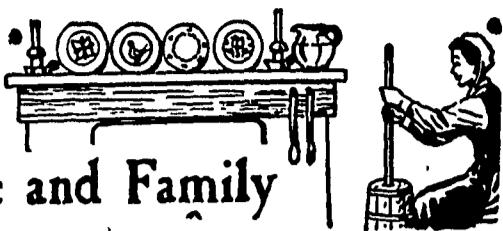


For the Farm Wife and Family



By Mrs. Richard C. Spence

MAKE MINE PIE!



SPENCE

Does the mention of coconut and pineapple transport you magically to a tropical island? This dreamy dessert, Coconut Desert Tart, combines two South Sea Island fruits in a king-sized pie topped with meringue as fluffy as a cloud. Its unusual shape makes it easy to serve and attractive for the buffet table. The crust is rolled out in a large rectangle and baked on the back of an 11x7-inch baking pan. The filling is easy, too. Coconut is folded right into the filling while it's hot, but crushed pineapple is sprinkled over the filling after it cools and is spooned into the shell. An airy meringue provided the finishing touch of sweet flavor and festive appearance.

COCONUT DESSERT TART
Tart Shell:
 1 package (10 oz.) pie crust mix
 1/4 cup milk
Filling:
 1/2 cup regular all-purpose flour
 1/4 cup sugar
 1/4 teaspoon salt
 1 cup whipping cream
 1 cup milk, scalded
 4 egg yolks, slightly beaten

1 can (3 1/2 oz.) flaked coconut
 1 can (8 3/4 to 9 oz.) crushed pineapple, well drained
Meringue:
 4 egg whites
 1/2 cup sugar

To prepare Tart Shell: prepare crust as directed on package using milk as liquid. Roll on lightly floured surface into

a rectangle 13x9-inches. Turn pan upside down. Cover entirely with lightweight aluminum foil. Place dough over foil on pan; crimp edges of dough. Prick with fork and bake 8-10 minutes in a 475 degree oven or until dough begins to lightly brown. Place on wire rack to cool. When cooled, remove crust and foil together and place crust-side down on serving plate. Carefully lift foil from crust. To prepare Filling: In a heavy saucepan combine flour, sugar, salt and whipping cream.

Stir in hot milk and cool, stirring frequently, until smooth and thickened. Add a little of the hot sauce to egg yolks and blend; return all to pan. Add coconut and cook, stirring, for 5 minutes longer. Remove from heat, cover surface of filling with waxed paper and cool to room temperature. Spoon filling into Tart Shell. Sprinkle with crushed pineapple. To prepare Meringue: in a mixing bowl beat egg whites until foamy. Add sugar gradually and beat until peaks form but are not dry. Spread over filling making peaks with the back of a spoon, being sure to seal carefully to crust. In a preheated 425 degree oven bake 5-10 minutes or until lightly

browned. Cool on wire rack and then in refrigerator. Cut into squares to serve. Makes 8-10 servings.

MILE HIGH APRICOT PIE

1 1/2 cups graham cracker crumbs
 1/4 cup sugar
 1/4 cup butter or margarine, softened
 1/4 cup chopped almonds
 1/2 cup apricot preserves
 1 1-lb., 1 oz. can apricot halves
 2 tablespoons lemon juice
 1 envelope unflavored gelatin
 1/2 cup sugar
 1/4 teaspoon salt
 4 eggs, separated

Blend together cracker crumbs, sugar, butter or margarine and almonds. Press firmly against bottom and sides of a 9-inch pie plate. Bake in a moderate oven (375 degrees) 8 minutes. Cool. Spread apricot preserves over bottom of pie shell. Drain apricot halves. Reserve syrup and finely chop apricots. In top of a double boiler, combine 1/2 cup apricot syrup and lemon juice. Sprinkle gelatin over liquids and let stand for 5 minutes. Add 1/2 cup sugar, salt and egg yolks. Beat

slightly to blend. Cook over hot water stirring constantly until mixture is thickened and coats a metal spoon. Remove from heat and add chopped apricots. Chill until thickened. Beat egg whites until foamy. Gradually add remaining 1/2 cup of sugar, beating until egg whites are stiff but not dry. Fold into gelatin-apricot mixture. Pour into pie shell. Chill 3 to 4 hours or until firm. Makes 6 to 8 servings.

COFFEE FUDGE PIE

1 1/2 cups graham cracker crumbs
 1/4 cup sugar
 1/4 cup flaked coconut
 1/4 cup butter or margarine, softened
 2 4-oz. bars sweet chocolate, broken into small pieces.
 2 tablespoons sugar
 1 cup light cream
 4 eggs, separated
 1 teaspoon vanilla extract
 1 teaspoon unflavored gelatin
 1/4 cup cold water
 2 tablespoons instant coffee
 1/2 cup sugar
 1/2 cup commercial sour cream
 Cinnamon-sugar (optional)

Blend together graham

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