

Home on the Range

Serve The Perfect Pie

Can she bake a cherry pie? In some generations that question became parents' deciding factor or whether or not "she" was a suitable wife for their son.

Although baking a pie is seldom a premarital concern in today's generation, it certainly helps increase spousal approval to be able to bake a pie with a flaky crust to just the right amount of doneness. Here are some tricks of the trade.

HOW TO MAKE A PASTRY CRUST

To make a two-crust 9-inch pie: combine 1 1/2 cups sifted pastry flour, 1 teaspoon salt, and 1/2 cup shortening in mixing bowl. With an electric mixer, blend at low speed for 30 seconds or until the mixture has the consistency of lumpy cornmeal.

Add the cold water and mix at low speed for about 15 seconds, until the dough clings together.

Coat your hands lightly with flour and roll the dough into a bowl.

Coat a pastry board or cloth and a rolling pin lightly with flour.

Fold the dough onto the prepared board or cloth, and roll it into a circle about 1/4-inch thick. Roll from the center to the edge lifting the pie a bit as you approach the edge. To keep the thickness even, do this in four directions. If the edges split, pinch the dough together with your fingers.

For a pie shell:

Place the pie plate upside down in the center of the dough and cut a circle around it as much wider as the vessel is deep. (The dough should be large enough to fill the plate plus have some overhang).

Fold the dough lightly over the rolling pin. Lift the rolling pin over the vessel and unfold the dough loosely into vessel without stretching the dough.

Use a knife to trim the dough from the outer rim of the plate. Fold the dough over the lip and use your fingers or a fork to flute the edge all around.

Seal the shell:

Preheat oven to 450 degrees. Prick the bottom and sides of the pastry with a fork.

Baste the bottom and sides (but not the lip) of the pastry with unbeaten egg white or Dijon mustard.

Bake 5 to 10 minutes, until the bottom is firm and golden.

When the bottom crust is golden brown, pour in the filling.

For a top crust: Roll out a crust 1/4-inch thick and large enough to

extend 1/2-inch beyond the edge of the plate.

Brush one side of the crust with unbeaten egg white to seal it so it is not softened by steam from the filling as it cooks.

Carefully lift the top pastry and place it based side down over the filling.

Fold the edge under the outer rim of the lower crust and use your fingers or a fork to flute it all around.

Cut vents into the top to allow steam to escape.

Bake at 350 to 400 degrees until the crust browns to your liking.

GRASSHOPPER PIE

Chocolate crust:

- 32 large marshmallows or 3 cups miniature
- 1/2 cup milk
- 1/4 cup cream de menthe
- 3 tablespoons cream de cacao
- 1 1/2 cups chilled whipping cream

In a saucepan, melt marshmallows with milk over medium heat and stir constantly. When all are melted refrigerate until it thickens. Add cream de menthe and cream de cacao. Beat chilled cream in a bowl until stiff. Fold in marshmallow mixture. Pile in crust. Garnish with chocolate curls.

We have this on St. Patrick's Day.

Eileen Murphy

Pa. Alternate Dairy Princess

CRUNCHY ICE CREAM PIE

- 1/2 cup packed brown sugar
- 1/2 cup soft butter
- 2 cups corn flakes
- 1/2 cup chopped nuts
- 1/2 cup flaked coconut

Mix together ingredients until combined. Save 1/4 cup. Press remainder in pie pan. Fill with one quart favorite ice cream. Top with reserved crumbs. Freeze 3 hours.

Eileen Murphy

Pa. Alternate Dairy Princess

GOOEY SHOO FLY PIE

- 1 egg
 - 1 cup molasses
 - 1 cup hot water
 - 1 teaspoon baking soda
- Beat egg, add molasses. Dissolve baking soda in hot water and add to egg and molasses.

Crumbs:

- 1 cup flour
- 1 cup brown sugar
- 2 tablespoons melted butter

Mix with hands, save a half cup crumbs to sprinkle on top. Put the remainder into the gooey mixture. Beat. Bake at 350-375 degrees until done.

Mrs. V. Musser
Denver



The secret to great tasty pastry is in the crust.

APPLE BETTY PIE

- 4 cups sliced tart apples (pared)
- 1/4 cup orange juice
- 1 cup sugar
- 1/2 cup all-purpose flour
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 cup butter

Mound apples in buttered 9-inch round pie plate. Sprinkle with orange juice. For topping, combine sugar, flour, spices, and dash salt. Cut in butter until mixture is crumbly, then scatter over apples.

Bake in 375 degree oven for 45 minutes or until apples are done and topping is crisp.

Serve warm with cream. Makes six servings.

Lee Laverty
Dover, NJ

QUICHE LORRAINE (Cheese Pie)

- 9-inch unbaked pie crust
 - 1/2 pound Gruyere cheese or Swiss cheese, grated coarsely
 - 1 1/2 tablespoons flour
 - 1 cup milk
 - 3 eggs, beaten
 - Salt and pepper to taste
 - 1 onion, diced
 - 2 tablespoons butter
 - 4 slices bacon, fried, crumbled
- Saute onion until glazy in butter (enough to cover bottom of pie crust). Cover with four slices crumbled fried bacon.

Toss flour with grated cheese and sprinkle on top of onions and bacon. Combine milk with beaten eggs and pour on top of cheese.

Bake 15 minutes at 400 degrees. Reduce heat to 325 degrees and bake for 30 minutes. Quiche is done when knife comes out clean.

Elizabeth Smith
Lancaster Co. Dairy Princess

PUMPKIN CUSTARD PIE

- 2 egg yolks
- 1/2 cup sugar
- 1/2 cup molasses
- 2 tablespoons flour
- 2 cups milk
- 1 cup pumpkin
- 1 tablespoon butter
- Dash salt
- 2 egg whites

Mix together all ingredients except the whites, beat the whites until stiff then fold into mixture. Pour into 9-inch pie crust. Sprinkle with cinnamon. Bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake for 40 additional minutes.

BECKY'S PEACH PIE SUPREME

- 9-inch unbaked pie shell
- 4 cups fresh sliced peaches
- 1 cup granulate sugar
- 4 tablespoons all-purpose flour
- Pinch salt
- 1 cup cream, light or heavy
- 1/2 teaspoon vanilla

Preheat oven to 400 degrees. Arrange sliced peaches into the unbaked pie shell.

Combine sugar, flour, and salt. Stir in cream and vanilla. Mix thoroughly then pour over peaches. Bake for 50-60 minutes. Cool and refrigerate. Serves 6 to 8.

(Turn to Page B8)

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

- November- 15- Favorite Microwave Recipes
- 22 - Thanksgiving Favorites
- 29 - Beef Recipes
- December- 6 - Holiday Cookies

Featured Recipe

Your county extension office is a wonderful source of recipes. Many hold workshops on food preparation throughout the year, but even if you don't attend one of those, you can contact your county extension office for recipes on almost every subject.

Here is one shared by Fay Strickler at the Berks County Extension office this week. It is a Polish recipe from Dolores Mayernik of Kenhorst.

CREAM CHEESE CRESCENTS

- 1/2 pound butter
- 1/2 pound cream cheese
- 1/2 pound flour

Mix ingredients until smooth and creamy. Place dough in refrigerator overnight. Roll out on floured board about 1/4-inch thick. Cut into 2-inch squares. Fill with prune, walnut, or apricot butter. Roll into crescents. Bake at 400 degrees until light brown. Sprinkle with powdered sugar.

Nut Filling:

- 1 pound ground walnuts (fine)
 - 1 cup sugar
 - 2 tablespoons milk
 - 2 tablespoons melted butter
- Mix all ingredients well.