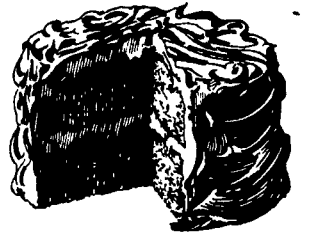


Home On The Range



Try pie for dessert

If you're tired of Christmas cookies but still want to serve dessert, why not bake a pie? Sure to please family or guests, pies are the perfect answer to the question of what to serve with coffee after dinner.

The varieties of pies available are almost endless. You could try a fruit pie, a cream pie, or an ice cream pie. But whichever type you select, don't forget to sample a piece before the whole pie has disappeared.

APPLE MINCEMEAT PIE

1½ quarts grated apples
1½ cups beef or pork puddings
¼ cup brown sugar
¼ cup granulated sugar
¼ cup molasses
¼ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon cloves
1 cup raisins
1 cup water or enough to simmer above ingredients. Simmer 15 minutes. Remove from heat. Add: 1/8 teaspoon lemon flavoring
1/8 teaspoon maple flavoring

If mixture is too watery, thicken with cornstarch or clear jell. Cool. Use for pie filling in a double crust pie. Bake at 350°F. about 1 hour. Serve warm or cold with whipped cream.

Mrs. Lester Newswanger
Shippensburg

HARVEST PIE

1½ cups brown sugar
½ cup white sugar
½ cup melted butter
¾ cup white corn syrup
¾ cup oatmeal
1 cup milk
2 eggs
1 cup moist coconut
Mix together and put in unbaked pie shells. Bake at 350°F. for 45 minutes. Makes two pies.

Betty Biehl
Mertztown

GLAZED STRAWBERRY PIE

4 cups strawberries (1 quart)
¾ cup water
3 tablespoons cornstarch
¾ cup sugar
Little salt
Crush 1 cup strawberries. Add the water and bring to a boil. Simmer for 3 minutes. Strain the juice and add more water if necessary to make 1 cup liquid. Combine sugar and cornstarch and salt. Add to the liquid and cook until thick and clear in color. Cool slightly. Arrange 3 cups berries in a baked pie shell. Spoon the glazed mixture over the berries, allowing it to drip down around the berries. Serve with whipped cream.

Betty Biehl
Mertztown

CHERRY CREAM PIE

1 package vanilla pudding and pie filling
¾ cup sugar
¼ cup cornstarch
½ teaspoon cinnamon
1 to 2 cans sour cherries

Prepare pudding mix according to package directions. Pour into baked pie shell. Chill.

Blend dry ingredients and stir in ¾ cup cherry juice. Add water if not enough juice. Cook until thick and clean. Add food coloring. Cool and spread over vanilla cream pie. Top with whipped cream.

Betty Biehl
Mertztown

JAPANESE FRUIT PIE

Beat three eggs with ¾ cup sugar, dash of salt, 1 cup dark corn syrup, ½ cup melted butter. Stir in 1 cup chopped walnuts, 1 cup coconut and 1 cup raisins. Pour into 9-inch pie shell. Bake at 350°F. for 45 to 50 minutes. When cool, top with whipped cream and sprinkle some walnuts, coconut and raisins over top.

Mrs. Kitty Wagner
Elizabethtown

FRENCH SILK PIE

Cream together:
½ cup butter
¾ cup granulated sugar
Add:
1 square melted and cooled unsweetened chocolate
1 teaspoon vanilla

Add 1 egg and beat for 5 minutes with electric mixer. Add 1 more egg and beat another 5 minutes or until smooth and very creamy.

Pour into baked, cooled 9-inch pie shell and chill for 6 hours. Top with whipped cream and serve.

