

PERFECT APPLE PIE

6 to 8 tart apples, pared, cored,
and thinly sliced (6 cups)*

$\frac{3}{4}$ to 1 cup sugar

2 tablespoons all-purpose flour

$\frac{1}{2}$ to 1 teaspoon ground
cinnamon

Dash ground nutmeg

Pastry for 2-crust 9-inch pie

2 tablespoons butter OVEN 400°

If apples lack tartness, sprinkle with about 1 tablespoon lemon juice. Combine sugar, flour, spices, and dash salt; mix with apples. Line 9-inch pie plate with pastry. Fill with apple mixture; dot with butter. Adjust top crust, cutting slits for escape of steam; seal. Sprinkle with sugar. Bake at 400° for 50 minutes or till done.

*Or, use two 1-pound 4-ounce cans (about 5 cups) pie-sliced apples, drained.

APPLE CRUMB PIE

$\frac{2}{3}$ cup sugar

2 tablespoons all-purpose flour

$\frac{3}{4}$ teaspoon ground cinnamon

6 to 8 tart apples, pared, cored,
and sliced (6 cups)

1 9-inch unbaked pastry shell

$\frac{1}{2}$ cup all-purpose flour

$\frac{1}{4}$ cup sugar

$\frac{1}{4}$ cup butter OVEN 400°

Combine first 3 ingredients; stir into apples. Turn into pastry shell. Combine remaining flour and sugar; cut in butter till crumbly. Sprinkle over apples. Bake at 400° for 45 to 50 minutes or till done. If pie browns too quickly, cover edge with foil.

APPLE CUSTARD PIE

OVEN 375°

Pare, core, and cut 6 to 8 tart apples in eighths (6 cups). Arrange in 9-inch unbaked pastry shell. Combine $\frac{3}{4}$ cup sugar, 3 tablespoons all-purpose flour, and $\frac{1}{2}$ teaspoon salt. Stir in $\frac{1}{4}$ cup light cream. Pour mixture over apples. Sprinkle with ground cinnamon. Cover loosely with foil. Bake at 375° for 1 hour. Remove foil; bake 15 minutes or till apples are done. Serve warm with Cheddar cheese, if desired.

RED CHERRY PIE

$\frac{3}{4}$ cup juice from cherries

1 cup sugar

2 tablespoons quick-cooking
tapioca

3 cups canned pitted tart
red cherries (water pack)

10 drops red food coloring

3 to 4 drops almond extract

Pastry for 9-inch lattice-top
pie OVEN 400°

Combine first 6 ingredients and dash salt; let stand 20 minutes. Line 9-inch pie plate with pastry; fill with cherry mixture. Dot with 1 tablespoon butter. Adjust lattice crust; crimp edge high. Bake in hot oven (400°) for 50 to 55 minutes.

FRESH CHERRY PIE

OVEN 375°

Prepare pastry for 9-inch lattice-top pie; line 9-inch pie plate with pastry. Combine 4 cups fresh pitted tart red cherries, 1 cup sugar, 3 tablespoons quick-cooking tapioca, 1 tablespoon cherry brandy, 1 teaspoon grated lemon peel, and dash salt. Let stand 20 minutes. Turn into pastry-lined pie plate; dot with butter. Adjust lattice top; seal. Bake at 375° for 55 to 60 minutes.

TWO-CRUST CHERRY PIE

$1\frac{1}{2}$ cups sugar

4 tablespoons cornstarch

$\frac{3}{4}$ cup juice from cherries

3 cups canned pitted tart red
cherries (water pack)

1 tablespoon butter

$\frac{1}{4}$ teaspoon red food coloring

Pastry for 2-crust
9-inch pie OVEN 400°

Combine $\frac{3}{4}$ cup sugar with cornstarch. Stir in cherry juice. Cook over medium heat till mixture thickens; cook 1 minute longer. Add remaining sugar, cherries, butter, and food coloring. (Mixture will be very thick.) Let stand while preparing pastry. Line 9-inch pie plate with pastry; fill. Adjust top crust, cutting slits. Seal. Bake at 400° for 55 minutes.

