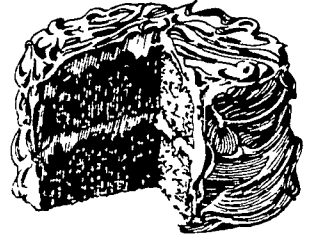


Home On The Range



There's nothing like a pie

When you're looking for a truly luscious dessert, consider a pie. The creamy, delightful taste will almost more than make up for that pound you are likely to add on from a pie.

But pounds or no pounds, making these recipes are almost as much fun as eating them.

Tonight try a creamy banana, chocolate or coconut pie, as recommended by the American Dairy Association.

One of the problems with cream pies in the past has been to find a filling that's full and tasty enough to still slice neatly. The proportions used in the recipe of one-tenth cup of cornstarch to four egg yolks and three cups of milk would suit a perfectionist. The filling not only cuts neatly, but also tastes delicious.

Tomorrow night try a sour cream pie or a fluffy pudding pie.

But anytime you bake a pie, try some of our no-fault pie crusts for a flaky, delicious taste.

Enjoy!!!

COCONUT CREAM PIE

Follow recipe for Banana Cream pie except — stir 3/4 cup flaked coconut into filling with butter and vanilla. Omit bananas. Pour immediately into 9 inch baked crumb crust. Chill thoroughly, at least 4 hours. Garnish with whipped cream and toasted coconut.

GRAHAM CRACKER CRUST

Mix together crumbs and sugar, stir in butter. Press mixture firmly and evenly against bottom and sides of 9 inch pie plate, building up slightly around rim. Bake in preheated 350 degree oven, 5 minutes. Cool on wire rack. Fill as desired.

For a variation in crust recipe, substitute vanilla wafer crumbs (about thirty 1 3/4 inch wafers) for graham cracker crumbs to make a vanilla wafer crust.



Your special dinner calls for a luscious cream pie in banana, chocolate, or coconut. So light, and fluffy and delicious. Try one tonight.

CHOCOLATE CREAM PIE

Follow recipe for Banana Cream pie except — increase sugar to 1 1/4 cups. Stir in 2 ounces melted unsweetened chocolate with butter and vanilla. Omit bananas. As soon as filling is cooked, immediately pour into baked pie shell. Chill thoroughly, at least 4 hours. Garnish with whipped cream and chocolate curls.

MAPLE CREAM PIE

1 3/4 cups milk
1/4 cup cornstarch
3/4 cup maple-blended syrup
1/4 teaspoon salt
2 egg yolks, slightly beaten
2 tablespoons butter
1 cup whipping cream
1 tablespoon maple-blended syrup
sliced almonds, toasted

Blend together 1/4 cup milk and cornstarch in saucepan. Gradually stir in remaining milk, 3/4 cup syrup and salt. Cook over medium heat, stirring constantly, until mixture comes to a boil. Stir small amount of hot mixture into egg yolks. Return egg mixture to saucepan. Cook, stirring constantly, until thickened. Remove from heat, stir in butter until melted. Cool thoroughly.

Whip cream in a chilled bowl with chilled beaters until stiff peaks form, scraping bowl occasionally. Fold half of whipped cream (about 1 cup) into filling. Pour into crust. Fold 1 tablespoon syrup into remaining 1 cup whipped cream and use to frost top of pie. Chill several hours. Garnish with almonds.

LEMON SPONGE PIE

1 cup sugar
1 cup milk
2 egg yolks
2 egg whites, stiffly beaten
1 1/2 butter
2 T flour
juice and rind of 1 lemon or 2 T reconstituted lemon juice plus 1/2 teaspoon lemon extract

Combine sugar, flour and egg yolks. Add melted butter, milk, lemon juice and rind. Add beaten egg whites last. Fill one 9 inch pastry lined pie pan. Bake at 375 degrees for 20-25 minutes or until golden brown.

Mrs. Daniel Weaver, Boiling Springs

with supper. Though it may mean a few calories, the taste will make it all worthwhile.

BANANA CREAM PIE

9 inch baked pie shell
2/3 cup sugar
1/3 cup cornstarch
1/2 teaspoon salt
3 cups milk
4 egg yolks, slightly beaten
2 tablespoons butter
1 tablespoon vanilla
2 large ripe bananas
1/2 cup whipping cream, whipped

Stir together sugar, cornstarch and salt in heavy saucepan. Blend milk and egg yolks, gradually stir into sugar mixture. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat, blend in butter and vanilla. Press plastic wrap onto filling in saucepan and cool to lukewarm. Peel and slice bananas, arrange in bottom of pie shell. Pour in cooled filling. Chill thoroughly, at least 4 hours. Pipe whipped cream around edge of pie, add slices of banana if desired.

APPLE CREAM PIE

3 cups finely cut apples
1 cup brown sugar
1 cup cream
1/4 teaspoon salt
1 rounded teaspoon flour

Mix together and put in unbaked pie shell. Sprinkle top with cinnamon. Bake at 450 degrees for 15 minutes. Then reduce to 350 degrees for 35 minutes longer. When pie is about half done, take a knife and push apples down.

Mrs. Elias Martin

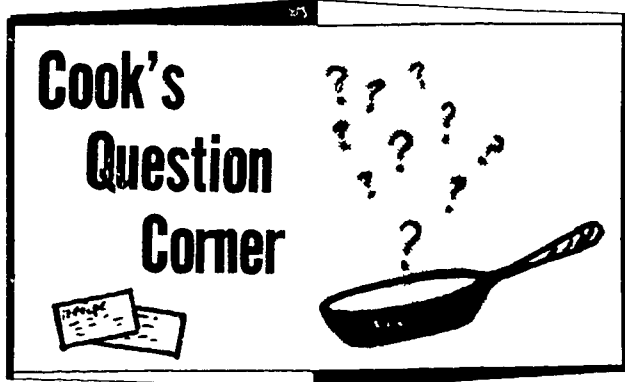
FLUFFY PUDDING PIE

2 envelopes Dream Whip whipped topping mix
2-3/4 cups cold milk
1 teaspoon vanilla

2 packages (4 serving size) Jell-O instant pudding and pie filling, any flavor
1 baked 9 inch pie shell, cooled

Prepare whipped topping mix with 1 cup of the milk and the vanilla as directed on package, using large mixing bowl. Add remaining 1-3/4 cups milk and the pie filling mix. Blend. Then beat at high speed for 2 minutes, scraping bowl occasionally. Spoon into pie shell. Chill at least 4 hours. Garnish with sliced nectarines and mint sprigs, if desired.

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Cook's Question Corner

QUESTION — Does anyone have any recipes for pocket bread or pita bread?

Faithful reader,
Brickerville

QUESTION — I would like a recipe for beef tongue. As people are butchering now, I thought other people might be interested too.

Rebecca Fisher,
R3, Box 36
Honey Brook, PA 19344

QUESTION — I have been looking for a supplier or store where I could buy a Spatzle machine. Spatzles are a form of German noodle. Can anyone help me with this?

Mrs. Ervin Fassett
East Springfield, NY 13333

ANSWER — We have a response to a request for a flaky patty shells recipe. It comes from Mrs. D. Martin Stauffer and is at the end of the Range section.

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