PIES

Pecan Pie

¼ cup butter

½ cup sugar

1 cup light corn syrup

3 eggs

1 cup shelled pecans

1 teaspoon vanilla

Cream butter, add sugar, syrup and beaten eggs. Mix well, add pecans and vanilla and pour into unbaked pie shell. Bake 40 minutes in a moderate oven (350° F.)

Katharine N. McCarthy
485 River Avenue
Providence, R. I.

Two in One Lemon Cheese Pie

One 9" pie shell baked

Filling #1

Soften 1 8 oz pk cream cheese
add 2 unbeaten eggs
Blend in 1/2 cup sugar.
2 tbs. lemon juice
Mix well - turn into baked pie shell
Bake 15 min or until slightly firm in moderate oven (350°)
Let cool slightly.

Filling #2

Cook 1 pk Jell-O pie filling as directed on box
add on top of first filling
Chill -
Top with whipped cream.

Elena E. Pastore

Pineapple Chiffon Pie

4 eggs -- separate. 1/3 cup sugar
1/2 tsp salt 1 pkg of lemon jello,(4tbs)
1 small can of crushed pineapple. (drain off juice)
(1 cup pineapple) (1/2 cup)

Put all ingredients in double boiler and cook like custard. Dissolve the package of lemon jello with the 1/2 cup of drained pineapple juice. Mix these together with custard. Put in refrigerator and letstand until it begins to set.

Beat 4 whites of eggs with 1/4 tsp of cream of tartar, add 1/3 cups more sugar. Add this to the first custard. Have pie shell baked and pour mixture into shell. Put pie in refrigerator and chill until served.

Louise E. Rabatin

MARGARET

O'HALLORAN

Squash Chiffon Pie

2 tbs plain gelatine(scant)
1/4 cup water
1½ cups squash
1 cup milk
3 eggs
1½ cups sugar
½ tsp salt
¼ tsp nutmeg
½ tsp cinnamon
½ tsp ginger

Soak gelatine in cold water. Scald milk and squash. Add egg yolks beaten lightly with ½ of sugar. Cook until thick. Add gelatine. Cook, and when beginning to set, add egg whites, stiffly beaten, the remaining sugar mixed with spices.

Top with whipped cream and sprinkle with corn flakes or ginger cookies crumbs.

Mince Nut Pie

Crust:

- 2 cups bread flour
- 1 teaspoon salt
- 1 tablespoon sugar
- ⅔ cup lard

Blend thoroughly.

- 4 tablespoons water

Add water and form gently into ball. Proceed as for any two crust pie.

Filling:

- 2 cups mince meat
- 1 cup chopped apples
- ½ cup crisp broken walnuts
- ½ cup sugar
- 2 tablespoons lemon juice
- 2 tablespoons melted butter

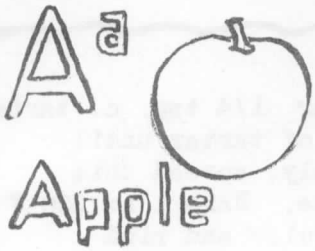
Fold together until thoroughly blended. Fill bottom crust. Cover with perforated top crust and brush with egg wash.

Baking time: 40 to 45 minutes
Temperature: 375°

Egg Wash:
Beat 1 egg.
Add 1 cup milk.

This may be kept in refrigerator and used as wash for pastries and pies.

St. Mary's Academy
3070 Pawtucket Avenue
Riverside, R.I.



APPLE CRISP

Fill -- 9 x 9 greased pan with 6 or 8 apples, sliced thin.

Pour over --

3/4 cup sugar
1/2 teaspoon cinnamon dart with butter

Topping --

1 cup flour
1 cup sugar
1/2 teaspoon salt
1 teaspoon baking powder
1 egg, slightly beaten

Spread over first mixture --

Bake in 350° F. oven for 50 minutes. Bake first 20 minutes with a cover, remaining 30 minutes without. Cool and serve with whipped cream.

Mrs. Alexander Allaire

LEMON CAKE- SPONGE PIE-

3 tablespoons butter
1 cup sugar, cream and add yolks of 2 eggs
2 tablespoons flour
Few grains salt
Juice and rind of 1 lemon
1 cup sweet milk
2 egg whites beaten stiff and fold in last

Pour into a deep pie dish lined with pastry. Set oven 350° Preheat oven 10 minutes; bake 30 minutes.