CHERRY-RASPBERRY PIE

- 1 10-ounce package frozen red raspberries, thawed
- 1 1-pound 4-ounce can frozen pitted tart red cherries, thawed
- $\frac{3}{4}$ cup sugar
- 3 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- Few drops red food coloring

• • •
Pastry for 2-crust
9-inch pie

OVEN 425°

Drain thawed raspberries and cherries (reserve syrup); add enough cherry syrup to raspberry syrup to make 1 cup. Blend sugar, cornstarch, and salt in saucepan; stir in syrup and food coloring until smooth. Add cherries. Cook and stir over low heat till thickened. Stir in raspberries. Line 9-inch pie plate with pastry. Add hot filling. Adjust top crust, cutting slits for escape of steam; seal. Bake in hot oven (425°) 30 to 35 minutes, or till golden.

Note: Two cups pitted fresh ripe tart red cherries may be substituted for the frozen cherries. Add water to raspberry syrup to make 1 cup liquid.

HOMEMADE MINCEMEAT PIE

OVEN 400°

Simmer 1 pound beef neck, covered, in water to cover till tender, about 3 hours. Cool and drain; put meat through coarse blade of food chopper with $\frac{1}{2}$ pound suet and 2 pounds tart red apples, which have been pared, cored, and cubed.

In large kettle, blend with $2\frac{1}{2}$ cups sugar, $2\frac{1}{2}$ cups dried currants, $4\frac{1}{2}$ cups raisins, $\frac{1}{2}$ cup chopped mixed candied fruits and peels, $1\frac{1}{2}$ teaspoons grated orange peel, 1 teaspoon grated lemon peel, $\frac{1}{4}$ cup lemon juice, 1 cup orange juice, $2\frac{1}{2}$ cups water, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{2}$ teaspoon ground nutmeg, and $\frac{1}{4}$ teaspoon ground mace. Cover; simmer 1 hour. Makes 12 cups of mincemeat filling.

Use 2 cups for 8-inch pie, 3 cups for 9-inch pie. Freeze remaining mincemeat in pie-sized portions. Fill pastry-lined pie plate; adjust top crust; cut slits in top. Seal. Bake at 400° for 35 to 40 minutes.

RHUBARB PIE

OVEN 400°

Combine 4 cups 1-inch slices rhubarb, $1\frac{3}{4}$ cups sugar, $\frac{1}{3}$ cup all-purpose flour, and dash salt; let stand 15 minutes.

Meanwhile, prepare pastry for 2-crust 9-inch pie; line 9-inch pie plate with pastry. Fill with rhubarb mixture. Dot with 2 tablespoons butter. Adjust top crust; cut slits; seal; flute. Bake at 400° for 50 minutes.

RHUBARB CUSTARD PIE

OVEN 400°

Mix $1\frac{1}{2}$ cups sugar, $\frac{1}{4}$ cup all-purpose flour, $\frac{1}{4}$ teaspoon ground nutmeg, and dash salt. Add to 3 beaten eggs; beat smooth. Stir in 4 cups 1-inch slices rhubarb.

Prepare pastry for 9-inch lattice-top pie. Line 9-inch pie plate with pastry. Fill with rhubarb mixture. Dot with 2 tablespoons butter. Adjust lattice top; seal. Bake at 400° for 50 minutes.

CONCORD GRAPE PIE

OVEN 400°

Slip skins from $1\frac{1}{2}$ pounds (4 cups) Concord grapes; set skins aside. Bring pulp to boil; reduce heat; simmer, uncovered, 5 minutes. Sieve to remove seeds. Add skins.

Mix 1 cup sugar, $\frac{1}{3}$ cup all-purpose flour, and $\frac{1}{4}$ teaspoon salt. Add 1 tablespoon lemon juice, 2 tablespoons butter, melted, and grape mixture. Pour into 9-inch *unbaked* pastry shell. Bake at 400° for 25 minutes. Meanwhile, sift $\frac{1}{2}$ cup all-purpose flour with $\frac{1}{2}$ cup sugar. Cut in $\frac{1}{4}$ cup butter till crumbly. Sprinkle atop pie. Bake 15 minutes more.

