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FROZEN STRAWBERRY CHEESE PIE

- 1 8-ounce package cream cheese, softened
- 1 cup dairy sour cream
- 2 10-ounce packages strawberries, thawed
- 1 baked 9-inch pie shell

Blend the cream cheese and sour cream. Reserve ½ cup of the berries and syrup. Mix the remaining berries and syrup into the cheese mixture. Pour the filling into the baked pastry shell. Cover. Freeze until firm. To serve, let the pie set out until thawed enough to cut, about 15-30 minutes. Serve topped with reserved berries in syrup.

Carol Fantom, Delta

FAVORITE CUSTARD PIE

- 4 eggs
- ½ cup sugar
- ¼ teaspoon salt
- ¾ teaspoon vanilla flavoring
- ¼ teaspoon almond flavoring
- 2½ cups scalded milk
- 2 pats butter or margarine

Blend the eggs, sugar, salt and flavorings. Beat in the scalded milk and butter. Pour the mixture into an unbaked pie shell and sprinkle lightly with nutmeg. Bake 25-30 minutes in a 400° F. oven.

Mrs. Donald Hoover, Dallas

NOBAKE CHOCOLATE COCONUT PIE

- 1 quart any flavor ice cream
- 2 cups thawed whipped topping
- 1 cup flaked coconut
- Chocolate Coconut Crust:
- 1 4-ounce package Baker's German Sweet Chocolate
- 2 tablespoons butter or margarine
- 2 cups coconut

To make the crust, melt the chocolate and butter over low heat. Remove from the heat and stir in the coconut. Mix well. Spread or press the mixture onto the bottoms and sides of a 9-inch pie pan. Freeze.

Spread the ice cream evenly into the crust. Spread the whipped topping over the ice cream and sprinkle with coconut. Freeze until firm. Remove from the freezer and thaw about 10 minutes before serving. Dip the pie pan in hot water to soften the crust slightly before cutting.

Lois Bennetch, Fredricksburg

COCONUT CUSTARD PIE

This pie makes its own crust:

- 2 cups milk
- 4 eggs
- ½ cup sugar
- 1 cup sugar
- dash of salt
- 1½ teaspoons vanilla
- 1 cup coconut
- ½ stick of butter or margarine

Put all the ingredients into a blender and blend. Pour into a 10 inch greased pie pan. Bake at 400° F. for 15 minutes and turn the oven down to 350° F. for 20-25 minutes.

Lillian Martin, York

GRANDMOTHERS PUMPKIN PIE

- 1 tablespoon flour
- 2 cups cooked pumpkin
- ½ cup brown sugar
- 1 egg
- 1 teaspoon cinnamon
- 1 cup scalded milk
- 1 tablespoon butter

Mix the flour into the pumpkin. Add the rest of the ingredients and pour into an unbaked pie crust. Makes 1 9-inch pie. Bake at 400° F. until the custard is firm.

Pauline Hurst, Newville

RUM CREAM PIE

- Shell: 1 6-ounce package Zwieback
- 2 tablespoons sugar
- ½ teaspoon cinnamon
- ½ cup soft butter

Crumb the Zwieback and blend the sugar cinnamon and butter with it. Press the mixture into a 10-inch glass serving dish.

- Filling:
- 6 egg yolks
- 1 scant cup sugar
- 1 envelope gelatin
- ½ cup cold water
- 1 pint cream, whipped
- ½ cup dark rum (Jamaican)

shaved bittersweet chocolate curls
whipped cream for garnish, optional

Beat the egg yolks until light and add the sugar. Soak the gelatin in the cold water. Put the gelatin and water over a low flame and bring to a boil. Pour it over the sugar-egg mixture, stirring briskly. Whip the cream until stiff and fold into the egg mixture. Flavor with the rum. Cool until the mixture begins to set and pour it into the pie shell. Chill until firm. Sprinkle the top of the pie generously with the shaved bitter-sweet chocolate curls and garnish with whipped cream if desired. Serve cold.

Mrs. Stuart Rohrbaugh, Jacobus

CHEESE PIE

- ¼ cup butter, softened
- 1 cup firmly packed brown sugar
- ½ cup sugar
- ¼ teaspoon salt
- 3 eggs
- ½ cup whipping cream
- 2 tablespoons flour
- 1 teaspoon vanilla
- 1 9-inch pie shell, unbaked
- whipped cream, optional

In a large mixing bowl, beat the butter, sugar and salt until creamy and fluffy. Beat in the eggs, one at a time, until well blended. Mix in the cream, flour and vanilla. Pour into the pie shell. Bake in 375° F. oven until a knife inserted off center comes out clean, 25-30 minutes. Cool completely and garnish with whipped cream if desired.

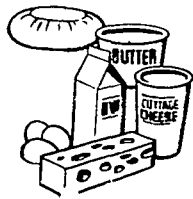
WET BOTTOM SHOO FLY PIE

- 1 egg, beaten
- ½ cup Kings Syrup
- ½ cup Grandma's molasses
- 1 scant teaspoon soda
- 1 cup hot water
- Crumbs:
- 1½ cups flour
- 1½ cups sugar
- 2 tablespoons lard, scant

Mix all but one handful of the crumbs into the syrup. Scatter remaining crumbs over the top of the pie. Bake at 425° F. for 15 minutes then at 345° F. for 25 minutes.

Ruth Elaine Peachey, Belleville

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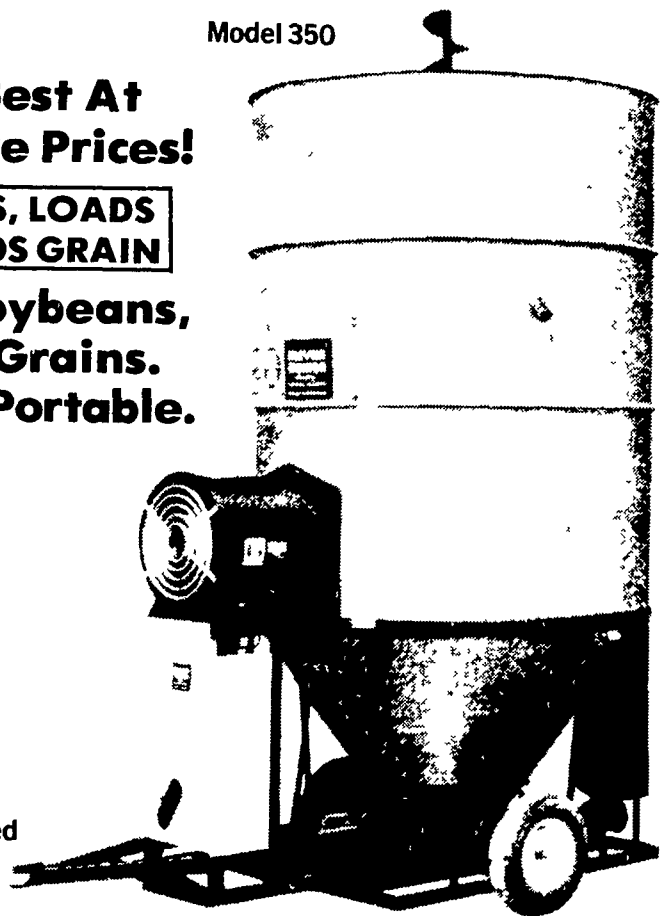
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