MERINGUE

3 egg whites
1/2 teaspoons vanilla
3 tablespoons sugar

Beat egg whites until stiff. Add sugar and beat until smooth. Spread on pie. Sprinkle with coconut. Bake on low rack in oven 300° Preheat oven 10 minutes. Bake 15 minutes.

Mrs. John Scott

HEAVENLY PIE

Shell 4 egg whites 1 cup sugar 1/4 tsp. c. tartar

Method Beat egg whites with cream of tartar until stiff and frothy. Add sugar slowly, spread this mixture in well buttered pie plate. Bake 1 hr 300 F

Filling 4 egg yolks 1 lemon - juice and rind
1/2 cup sugar 1 pint heavy cream

Beat egg yolks until thick, add sugar, juice and rind of lemon. Cook in double boiler until thick - cool. When cooled fold in 3/4 pint of whipped heavy cream sweetened with sugar and vanilla. Then whipped together. Keep rest of cream for topping of pie. Cool - chill before serving.

Anne G. Hartz

Hot Water Pie Crust

1 cup lard or vegetable shortening
½ cup boiling water
1 tsp. salt
3 cups sifted all-purpose flour

Mary Louise Casey

Put lard into bowl and break up with fork. Pour boiling water over it and stir with fork until creamy and cool.

Sift flour and salt into bowl, all at once. Mix with fork until a soft dough is formed. Turn out onto waxed paper and chill slightly before rolling out.

Pizza or Tomato Pie

6 English muffins
salt and pepper
1 No. 2 can tomatoes, drained
Olive or salad oil
½ lb. American cheese
1 2 ounce can anchovies

Split muffins in halves. Place on a greased sheet. Cut the cheese in thin strips and arrange on muffins. Season with salt and pepper. Then spread with tomatoes. Add a few anchovies on each muffin and sprinkle with oregano and oil. Bake in a hot over, 450o for 20 minutes or until cheese melts. Makes from 6 to 12 servings. If anchovies are not desired, you may use olives or Italian sausage. But sausage should be browned before put on the muffins.

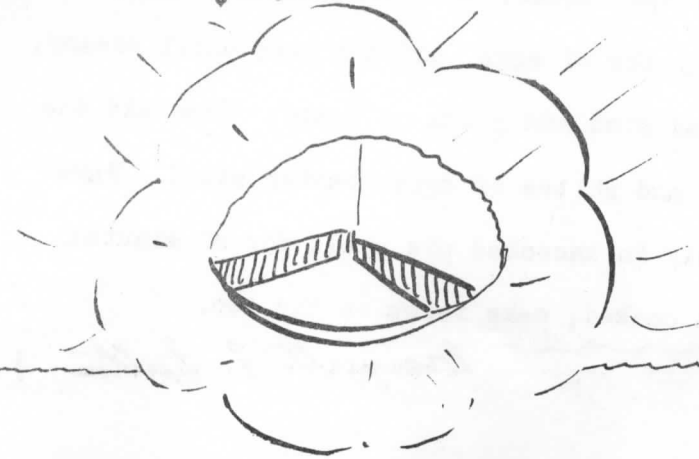
Mrs. Blanchie Hamlin

SHERRY-LEMON CHIFFON PIE

½ Package of Good Luck Pie Crust Mix
½ Cup sugar
½ Cup shredded cocoanut
1 Teaspoon grated lemon rind
2 Tablespoons water
1 Package Good Luck Lemon Filling
3 eggs, separated
2 cups water
1 envelope unflavored gelatin
½ cup cooking sherry
½ cup diced maraschino cherries
1 cup heavy cream
Semi-sweet chocolate shaved into curls.

To half a package of Good Luck Pie Crust Mix add ¼ cup sugar, cocoanut, and lemon rind. Mix. Add 2 tablespoons water. Roll out to fit 9" pie plate; flute edge. Prick through botton and sides of pastry with tip of fork. Bake in hot oven 425 F about 20 minutes. Prepare lemon filling according to directions on package using 3 eggs yolks and 1½ cups water. Cook until thickened. Soften gelatin in ½ cup cold water; add to lemon filling, stir until dissolved. Add sherry and cherries; cool. Beat 3 egg whites stiff; gradually beat in remaining ¼ cup sugar. Fold into lemon mixture. Beat ½ cup cream until slightly stiff; fold in. Pour into baked pie shell. Chill until firm. Whip remaining ½ cup cream; spread on pie. Sprinkle with chocolate curls.

