

The Energy-Saving **PIE**

If a poll of the most popular desserts were taken, it's likely the vote would go to that uniquely American dish—*pie*.

As a favorite finish to a meal, the pie concept is challenge enough to create a variety of flavor and texture combinations. But, you say, you're short on time? That's no problem. Today's marketplace offers so many time- and labor-saving convenience foods and devices that the busiest person can produce imaginative recipes. Consider, then, this trio of energy-saving delicious pies as a blessing.

Start thinking about your own energy. You can save it if you use it wisely. Accept the ongoing help of a refrigerator; that's where you will "bake" these pies. Check your supply of convenient fruit flavor gelatin, because each pie begins with Jell-O gelatin. It combines so beautifully with seasonal fruits and thawed frozen whipped topping in these recipes. Each pie has its very own type of crumb crust which you can either make ahead and freeze or buy ready-made.

These fluffy pies have much in common. The ice cube method speeds up thickening of prepared fruit flavor gelatin. All chill nicely in the refrigerator until serving time as you accomplish another task. Here is a wide scope of flavor and texture variations for longtime enjoyment. Minted Pear Pie is made with Chocolate Cookie Crumb Crust, while both the Strawberry-Banana Pie and Pineapple-Coconut Pie offer contrast in graham cracker crumb crusts.



Pineapple-Coconut Pie

- 1 package [3 oz.] orange flavor gelatin
- 2/3 cup boiling water
- 1/4 cup rum*
- 2 cups ice cubes
- 1 container [8 oz.] frozen whipped topping, thawed
- 1 can [8 oz.] crushed pineapple in juice, drained
- 1/2 cup flaked coconut
- 1 baked 9-inch graham cracker crumb crust, cooled

*Or use 1-1/2 teaspoons rum extract.

Dissolve gelatin completely in boiling water, stirring about 3 minutes. Stir in rum. Add ice cubes and stir constantly until gelatin is thickened, about 2 to 3 minutes. Remove any unmelted ice. Using wire whip, blend in whipped topping; then whip until smooth. Fold in pineapple and coconut. Chill, if necessary, until mixture will mound. Spoon into pie crust. Chill 2 hours. Garnish with additional coconut, if desired.

Note: Some of the drained pineapple may be reserved for garnish.

(NOT PICTURED)

- 1 package [3 oz.] raspberry flavor gelatin
- 1 tablespoon sugar
- 2/3 cup boiling water
- 2 cups ice cubes
- 1 container [8 oz.] frozen whipped topping, thawed
- 1 cup coarsely chopped peeled nectarines
- 1 teaspoon grated orange rind [optional]
- 1 baked 9-inch pie shell, cooled

Dissolve gelatin and sugar completely in boiling water, stirring 3 minutes. Add ice cubes and stir constantly until gelatin is thickened, about 2 to 3 minutes. Remove any unmelted ice. Using wire whip, blend in whipped topping; then whip until smooth. Fold in nectarines and rind. Chill, if necessary, until mixture will mound. Spoon into pie shell. Chill 2 hours. Garnish with additional fruit, if desired.

(NOT PICTURED)

- 1 package [3 oz.] lemon flavor gelatin
- 2/3 cup boiling water
- 2 cups ice cubes
- 1 container [8 oz.] frozen whipped topping, thawed
- 1 cup halved seedless green grapes
- 1/2 cup toasted slivered almonds
- 1/2 teaspoon grated lemon rind [optional]
- 1 baked 9-inch graham cracker crumb crust, cooled

Dissolve gelatin completely in boiling water, stirring 3 minutes. Add ice cubes and stir constantly until gelatin is thickened, about 2 to 3 minutes. Remove any unmelted ice. Using wire whip, blend in whipped topping; then whip until smooth. Fold in grapes, almonds and rind. Chill, if necessary, until mixture will mound. Spoon into pie crust. Chill 2 hours. Garnish with additional grapes and almonds, if desired.

