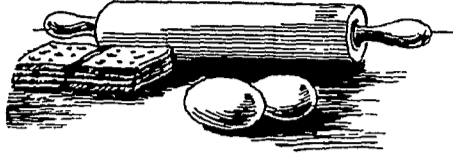


Home on



The Range

Christmas is over and so is New Years, so now cooks can stop looking for new cookie and pudding recipes and concentrate on an old favorite - pies. This week's "Home on the Range" contains a wide variety of different types to try, everything from two types of pecan to apple to a no crust cheese pie. If you're in the mood to try working with this dessert, have fun! Hopefully, your family will have more fun eating your new concoctions.

CARAMEL PECAN PIE
 36 caramels
 1/4 cup water
 1/4 cup margarine
 3/4 cup sugar
 1/4 teaspoon salt
 1/2 teaspoon vanilla
 3 eggs, beaten
 1 cup pecan halves

Melt caramels with water, margarine over low heat. Stir until smooth. Combine sugar, salt, vanilla and eggs. Gradually add caramel sauce - mix well. Stir in pecan halves. Pour into pastry shell. Bake at 350 degrees F. for 45 minutes. Filling will appear to be very soft but becomes firm as it cools.

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OATMEAL PIE

3 eggs, beaten
 Two-thirds cup white sugar
 1 cup brown sugar
 2 teaspoons soft margarine
 Two-thirds cup oatmeal
 Two-thirds cup coconut
 Two-thirds cup milk
 1 teaspoon vanilla
 Beat eggs; then add remaining ingredients. Bake at 350 degrees F. for 30-35 minutes. Makes one 9" pie.
 Mrs. Ernest Halteman
 Clear Spring, Md.

xxx

MOCK PECAN PIE

Soak 1/2 cup grape nuts and 1/2 cup hot water
 3 eggs, well beaten
 3/4 cup table molasses
 3/4 cup brown sugar
 1 teaspoon vanilla
 2 tablespoons butter
 Dash of salt
 Add grape nuts. Pour into unbaked pie shell. Bake 350 degrees F. oven 45-50 minutes. A few finely chopped nuts may be sprinkled over top of pie before baking.
 Mrs. Amos Risser
 Elizabethtown, Pa.

xxx

OLD FASHIONED APPLE

1 egg
 3/4 cup sugar
 1/2 cup flour
 1/4 teaspoon salt
 1 tablespoon baking powder
 1 cup apples, chopped and peeled
 1/2 cup English Walnuts
 Beat eggs, add sugar, beat again. Add dry ingredients. Fold in nuts and apples. Pour into well-greased pan (8 inches). Bake 30 minutes at 350 degrees F. Serve hot or cold with whipped cream or ice cream. Makes its own crust. Cover with foil after baked.
 Catherine Kanagy

LEMON CREAM

-1 cup heavy cream
 1 1/4 cups sugar
 2 tablespoons cornstarch
 1 envelope unflavored gelatine
 1/4 teaspoon salt
 1 cup water
 3 eggs, separated
 1/2 cup fresh lemon juice
 2 tablespoons butter or margarine
 1 teaspoon grated lemon peel
 1 baked nine inch pastry

Allow one-third cup of cream to stand at room temp. for 10 minutes. In saucepan, combine 1 cup sugar, cornstarch, gelatine and salt; blend in water until smooth. Beat yolks until light; blend into cornstarch mixture along with lemon juice and butter. Bring to a boil over medium heat; stirring constantly; boil two to three minutes. Remove from heat; stir vigorously while gradually adding one-third cup cream and lemon peel. Transfer to metal bowl. Chill mixture in ice water until it mounds slightly when dropped from a spoon. It should be cool but not cold. Meanwhile, beat egg whites to soft peak stage. Gradually add remaining 1/4 cup sugar, beating until whites are stiff,

but still glossy and moist. Whip remaining two-thirds cup cream until stiff. Gently fold egg whites and cream into chilled mixture. Spoon into baked pastry shell. Chill until firm.

"The 10 best Lemon recipes" book

NO CRUST CHEESE

Two - 8 ounce packages cream cheese
 3 eggs

Mix together and put in greased pie pan. Bake 25 minutes at 375 degrees F. Cool fifteen minutes or more.

1/2 pint sour cream
 1 tablespoon vanilla
 3 tablespoons sugar
 Put on top of pie and spread with cherry or pineapple pie filling.
 Mrs. Charles Biehl
 Mertztown, Pennsylvania

CUSTARD PIE

Put on stove one quart milk to scald.
 Mix well:
 2 tablespoons flour
 1 cup sugar
 4 egg yolks
 Beat egg whites just medium stiff; save to stir in

last, just before putting in unbaked pie shells. Pour scalding hot milk over yellow mixture, stir well and add one tablespoon vanilla. Stir in egg whites until uniformly mixed. Put pies at once in a hot oven 350 or 400 degrees F. and bake until golden brown.
 Thelma Kinsinger
 xxx

SOUTHERN PIE

Mix together and let stand:
 1/2 cup Post Grape-Nut Cereal
 1/2 cup warm water.
 3 eggs, well-beaten
 3/4 cup sugar
 1 cup molasses
 3 tablespoons melted butter
 1 teaspoon vanilla
 1/4 teaspoon salt
 Blend sugar with eggs. Add syrup, butter, vanilla and salt. Fold in softened cereal. Pour into unbaked pie shell. Bake at 350 degrees F. for 50 minutes or until filling is puffed completely across top.
 Mrs. James Thorman
 Marietta, Pa.
 xxx

NATURAL CEREAL

Mix:
 1/2 cup brown sugar
 1/2 cup honey

3/4 stick (6 tablespoons) margarine
 1 heaping quart oatmeal
 1/2 cup coconut
 3/4 cup raisins
 2 quarts corn flakes or wheaties (crushed till reduced to one quart)
 1 teaspoon salt
 Add dry ingredients to honey mixture. Bake at 250 degrees F. Stir occasionally.
 Bake 45 minutes. For variety, add 2 teaspoons peanut butter.
 Mrs. James Thorman
 Marietta, Pa.

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