Mrs. Loretta McKiernan



DELICIOUS ORANGE CHIFFON PIE

4 eggs separated
1/2 cup orange juice 1/2 cup sugar
1 tble. plain gelatine 1/4 cup orange juice
1 tble grated orange rind 1 tble lemon juice
1/8 tea. salt 1/3 cup granulated sugar
9 inch pie shell

Beat egg yoks 1/2 cup orange juice and 1/2 cup sugar. Cook over hot water (not boiling) stirring constantly til thickened. Remove from fire and stire in gelatine (first softened in 1/4 cup orange juice. Add grated orange rind, lemon juice and salt. Cool this mixture but do not let it stiffen. Beat egg whites stiff, add remaining sugar a little at a time and beat very stiff. Fold this meringue into first mixture. Turn mixture into baked shell. Chill till firm. If whipped cream is available either spread on pie or put on each piece.

(Mrs.) Margaret M. Salesses

LEMON SPONGE PIE

1 cup sugar 2 eggs

Butter- size of an egg 1 lemon

3 tbsp. flour 1 coffee cup milk

salt

Mix flour, sugar, and salt - add butter (melted)

Beat yolks of eggs, add and beat until creamy, grated rind and juice of lemon. Then add the milk and whites of eggs, beaten stiff. Bake slowly in uncooked pie shell for 30 minutes. When cooked, cake forms on the top.

Margaret T. Fulton 112

Best-Ever Lemon Pie

Remove crusts from 2 large slices of white bread and butter heavily. Put to soak with 1 cup boiling water and cover with 1 cup of sugar. Let this stand 5 minutes or until cool, mix with fork until free from lumps and very smooth. Add yolks of 2 eggs beaten well; juice and rind of one lemon; lastly the whites of 2 eggs beaten stiffly. Stir well all together. Bake in 2 crusts, having the top crust fit flabbily, as the filling swells.

Mrs. Harnedy

Speedy Spiced Apple Pie

Same type and method as used for Mince Nut Pie - Page

Filling:

3 cups canned apples
1 cup sugar
1 teaspoon nutmeg
1 teaspoon cinnamon
2 teaspoons corn starch
2 tablespoons melted butter
1 teaspoon lemon extract

Fold lightly together and fill bottom crust. Brush edges, seal, and top of crust with egg wash.

Baking time: 50 minutes

Temperature: 375° for first 15 minutes. Reduce heat to 325° during remaining baking time.

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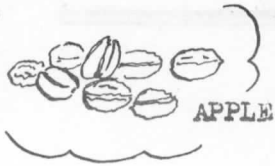

APPLE WALNUT PIE

Pastry for 1 crust pie
1 1/2 tble. quick cooking tapioca
3/4 tea. cinnomon
3/4 cup sugar
1/8 teas. salt.
1/4 teas. nutmeg
2 1/2 cups sliced apples or can of (Comstock) apples

Walnut crumb topping
1/4 cup butter melted

Roll pastry out to 1/8 inch thickness, line 9 in pie pan with it. Combine tapioca, sugar salt, spices and apples. If desired sweetening can consist of 3/4 cup of granulated sugar or 1/2 cup of granulated combined with 1/4 cup of firmly packed brown sugar. Trim pastry 1 inch larger than pie pan and fold extra to form a standing rim and flute. Fill with apple mixture and bake in a hot oven (425o) for 30 minutes. Then sprinkle walnut crumb topping over apple mixture, leaving area 1 1/2 to 2 inches in diameter at center uncovered to allow escape of steam. Bake 20 minutes more or until syrup boils with heavy bubbles which don't burst. To make walnut crumb topping, combine 1/2 cup of granulated sugar, 1/2 cup of fine graham cracker crumbs, 1/2 cup of flour, 1/4 cup chopped walnuts, 1 teaspoon cinnamon and 1/8 teaspoon salt.

Margaret M. Salesses