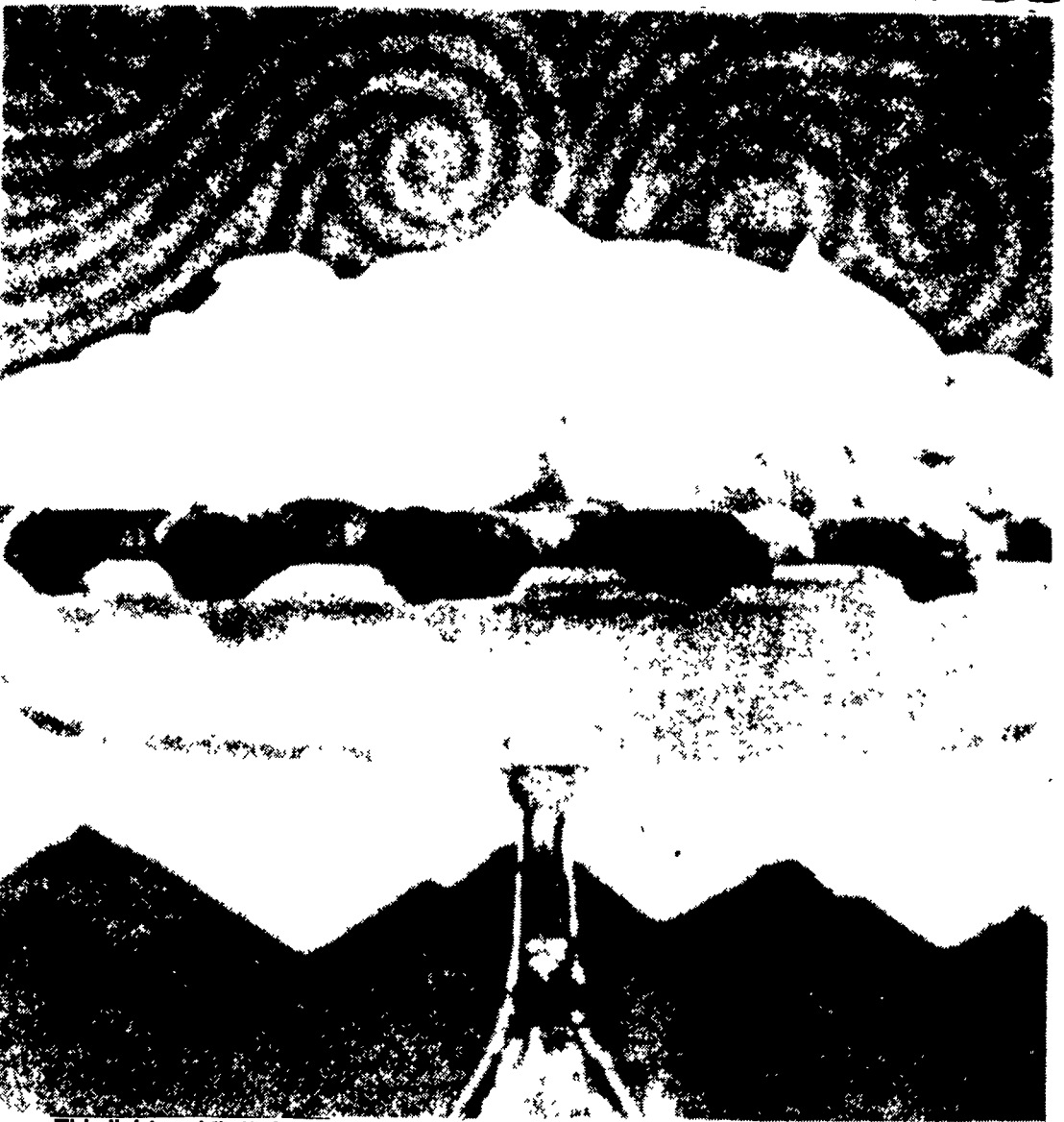
Note: This pie is very rich so small pieces are just fine.

Carlene Hafer
Williamsport

IMPOSSIBLE PEANUT BUTTER 'N CHOCOLATE PIE

1 cup packed brown sugar
½ cup Bisquick baking mix
2 eggs
1 cup whipping cream
¾ cup chunky peanut butter
1 6-ounce package semi-sweet chocolate chips (1 cup)

Heat oven to 350°F. Beat all ingredients except chocolate chips in large bowl on high speed, scraping bowl occasionally, until fluffy, 1 minute (do not use blender). Pour into ungreased pie plate, 9 x 1¼ inches. Bake until puffed and dry in center and knife inserted in center comes out clean, about 35 minutes; cool slightly. Heat chocolate chips in 1-quart saucepan over low heat, stirring occasionally, until melted; spread over pie. Sprinkle with chopped peanuts if desired. Refrigerate until chocolate is firm, about 1 hour.



