

Pumpkin Pie Stars Meringue

If tradition is your Thanksgiving motif, then you'll want to serve old-fashioned pumpkin pie. But if you're a "do it up brown" hostess, there are some tricks to do it.

Spice up your canned pumpkin with cinnamon, nutmeg, and ginger. Then stir in chopped walnuts and crown this turkey-day classic with a magnificent, golden-peaked meringue!

Pumpkin Meringue Pie
Brown meringue at 425 degrees F. for 5 minutes. Makes 1 nine-inch pie.

1 baked 9-inch pastry shell
1 cup canned pumpkin
½ cup brown sugar, firmly packed

4 tablespoons cornstarch
½ teaspoon salt
½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon ginger
1½ cup milk
3 egg yolks
½ cup chopped walnuts
3 egg whites
¼ teaspoon cream of tartar
6 tablespoons granulated sugar
½ teaspoon vanilla.

1. Prepare baked 9-inch pastry shell (recipe follows).

2. Combine pumpkin, brown sugar, cornstarch, salt cinnamon, nutmeg, ginger, and milk in medium-size saucepan; stir until smooth.

3. Cook over medium heat, stirring constantly, until mixture thickens and boils 1 minute; remove from heat.

4. Beat egg yolks slightly in small bowl; blend about ¼ cup hot pumpkin mixture into egg yolks; slowly stir back into mixture in saucepan; cook over low heat, stirring constantly, until mixture thickens and boils 1 minute; remove from heat.

5. Stir in walnuts; pour at once into baked pastry shell.

6. Beat egg whites and cream of tartar until foamy in medium size bowl; add sugar, 1 tablespoon at a time, beating well after each addition. Continue to beat until meringue is smooth and stands in soft peaks.

7. Pile meringue over filling; spread to edge of crust. (This will keep meringue from shrinking during browning).

8. Bake pie in hot oven (425 degrees F.) about 5 minutes, or until peaks on meringue are golden-brown.

9. Cool thoroughly before serving.

Two Apple Desserts That Please

Apple days are here again. Actually, with the wonderful systems of transportation, apples never go completely off the market. But, it's the fall of the year when everyone seems to get apple conscious.

Here are two desserts that are perennial favorites: Apple Strudel and Deep Dish Honey Apple Pie. Both recipes are streamlined. Especially so the Apple Strudel which is made with a layer of corn flakes . . . rather than a crust. Quickest one we know to do:

Apple Strudel
5 cups corn flakes
3 tablespoons butter or margarine
3 cups sliced apples
¼ cup sugar, granulated or brown
1 teaspoon cinnamon

In buttered 1½ quart casserole, place a layer of 2 cups corn flakes, 1½ cups apples and ¼ cup sugar. Sprinkle with half of the cinnamon and dot with 1 tablespoon of butter. Repeat. Top with remaining corn flakes and sugar; dot with remaining butter. Cover casserole. Bake in moderate oven (375 F.) about 35 minutes or until apples are tender. Serve hot or cold with cream.

Yield: 6 servings.
Note: If apples are not juicy, add about 2 tablespoons of water to strudel before baking; if not tart, sprinkle a few drops of lemon juice over apples.

Deep Dish Honey Apple Pie
¼ cup ready-to-eat bran
1½ cups suetted flour
½ teaspoon salt
½ cup shortening
4 tablespoons cold water
6 cups sliced tart apples
¼ cup honey
1 tablespoon lemon juice
¼ teaspoon lemon rind
¼ teaspoon salt
¼ teaspoon cinnamon
2 teaspoons butter or margarine

Crush bran into fine crumbs; combine with flour and salt. Cut in shortening. Add water, a little at a time, stirring until dough is moist enough to hold together. Roll out on lightly floured board to about ¼ inch in thickness. Cut to fit individual baking dishes. Arrange apples in individual baking dishes. Mix honey, lemon juice, lemon rind, salt and cinnamon; pour over apples. Dot with butter. Place pastry on top. Bake in hot oven (425 F.) 50 to 60 minutes.

Yield: 8 individual pies.

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