Strawberry-Banana Pie

- 1 medium banana, sliced
- 1 baked 9-inch graham cracker crumb crust, cooled
- 1 package [3 oz.] strawberry-banana flavor gelatin
- 2/3 cup boiling water
- 2 cups ice cubes
- 1 container [8 oz.] frozen whipped topping, thawed
- 1 cup sliced strawberries

Arrange banana slices in bottom of crust. Dissolve gelatin completely in boiling water, stirring 3 minutes. Add ice cubes and stir constantly until gelatin is thickened, about 2 to 3 minutes. Remove any unmelted ice. Using wire whip, blend in whipped topping; then whip until smooth. Fold in strawberries. Chill, if necessary, until mixture will mound. Spoon over bananas in pie crust. Chill 2 hours. Garnish with additional strawberries and bananas, if desired.

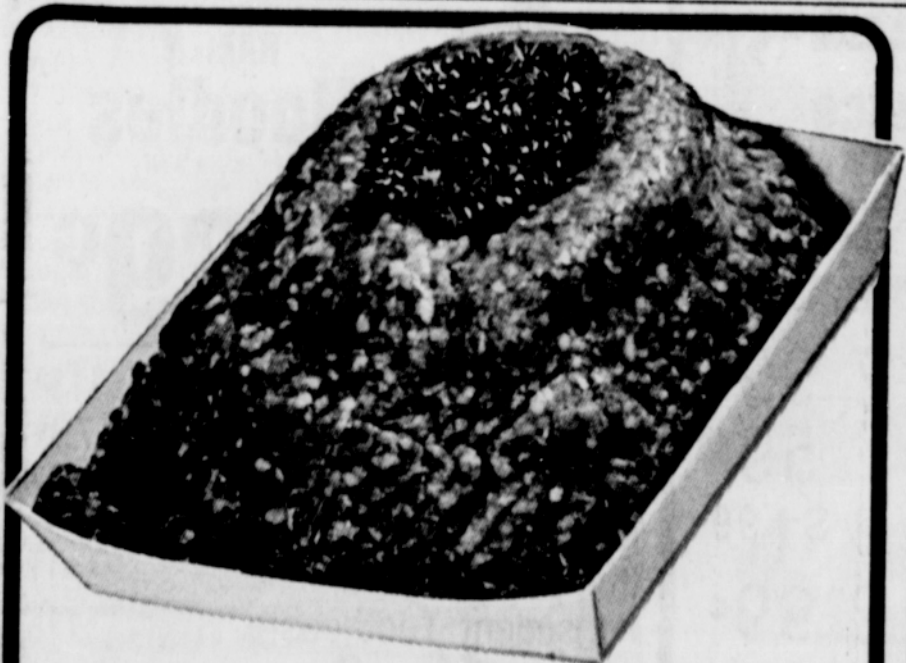
Minted Pear Pie

- 1 package [3 oz.] lime flavor gelatin
- 2/3 cup boiling water
- 2 teaspoons finely chopped fresh mint*
- 2 cups ice cubes
- 1 container [8 oz.] frozen whipped topping, thawed
- 1-1/2 cups coarsely chopped peeled fresh pears
- 1 baked 9-inch chocolate cookie crumb crust, cooled

*Or use 2 teaspoons dried mint leaves.

Dissolve gelatin completely in boiling water, adding mint and stirring 3 minutes. Add ice cubes and stir constantly until gelatin is thickened, about 2 to 3 minutes. Remove any unmelted ice. Using wire whip, blend in whipped topping; then whip until smooth. Fold in pears. Chill, if necessary, until mixture will mound. Spoon into crust. Chill 2 hours. Garnish with chocolate curls, if desired.

Chocolate Cookie Crumb Crust. Combine 1-1/4 cups chocolate cookie crumbs, 1/4 cup sugar and 1/4 cup melted butter or margarine. Press firmly on bottom and sides of 9-inch pie pan. Bake at 375° for 8 minutes. Cool.



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