

FOR THE  
FARM  
WIFE  
AND  
FAMILY

FESTIVE PIES

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Lancaster Farming Food Editor

When the holiday season approaches we start the annual search in our recipe files for a new pie or cake recipe which will serve as the grand finale to a sumptuous holiday dinner. End of search for pie recipes — we have some for you that are sure to find a place on your menu, like this Lemon "Supreme" Pie.

- LEMON "SUPREME" PIE**  
Coconut Crust:
- 1 can (3½ ounces) angel flake coconut
  - 1 cup sifted flour
  - ¼ teaspoon salt
  - ½ cup shortening
  - 3 tablespoons milk
- Lemon "Supreme" Filling:
- 1 cup sugar
  - ¼ cup cornstarch
  - ¼ teaspoon salt
  - 1 cup water
  - 5 egg yolks, beaten
  - 2 teaspoons grated lemon peel
  - ½ cup lemon juice
  - 2 tablespoons butter
  - 2 cups heavy cream
  - ½ teaspoon vanilla
  - 6 to 8 tablespoons sifted confectioners' sugar

For crust: sprinkle coconut in shallow pan, bake at 300 degrees until golden brown. Combine flour and salt, cut in shortening with pastry blender until size of small peas. Add ½ cup toasted

coconut, mix well. Add milk, mixing with a fork to form dough. Roll out between 2 pieces of waxed paper to form a circle. Line a 9 inch pie plate, fluting around edges. Pierce entire crust with a fork, bake at 400 degrees for 12 to 15 minutes. Cool. Reserve remaining coconut for top of pie.

For filling: combine thoroughly sugar, cornstarch and salt in top of double boiler. Blend in water, then egg yolks, lemon peel and juice until smooth, add butter. Cook over boiling water, stirring constantly, about 12 minutes. Mixture should be thick and mound slightly for moment when dropped from spoon. Cover pan and reduce heat, cook over simmering water 10 minutes. Stir occasionally, replacing cover each time. Transfer to medium bowl, chill over bowl of ice water, stirring until barely warm to the touch. Prepare 1 cup of cream and half of vanilla and confectioners' sugar at a

time; whip cream until slightly thick, add vanilla and sugar. Continue beating until mixture holds stiff peaks, do not over beat. Gently but thoroughly fold 1 cup of whipped cream into cooled filling. Pour into Coconut Crust. Top with dollops of remaining 3 cups whipped cream. Sprinkle with toasted coconut, chill until firm.

- BLACK MAGIC PIE**
- 1½ cups chocolate chip cookie crumbs
  - 3 tablespoons granulated sugar
  - 3 tablespoons butter or margarine, softened
  - 1 (14 ounce) package fudge and frosting mix
  - ½ cup butter or margarine
  - ½ cup water
  - 1 quart butter pecan ice cream
  - 4 canned or fresh pear halves, cut into thirds
- Whipped cream or whipped topping

Combine first three ingredients, press evenly against bottom and sides of a 9 inch pie plate. Bake in a preheated moderate oven (375 degrees) for 8 minutes, cool. Prepare fudge and frosting mix according to directions for fudge sauce, cool. Pale butter pecan ice cream in cookie crust, swirling in ¼ cup fudge sauce, freeze. To serve, arrange pear halves on ice cream, garnish with whipped cream. Heat remaining fudge sauce, drizzle a little over peas. Pour remaining into serving dish.

- ORANGE CHIFFON PIE**
- 1 baked pastry shell, 9-inch
  - 1 tablespoon unflavored gelatin
  - ½ cup cold water
  - 4 egg yolks
  - ½ cup sugar

- 6-ounce can frozen orange juice concentrate
- ¼ teaspoon salt
  - 1 egg whites
  - ¼ cup sugar

Make pastry shell and let it cool. Soften gelatin in water. Beat egg yolks in the top of a double boiler until light, then beat in ¼ cup sugar. Add the orange juice concentrate and salt. Cook over boiling water, stirring often, until thickened. Remove from heat. Add softened gelatin and mix well. Cool. Beat egg whites until foamy. Then add ¼ cup sugar gradually, beating constantly until soft peaks form. Fold into orange mixture. Pour into pastry shell and chill until set. Serve with whipped topping or whipped cream.

**PUMPKIN SPICE CAKE SUNDAES**

- ½ cup shortening
  - 1¼ cups sugar
  - 2 eggs
  - 2¼ cups sifted cake flour
  - 1 teaspoon salt
  - 1 tablespoon baking powder
  - ½ teaspoon ginger
  - ½ teaspoon cinnamon
  - ½ teaspoon nutmeg
  - 1 cup cooked pumpkin
  - ½ cup milk
  - 1½ quarts vanilla ice cream
- Butterscotch or caramel sauce
- Cream shortening and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Sift together dry ingredients. Combine pumpkins and milk. Add alternately with dry ingredients. Pour equal amounts of batter into two 9-inch greased pie pans. Bake in a moderate oven (375 degrees) about 25 minutes. (If glass pie pans are used, reduce oven temperature 25 degrees.) Cut each

cake into 8 pie-shaped wedges. Top with vanilla ice cream. Pour sauce over all. Makes 16 servings.

**CRANBERRY CHEESE PIE**

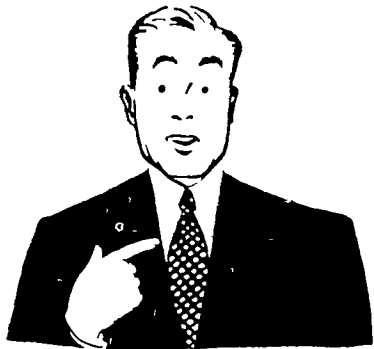
- Crust:
- 1½ cups graham cracker crumbs
  - 3 tablespoons sugar
  - 6 tablespoons butter or margarine, melted
- Filling:
- 1 packages (3 ounces) cream cheese
  - 2 eggs
  - ½ cup sugar
  - ½ teaspoon vanilla
  - 1 pint sour cream
- Topping:
- 1 tablespoon cornstarch
  - 3 tablespoons sugar
  - ½ teaspoon grated orange rind or vanilla
- 1-pound can whole cranberry sauce

For crust: combine crumbs and sugar in medium sized bowl. Stir in melted butter until thoroughly blended. Pack mixture firmly into 9-inch pie pan and press firmly to bottom and sides. Bake in 350 degree oven 8 minutes. Cool.

For filling: let cream cheese soften at room temperature. Beat until smooth. Add eggs and beat well. Gradually mix in sugar and vanilla. Beat until light and fluffy. Fold in sour cream. Pour into cooled graham cracker crust. Bake at 375 degrees for 30 to 35 minutes or until center is firm. Cool. Just before serving spoon cranberry topping over pie.

For topping: Stir cornstarch, sugar, grated orange rind or vanilla and whole cranberry sauce together in saucepan. Cook slowly, stirring constantly, until mixture thickens (about 5 minutes). Cool. Spoon over Cheese Pie just before serving.

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