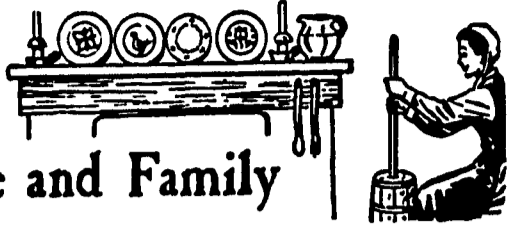


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor



SPENCE

Pies For The Holidays

Holiday time is a time to celebrate — a time to treat yourself and your family or guests to something rich and delectable like a luscious pie. To fill the bill we have Black Bottom Egnog Pie. The bottom layer is so chocolatey delicious, the second layer so custard sumptuous and the final topping so whipped creamy. Black bottom pies are custard chiffons made with egg and milk. They are usually based on a crumb crust.

BLACK BOTTOM EGGNOG PIE GINGERSNAP CRUST:
 1½ cups gingersnap crumbs (about 22 gingersnaps)
 3 tablespoons sugar
 ¼ cup (½ stick) butter, melted

FILLING:
 1 tablespoon (1 envelope) unflavored gelatin
 ¼ cup water
 ¼ cup sugar
 2 tablespoons cornstarch
 ¼ teaspoon salt
 2 cups dairy eggnog
 1½ squares (1½ ozs.) unsweetened chocolate, melted
 1 teaspoon vanilla
 1 teaspoon rum extract
 1 cup whipping cream

TOPPING:
 1 cup whipping cream
 ¼ cup confectioners sugar
 ½ square (½ oz.) unsweetened chocolate, grated

In a small bowl mix together crumbs and sugar; stir in butter. Press mixture firmly and evenly against bottom and side of 9-inch pie pan, building up slightly around rim. Bake in a preheated 350 degree oven 5 minutes. Cool on wire rack. To prepare Filling: Sprinkle gelatin on water to soften. In a 1-quart saucepan mix together sugar, cornstarch and salt; gradually stir in eggnog. Cook over medium heat, stirring constantly, until thickened. Cook 2 additional minutes. Remove from heat and stir in softened gelatin until dissolved. Divide filling

in half. Add melted chocolate and vanilla to one half and pour into crust. Allow remaining half to cool; then add rum extract. In a chilled bowl whip cream until stiff; fold in rum-flavored filling. Carefully spoon over chocolate layer. Chill. To prepare Topping: In a chilled bowl whip cream until stiff; fold in confectioners sugar. Spread over pie and sprinkle with grated chocolate.

CRANBERRY-APPLE PIE

FILLING:
 2 cups cranberries
 ½ cup water
 1½ cups sugar
 ¼ cup regular all-purpose flour
 1 teaspoon cinnamon
 ¼ teaspoon nutmeg
 ¼ teaspoon salt
 2 tablespoons butter
 3 cups peeled, thinly sliced cooking apples (about 3 medium)

CHEESE PASTRY:
 1½ cups sifted regular all-purpose flour
 ½ teaspoon salt
 ¼ cup shredded Cheddar cheese
 ½ cup (1 stick) butter
 3-4 tablespoons water

To prepare Filling: In a 2-quart saucepan bring cranberries and water to a boil. Cook, stirring constantly, until skins pop (about 5 min.). If necessary, break skins by pushing against side of pan with wooden spoon. Combine sugar, flour, cinnamon, nutmeg and salt. Stir into cranberries. Cook, stirring constantly, until thickened. Cook 2 additional minutes. Add butter and apples to pan; bring mixture to a boil. Remove from heat; allow to

cool. Meanwhile, prepare Cheese Pastry.

To prepare Cheese Pastry: Into a large mixing bowl sift together flour and salt. Add cheese. Cut in butter with a pastry blender or two knives until mixture resembles small peas. Sprinkle water over flour mixture, 1 tablespoon at a time, mixing lightly with a fork after each addition. Gather up dough with fingers; shape into a ball. Divide dough into 2 balls; about ¾ for bottom and ¼ for top. On a lightly floured board flatten larger ball slightly and roll ¼-inch thick into a circle 1-inch larger than diameter of 9-inch pie plate. Fold circle over rolling pin. Lift onto pie plate and ease pastry into pie plate. Pour in cooled filling. Roll remaining ¼ of dough into a rectangle approximately 1½ inches longer than diameter of pie and about ½ the width of the pie. Cut dough into strips approximately ½ inch wide. Lay strips from rim to rim across top of pie in crisscross pattern. Seal edge of strips to bottom pastry by moistening edge of pastry with water and pressing end of strips against it with a fork or teaspoon. Fold extra dough over and build up on

rim of pie plate. Flute edge. Bake in a preheated 375 degree oven 30 minutes or until apples are tender.

DELUXE BUTTERSCOTCH PIE CRUST:

1 cup rolled oats (quick or old-fashioned, uncooked)
 ¼ cup firmly-packed brown sugar
 ½ cup butter or margarine, melted

FILLING:
 ¾ cup firmly-packed brown sugar
 ½ cup sifted all-purpose flour
 ¼ teaspoon salt
 1½ cups milk
 3 tablespoons butter or margarine
 1½ teaspoons vanilla
 ½ cup whipping cream, whipped

For crust, heat oats in shallow baking pan in preheated moderate oven (350 degrees) about 12 minutes. Combine oats and brown sugar. Add butter; mix well. Press firmly onto bottom and sides of 8-inch pie plate. Chill.

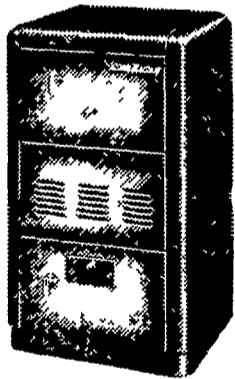
For filling, combine brown sugar, flour, salt and milk in saucepan. Cook over medium heat until thick, stirring con-

(Continued on Page 15)

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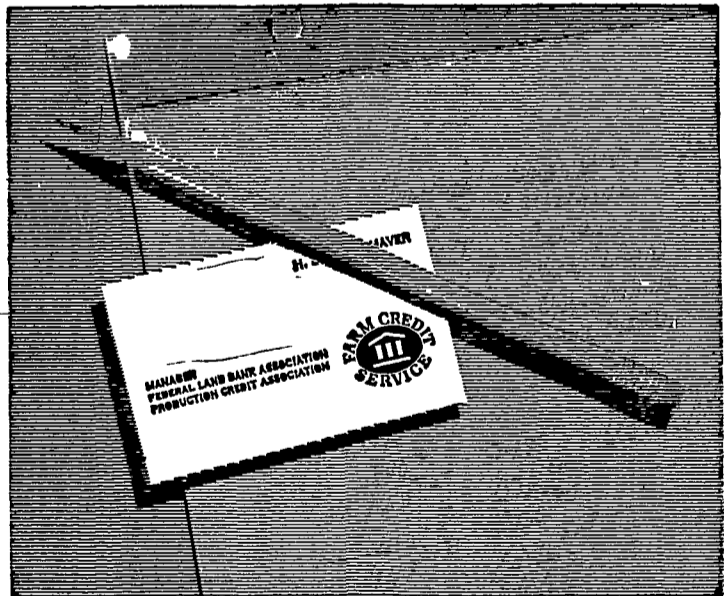
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