FRESH GOOSEBERRY PIE

OVEN 400°

Stem and wash 3 cups fresh gooseberries; crush $\frac{1}{2}$ cup. Mix crushed berries with $1\frac{1}{2}$ cups sugar, 3 tablespoons quick-cooking tapioca, and $\frac{1}{4}$ teaspoon salt. Cook and stir till bubbly; cook 2 minutes more. Add remaining whole berries. Prepare pastry for 2-crust 9-inch pie. Line 9-inch pie plate with pastry; fill. Dot with 2 tablespoons butter. Adjust top crust; cut slits; seal. Bake at 400° for 35 minutes.

PEACH PIE

OVEN 400°

Prepare pastry for 9-inch lattice-top pie. Combine $\frac{3}{4}$ to 1 cup sugar, 3 tablespoons all-purpose flour, $\frac{1}{4}$ teaspoon ground nutmeg *or* cinnamon, and dash salt. Add to 5 cups sliced fresh peaches; mix.

Line 9-inch pie plate with pastry; fill. Dot with 2 tablespoons butter or margarine. (Dash with extra spice, if desired.) Adjust lattice crust; seal; crimp edges. Bake in a hot oven (400°) for 45 to 50 minutes or till done. Serve warm with whipped cream or ice cream.

GOLDEN PEACH PIE

- 2 1-pound cans sliced cling peaches**
- $\frac{1}{2}$ cup sugar**
- 2 tablespoons all-purpose flour**
- $\frac{1}{4}$ teaspoon ground nutmeg**
- 2 tablespoons butter or margarine**
- 1 tablespoon lemon juice**
- $\frac{1}{2}$ teaspoon grated orange peel**
- $\frac{1}{8}$ teaspoon almond extract**
- Pastry for 2-crust 9-inch pie**

OVEN 400°

Drain peaches, reserving $\frac{1}{3}$ cup syrup. Combine sugar, flour, nutmeg, and dash salt. Add reserved syrup. Cook, stirring constantly, till thick and bubbly.

Add butter, lemon juice, peel, and extract, then peaches. Line 9-inch pie plate with pastry; fill. Adjust top crust, cutting slits for escape of steam. Seal. Bake at 400° for 40 to 45 minutes.

BLUEBERRY PIE

OVEN 400°

Prepare pastry for 2-crust 9-inch pie. Combine 4 cups fresh blueberries with $\frac{3}{4}$ to 1 cup sugar, 3 tablespoons all-purpose flour, $\frac{1}{2}$ teaspoon grated lemon peel, $\frac{1}{2}$ teaspoon ground cinnamon *or* nutmeg, and dash salt. Line 9-inch pie plate with pastry. Fill. Sprinkle with 1 teaspoon lemon juice; dot with 1 tablespoon butter. Adjust top crust, cutting slits for escape of steam. Seal. Bake at 400° for 35 to 40 minutes. Serve warm, if desired.

BLUEBERRY STRATA PIE

- 1 1-pound can blueberries**
- 1 8 $\frac{3}{4}$ -ounce can (1 cup) crushed pineapple**
- 1 8-ounce package cream cheese, softened**
- 3 tablespoons sugar**
- 1 tablespoon milk**
- $\frac{1}{2}$ teaspoon vanilla**
- 1 9-inch baked pastry shell, cooled**
- $\frac{1}{4}$ cup sugar**
- 2 tablespoons cornstarch**
- $\frac{1}{4}$ teaspoon salt**
- 1 teaspoon lemon juice**
- $\frac{1}{2}$ cup whipping cream, whipped**

Drain fruits, reserving syrups. Blend cream cheese and next 3 ingredients. Reserve 2 tablespoons pineapple; stir remainder into cheese mixture. Spread over bottom of pastry shell; chill. Blend $\frac{1}{4}$ cup sugar, cornstarch, and salt. Combine reserved syrups; measure $1\frac{1}{4}$ cups; blend into cornstarch mixture. Cook and stir till thickened. Stir in blueberries and lemon juice; cool. Pour over cheese layer; chill. Top with whipped cream and reserved pineapple.

MARMALADE PLUM PIE

- 1 $\frac{1}{2}$ pounds fresh Italian plums**
- $\frac{1}{3}$ cup water**
- $\frac{3}{4}$ cup sugar**
- 2 tablespoons cornstarch**
- $\frac{1}{4}$ teaspoon salt**
- 2 tablespoons butter**
- Pastry for 2-crust 9-inch pie**
- $\frac{1}{3}$ cup orange marmalade**

OVEN 425°

Pit and quarter plums (about 3 cups). Combine plums and water. Bring to boiling and cook 3 to 4 minutes. Combine sugar, cornstarch, and salt; stir into plum mixture. Cook slowly till thickened and bubbly, stirring constantly; remove from heat. Stir in butter; cool.

