelatin
- ¼ cup cold water

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