This light and fluffy Mile High Lemon Pie slides down easily, even after a hearty meal.

BOSTON CREAM PIE

¾ cup cake flour
1 teaspoon baking powder
¼ teaspoon salt
3 egg yolks (¼ cup)
½ cup sugar
¼ cup boiling water
1 teaspoon vanilla
½ teaspoon lemon flavoring
Heat oven to 350°F. Grease and flour one 8- or 9-inch cake pan. Blend flour, baking powder and salt. Set aside. Beat egg yolks in small mixer bowl until very thick and lemon colored. Beat sugar in gradually. Blend in water and flavorings slowly. Quickly blend in dry ingredients; pour into pan. Bake about 25 minutes. Let cool 8 to 10 minutes, then remove from pan. When cool, split layer and fill.

FILLING

¾ cup sugar
1 tablespoon cornstarch
¼ teaspoon salt
1 cup milk
1 egg yolk, slightly beaten
1 tablespoon butter
1 teaspoon vanilla
Mix sugar, cornstarch and salt in saucepan. Gradually stir in milk. Bring to boil over medium heat, stirring constantly. Boil 1 minute. Remove from heat. Stir at least half of hot mixture into egg yolk. Blend into remaining mixture. Boil 1 minute more. Remove from heat. Blend in butter and vanilla. Cool, stirring occasionally.

GLAZE

1 square unsweetened chocolate
1 teaspoon butter
1 cup sifted 10X sugar
2 tablespoons boiling water
Melt chocolate and butter together over hot water. Remove from heat. Blend in sugar and water. Beat only until smooth but not stiff.

Mrs. David Blank
Kinzers

CRUNCHY CRUST BLUEBERRY SWIRL PIE

½ cup margarine, melted
¾ cup flour
½ cup rolled oats
½ cup chopped nuts
2 tablespoons sugar
Filling:
3-ounce package lemon gelatin
½ cup boiling water
21-ounce can blueberry pie filling
½ cup dairy sour cream

Heat oven to 400°F. Lightly spoon flour into measuring cup; level off. In small pan melt margarine. Stir in next 4 ingredients. Mix well and pat into ungreased 9-inch pie pan. Bake at 400°F. for 12 to 15 minutes or until golden brown. Cool.

Dissolve gelatin in boiling water. Stir in blueberry filling. Chill until

thickened. Pour into pie crust. Spoon sour cream onto filling. Cut through sour cream and lightly swirl. Chill. If desired, top with whipped cream.

WALNUT CUSTARD PIE

1 cup walnuts, chopped
½ cup sugar
1½ cups molasses
1 cup hot water
2 eggs
4 tablespoons flour
1 9-inch unbaked pastry shell
Beat eggs thoroughly with sugar, molasses, water and flour. Add walnuts. Pour into pastry shell. Bake in moderate (350°F) oven. Cool pie before serving.

Ethel Bushong

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Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

January	
5	Low-Calorie Dishes
12	Low-Cost Meals
19	Cooking With Rice

Featured Recipe

This week's featured recipe comes from the American Dairy Association. Dairy products are an essential part of a balanced diet and are also tasty additions to many recipes.

The Pumpkin Ice Cream Pie recipe featured below, offers a unique way to include dairy products in an old favorite.

PUMPKIN ICE CREAM PIE

Yield: one 9-inch pie

1 pint vanilla ice cream, softened
1 baked 9-inch pie shell, chilled
1 cup canned pumpkin
½ cup sugar
½ teaspoon salt
½ teaspoon ginger
½ teaspoon cinnamon
¼ teaspoon nutmeg
1 cup whipping cream, whipped

Spoon ice cream over bottom of pie shell. Store in freezer while preparing pumpkin mixture. Combine pumpkin, sugar, salt and spices; mix. Fold in whipped cream. Remove pie from freezer. Spread pumpkin mixture evenly over ice cream. Freeze several hours or overnight. Remove pie from freezer and let stand at room temperature about 15 minutes before serving.

*NOTE: If pie is to be frozen longer than overnight, cover with freezer wrap after it is frozen solid. Pie will keep up to 1 week in freezer.