Line 9-inch pie plate with pastry; spread bottom with orange marmalade. Fill with plum mixture. Adjust top crust, cutting slits for escape of steam; seal; flute edge. Bake at 425° for 30 to 35 minutes.

RAISIN CRISSCROSS PIE

- 1 cup brown sugar
- 3 tablespoons cornstarch
- 1½ cups water
- 2 cups raisins
- 1 teaspoon grated orange peel
- ½ teaspoon grated lemon peel
- ⅓ cup orange juice
- 3 tablespoons lemon juice

• • •

½ cup broken walnuts

Pastry for 9-inch
lattice-top pie

OVEN 400°

In saucepan, combine sugar, cornstarch, water, raisins, orange and lemon peel, and orange and lemon juices. Cook, stirring constantly, over medium heat until mixture thickens and bubbles. Stir in nuts. Set mixture aside to cool.

Line 9-inch pie plate with pastry. Pour in raisin filling. Adjust lattice top; seal; flute edge. Brush top with milk and sprinkle with sugar. Bake in hot oven (400°) 30 to 35 minutes.

FRESH FRUIT TARTS

- 2 slightly beaten egg yolks
 - 2 cups milk
 - 1 3-ounce package *regular* vanilla pudding mix
 - 2 3-ounce packages cream cheese
- • •
- 2 egg whites
 - ¼ cup sugar
 - 8 baked tart shells, 3½ inches in diameter, cooled
 - Fresh fruits

Combine beaten egg yolks and milk. Cook pudding mix according to package directions using the egg-milk mixture as the liquid. Remove from heat. Cut cream cheese in pieces and add to hot pudding; beat till cheese is melted. Let mixture cool about 10 minutes.

Beat egg whites to soft peaks; gradually add sugar beating to stiff peaks. Fold egg whites into pudding. Spoon into tart shells; chill. Just before serving, spoon sugared fresh strawberries, blueberries, or peach halves over tarts. Makes 8 servings.

PEAR CRUMBLE PIE

- 6 medium Bartlett pears, pared
- 3 tablespoons lemon juice
- ½ cup sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon grated lemon peel
- 1 9-inch *unbaked* pastry shell
- Crumble Topping
- 3 slices sharp process American cheese

OVEN 400°

Slice 5 pears; cut remaining pear in sixths. Sprinkle pears with lemon juice. Mix sugar, flour, and peel; stir into sliced pears. Spoon into pastry shell. Arrange pear wedges atop sliced pears. Sprinkle with Crumble Topping. Bake at 400° for 45 minutes or till pears are tender. Remove from oven. Cut cheese slices in half diagonally and arrange on pie. Serve warm.

Crumble Topping: Mix ½ cup all-purpose flour, ½ cup sugar, ½ teaspoon each ground ginger and cinnamon, and ¼ teaspoon ground mace. Cut in ¼ cup butter or margarine till crumbly.

STRAWBERRY-RHUBARB PIE

OVEN 400°

Combine 1½ cups sugar, 3 tablespoons quick-cooking tapioca, ¼ teaspoon salt, and ¼ teaspoon ground nutmeg. Add 1 pound rhubarb, cut in ½-inch pieces (3 cups), and 1 cup sliced fresh strawberries. Mix to coat fruit. Let stand 20 minutes.

Meanwhile, prepare pastry for 9-inch lattice-top pie. Line 9-inch pie plate with pastry. Fill with fruit mixture. Dot with 1 tablespoon butter or margarine. Adjust lattice top; seal. Bake in a hot oven (400°) for 35 to 40 minutes.

STRAWBERRY GLAZE PIE

Crush 1 cup fresh strawberries and cook with 1 cup water about 2 minutes; sieve.

Combine ¾ cup sugar and 3 tablespoons cornstarch; stir into berry juice. Cook and stir till thickened and bubbly. Add few drops red food coloring. Place 2½ cups fresh strawberries in *baked* and cooled 9-inch pastry shell. Pour *half* the sauce over. Repeat layers with 2½ cups more berries and remaining sauce. Chill.